

DINNER MENU

STARTERS

STEAK BITES Sautéed beef, fresh garlic, herbs, mushrooms, & a side of chimichurri	25
MEATBALLS House-made meatballs made with beef & Italian sausage, served with marinara, ricotta, & crostinis	18
CHARCUTERIE BOARD French brie, cheese of the day, fresh seasonal fruit, candied nuts, Italian cured meats, & served with crostinis	25
POACHED APPLE CROSTINIS Poached apples, candied pecans, gorgonzola, fried prosciutto, red wine glaze, & served on crostinis	14
HUMMUS House-made hummus with roasted jalapeños, served with Naan bread & veggies	16
BRUSSELS SPROUTS Crisp fried brussels sprouts tossed in a gochujang glaze, & topped with almonds	14
SHRIMP TOSATADAS Avocado, pico de gallo, & topped with chipotle aioli	18
CALAMARI Deep-fried with a side of cocktail sauce & lemon-caper aioli	15
BONE-IN BUFFALO CHICKEN WINGS Tossed with buffalo sauce, served with celery & carrots	22
CHIPS & SALSA House-made salsa & chips	10

SALADS

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

PLEASE NOTE:

ALL CREDIT/DEBIT CARD TRANSACTIONS WILL HAVE
A 4% PROCESSING FEE ADDED TO YOUR BILL

18% GRATUITY ADDED ON PARTIES OF 6 OR MORE

WE APPRECIATE YOUR BUSINESS &
THANK YOU FOR UNDERSTANDING

VEGAN MENU AVAILABLE UPON REQUEST

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,
pico de gallo, & 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
Mushroom risotto, grilled asparagus,
& garlic brown sugar beurre blanc

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 ricotta

SIDES

SAUTÉED VEGETABLES 5
FRIES 7
SWEET POTATO FRIES 9
ONION RINGS 9
GARLIC FRIES 10

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

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