

THE POINT

STARTERS

STEAK BITES GF	25
Sautéed beef, fresh garlic, herbs, mushrooms, & a side of chimichurri	
BRUSCHETTA	14
Traditional bruschetta, fresh mozzarella, pesto, topped with balsamic glaze & fresh grated parmesan	
AHI TUNA TARTAR GO	18
Green onion, shallots, soy vinaigrette, served with wonton chips, gochujang glaze & spicy aioli, topped with tobiko	
LETTUCE CUPS VO+5 GF	16
Sautéed chicken tossed in a sweet chili vinaigrette with julienne cut vegetables served with butter leaf lettuce	
BURRATA	16
Grilled roma tomatoes, roasted garlic, toasted pine nuts, served with grilled baguette, topped with pesto & balsamic glaze	
BRUSSELS SPROUTS VF GF	15
Crisp fried brussels sprouts tossed in a gochujang glaze, & topped with almonds	
CHICKEN SKEWERS GF	15
Grilled marinated chicken, gochujang glaze, served with marinated vegetables	
SHRIMP TOSTADAS GF	17
Avocado, pico de gallo, & topped with chipotle aioli	
CALAMARI	16
Deep-fried with a side of cocktail sauce & lemon-caper aioli	
BONE-IN BUFFALO CHICKEN WINGS 🌶️	23
Tossed with buffalo sauce, served with celery & carrots	
CHIPS & SALSA VF GF	10
House-made salsa & chips	
TACOS WITH CHIPS & SALSA	
SHRIMP TACOS GF	19
Grilled prawns topped with pickled cabbage, fruit salsa, & chipotle aioli	
SHORT RIB TACOS VO+5 GF	16
Braised in a spiced-smoked pepper broth, pickled cabbage, & avocado salsa	
CHICKEN TACOS VO+5 GF	15
Braised-marinated chicken topped with pico de gallo & chipotle aioli	

BURGERS & HANDHELDS

POINT BURGER	21
Bacon, onion rings, cheddar, & BBQ sauce	
CLASSIC BURGER VO+5 GO+2	17
Cheddar, tomato, onion, pickles, lettuce, & thousand island dressing Add bacon 3	
WAGYU BURGER GO+2	26
Bacon-onion jam, gruyere, truffle mayo, arugula, tomatoes, & served on a bianco bun	
GRILLED CHICKEN PANINI	19
Arugula, fresh tomato salsa, pesto aioli, grilled prosciutto, fresh mozzarella, & balsamic glaze on a ciabatta roll	
PASTRAMI SANDWICH	22
Dijon aioli & served on rye bread	
TURKEY & BACON CLUB GO+2	19
Lettuce, tomatoes, provolone, red onion, pickles, dijon aioli, & served on focaccia bread	
PATTY MELT VO+5	17
Grilled onions, Gruyere, & thousand island served on rye bread	
CHICKEN WRAP (LUNCH ONLY)	19
Bacon, avocado, lettuce, tomatoes, provolone, & chipotle aioli in a flour tortilla	
THE SPICY CHICKEN (LUNCH ONLY) VO+5	17
Buttermilk fried chicken breast, slaw, pickles, hot honey, chipotle aioli, & served on a brioche bun	
Comes with house salad (VF/GF) or fries	
Upgrade to sweet potato fries or onion rings 2	
SMALL PLATES	
FISH & CHIPS	16
Beer-battered white fish served with tartar sauce	
POWER BOWL VO GF	13
Quinoa, brown rice, cucumbers, avocado, roasted vegetables, pickled onions, & a lemon dill crema sauce Add Grilled Chicken, Beyond Meat, or Vegan Chicken 6 Add Salmon, Shrimp, or Steak 12	
STIR FRY (LUNCH ONLY) VO+4 GF	22
Bacon egg fried rice with sautéed veggies & grilled chicken tossed in gochujang sauce topped with bean sprouts, served with a side of spicy mayonnaise	

SALADS

ADD TO ANY SALAD: Grilled Chicken, Beyond Meat, or Vegan Chicken 6 Salmon, Shrimp, or Steak 12	
WEDGE SALAD GO	16
Iceberg lettuce, bacon, grape tomatoes, hardboiled egg, house-made blue cheese dressing, & a grilled crostini	
CAESAR SALAD GO	14
Artisan romaine lettuce, parmesan, brioche croutons, & house-made Caesar dressing	
STRAWBERRY SALAD GF	16
Butterleaf lettuce, feta, & toasted almonds served with poppyseed dressing	
CHINESE CHICKEN SALAD VO+5 GO	15
Mixed greens, edamame, mandarins, soy-miso dressing, topped with bean sprouts & wonton crisps	
HOUSE SALAD VF GO	10
Mixed greens, grape tomatoes, cucumber, & croutons	
SOUP OF THE DAY	Cup 7 Bowl 9
DINNER MAINS Everyday starting at 4pm	
SALMON ENTRÉE GF	32
Grilled vegetables, herb-butter rice, fruit salsa, & ancho vinaigrette	
10oz NEW YORK STEAK GF	45
Roasted potatoes, sautéed vegetables, whiskey-cracked pepper demi glaze, & topped with herb-butter	
CHILEAN SEABASS GO	46
Almond crusted, lemon risotto, grilled baby carrots, & jalapeño lime purée	
CHICKEN PAD THAI 🌶️ VO GF	26
Cabbage, carrots, bean sprouts, fried egg, green onions tossed with our house-made noodles & peanut thai sauce Substitute Shrimp 5	
GRILLED CHICKEN LINGUINI	28
Grape tomatoes, spinach, cremini mushrooms, & capers in a garlic-chardonnay sauce	
SHAREABLE SIDES	
SEASONAL VEGETABLES	8
FRIES	7
SWEET POTATO FRIES	9
ONION RINGS	9
GARLIC FRIES	10

HOUSE-MADE DESSERTS

BUTTER CAKE	14
Rich, buttery, whipped cream, house-made salted caramel sauce, & served with vanilla ice cream	
CRÈME BRULÉE GF	14
Classic French style	
MANGO SORBET VF GF	8
Topped with berries	
CHOCOLATE HAZELNUT CAKE	15
Topped with chocolate sauce & chantilly cream	
AFTER DINNER DRINKS	
BLUE CREAMSICLE	14
Blue curacao, vanilla vodka, chantilly cream, vanilla simple syrup, cinnamon simple syrup, served in a snifter glass, & topped with soda water	
BLUEBERRY BULLDOG LEMON DROP	14
Bulldog Bread vodka, blueberries, fresh lemon juice, simple syrup, & served in a sugar rimmed martini glass	
THE CHOCOLATE MARTINI	16
Vanilla vodka, chocolate baileys, vanilla simple syrup, chantilly cream, crème de cacao, & served in a half chocolate rimmed martini glass	
STRAWBERRIES & CREAM	16
Vodka, strawberry purée, pineapple juice, orange juice, whipped cream, served in a rocks glass, & garnished with a dehydrated orange	
IRISH COFFEE	12
Irish whiskey, baileys, & chantilly cream	
ESPRESSO MARTINI	17
Vanilla vodka, coffee liqueur, concentrated coffee, & garnished with coffee beans	
DISARONNO	9
Amaretto liqueur	
GRAND MARNIER	12
Cognac, brandy blend, & orange flavored liqueur	
GOINTREAU ORANGE FLAVORED	9

NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE

18% GRATUITY ADDED ON PARTIES OF 6 OR MORE