

# DINNER MENU

**THE POINT**

Restaurant, Bar & Patio

## STARTERS

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<b>STEAK BITES</b> GF	25
Sautéed beef, fresh garlic, herbs, mushrooms, & a side of chimichurri	
<b>MEATBALLS</b> GF	19
House-made meatballs made with beef & Italian sausage, served with marinara, ricotta, & crostinis	
<b>POACHED APPLE CROSTINIS</b>	15
Poached apples, candied pecans, gorgonzola, fried prosciutto, red wine glaze, & served on crostinis	
<b>HUMMUS</b> VF   GO+\$2	16
House-made hummus topped with roasted garlic, served with Naan bread & veggies	
<b>BRUSSELS SPROUTS</b> VF   GF	15
Crisp fried brussels sprouts tossed in a gochujang glaze, & topped with almonds	
<b>SHRIMP TOSTADAS</b> GF	17
Avocado, pico de gallo, & topped with chipotle aioli	
<b>CALAMARI</b>	16
Deep-fried with a side of cocktail sauce & lemon-caper aioli	
<b>BONE-IN BUFFALO CHICKEN WINGS</b>	23
Tossed with buffalo sauce, served with celery & carrots	
<b>CHIPS &amp; SALSA</b> VF	10
House-made salsa & chips	

## SALADS

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<b>ADD TO ANY SALAD:</b>	
Grilled Chicken or Beyond Meat 6	
Salmon, Shrimp, or Steak 11	
<b>WEDGE SALAD</b> GO	16
Iceberg lettuce, bacon, grape tomatoes, hardboiled egg, house-made blue cheese dressing, & a grilled crostini	
<b>CAESAR SALAD</b> GO	14
Artisan romaine lettuce, parmesan crisp, garlic crostinis, & house-made Caesar dressing	
<b>ROASTED BEET SALAD</b> VO   GO	15
Mixed greens mixed with balsamic vinaigrette, topped with fried prosciutto, warm goat cheese, & balsamic glaze	
<b>POACHED APPLE SALAD</b> VO   GF	15
Mixed greens, poached apples, gorgonzola, candied pecans, & raspberry vinaigrette	
<b>HOUSE SALAD</b> VF   GO	10
Mixed greens, grape tomatoes, cucumber, & croutons	
<b>SOUP OF THE DAY</b>	Cup 7 Bowl 9
<b>TACOS WITH CHIPS &amp; SALSA</b>	
<b>SHRIMP TACOS</b> GF	19
Grilled prawns topped with pickled cabbage, pico de gallo, & chipotle aioli	
<b>SHORT RIB TACOS</b> VO+5   GF	16
Braised in a spiced-smoked pepper broth, pickled cabbage, & avocado salsa	

VF = VEGAN FRIENDLY    VO = VEGAN OPTION    GF = GLUTEN FREE    GO = GLUTEN OPTION    🌶️ = SPICY

# DINNER MENU

## BURGERS

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**THE POINT BURGER** 21  
Bacon, onion rings, cheddar cheese,  
& BBQ sauce

**CLASSIC BURGER** VO+5 | GO+2 17  
Cheddar cheese, tomato, onion, pickles,  
lettuce, & thousand island dressing  
**Add bacon** 3

**WAGYU BURGER** GO+2 26  
Wagyu patty, bacon-onion jam, Gruyere,  
truffle mayo, arugula, tomatoes,  
& served on a bianco bun

Comes with house salad (VF/GF) or fries  
**Upgrade to sweet potato fries or onion rings** 2

## SMALL PLATES

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

**POWER BOWL** VO | GF 13  
Quinoa, brown rice, cucumbers, avocado,  
brussels sprouts, pickled onions,  
& a lemon dill crema sauce  
**Add Grilled Chicken, Beyond Meat,  
or Vegan Chicken** 6  
**Add Salmon, Shrimp, or Steak** 11

18% GRATUITY ADDED ON PARTIES OF 6 OR MORE

NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE

## DINNER MAINS

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**SALMON ENTRÉE** GF 32  
Mushroom risotto, roasted vegetables,  
& garlic brown sugar beurre blanc

**10 OZ NEW YORK STEAK** GF 39  
Baked potato, roasted vegetables,  
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** 🌶️ VO | GF 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** 26  
House-made pasta, traditional beef  
& pork bolognese topped with ricotta

## SHAREABLE SIDES

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**SEASONAL VEGETABLES** 8

**FRIES** 7

**SWEET POTATO FRIES** 9

**ONION RINGS** 9

**GARLIC FRIES** 10