

DINNER MENU

STARTERS

STEAK BITES	25
Sautéed beef, fresh garlic, herbs, mushrooms, & side of chimichurri	
MEATBALLS	18
House-made meatballs made with beef & Italian sausage, served with marinara, ricotta, & crostinis	
CHARCUTERIE BOARD	25
French brie, cheese of the day, fresh seasonal fruit, candied nuts, Italian cured meats, & served with crostinis	
POACHED APPLE CROSTINIS	14
Poached apples, candied pecans, gorgonzola, fried prosciutto, red wine glaze, & served on crostinis	
HUMMUS	16
House-made hummus with roasted jalapeños, served with Naan bread & veggies	
BRUSSELS SPROUTS	14
Crisp fried brussels sprouts tossed in a gochujang glaze, & topped with almonds	
BURRATA	16
Roasted butternut squash, parmesan, topped with cinnamon cookie crumble, & grilled baguettes on the side	
CALAMARI	15
Deep-fried with a side of cocktail sauce & lemon-caper aioli	
BONE-IN BUFFALO CHICKEN WINGS	20
10 chicken wings with buffalo sauce, served with celery & carrots	
CHIPS & SALSA	10
House-made salsa & chips	

SALADS

ADD TO ANY SALAD:	
Grilled Chicken 6 Salmon, Shrimp, or Steak 11	
WEDGE SALAD	16
Iceberg lettuce, bacon, grape tomatoes, hardboiled egg, house-made blue cheese dressing, & a grilled crostini	
CAESAR SALAD	14
Artisan romaine lettuce, parmesan crisp, garlic crostinis, & house-made Caesar dressing	
ROASTED BEET SALAD	15
Mixed greens mixed with balsamic vinaigrette, topped with fried prosciutto, warm goat cheese, & balsamic glaze	
POACHED APPLE SALAD	15
Scarlett butterleaf, poached apples, candied pecans, gorgonzola, & raspberry vinaigrette	
HOUSE SALAD	10
Mixed greens, grape tomatoes, cucumber, & croutons	
SOUP OF THE DAY	Cup 6 Bowl 8

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

DINNER MENU

BURGERS

THE POINT BURGER 20
Bacon, onion rings, cheddar cheese,
& BBQ sauce

CLASSIC BURGER 16
Cheddar cheese, tomato, onion, pickles,
lettuce, & thousand island dressing
Add bacon 3

WAGYU BURGER 24
Wagyu patty, bacon-onion jam, Gruyere,
truffle mayo, arugula, tomatoes,
& served on a bianco bun

Comes with fries or house salad
Upgrade to sweet potato fries or onion rings 2

TACOS WITH CHIPS & SALSA

SHRIMP TACOS 18
Grilled prawns topped with pickled cabbage,
fruit salsa, & chipotle aioli

SHORT RIB TACOS 16
Braised in a spiced-smoked pepper broth,
with onions, cilantro, & topped with a
Chile de Arbol sauce

SMALL PLATES

MAC & CHEESE 15
Three cheese bechamel sauce with bacon,
& topped with toasted breadcrumbs

POWER BOWL 13
Quinoa, brown rice, cucumbers, avocado,
roasted vegetable blend, pickled onions,
& a lemon dill crema sauce
Add Grilled Chicken 6
Add Salmon, Shrimp, or Steak 11

MAINS

SALMON ENTRÉE 32
Pumpkin risotto, grilled asparagus,
& garlic brown sugar beurre blanc

SCALLOPS 43
Red pepper purée, herb oil, served with
Israeli couscous salad with roasted grape
tomatoes, & grilled asparagus

10 OZ NEW YORK STEAK 39
Baked potato, sautéed broccolini,
garlic herb butter, & cabernet demi glaze

BRAISED SHORT RIBS 32
Boneless braised short ribs,
creamy polenta, sautéed spinach
topped with saffron aioli & gremolata

CHICKEN PAD THAI 26
Grilled chicken, cabbage, carrots,
bean sprouts, green onions, fried egg
tossed with our house-made noodles,
& peanut thai sauce
Substitute Shrimp 5

PAPPARDELLE BOLOGNESE 28
House-made pasta, traditional beef
& pork Bolognese topped with burrata

SIDES

SAUTÉED VEGETABLES 5

FRIES 7

SWEET POTATO FRIES 9

ONION RINGS 9

GARLIC FRIES 10

NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE

18% GRATUITY ADDED ON PARTIES OF 6 OR MORE