



# THE POINTE

## — FISH & GRILL —

### — STARTERS —

#### TRUFFLE FRIES | 13

SHAVED PARMESAN, CHIVE, LIME AIOLI

#### ASPARAGUS BISQUE | 13

PROSCIUTTO, LIME CREMA, TOASTED  
PINE NUT, CHIVE

#### RICOTTA GNOCCHI | 16

MIXED MUSHROOM, EDAMAME, TARRAGON  
CREAM, SHAVED PARMESAN

#### SHRIMP COCKTAIL | 16

JUMBO PEEL & EAT, LEMON, CAPER DUST

### — GREENS —

#### CAESAR | 7 | 13

CROISSANT CROUTON, PICKLED RED  
ONION, SHAVED PARMESAN

#### CAPRESE | 8 | 15

FRESH MOZZARELLA, ROASTED TOMATO, CANDIED  
PECAN, MICRO GREENS, BALSAMIC, BASIL OIL

+ PESTO MARINATED CHICKEN | 6

### — SWEETS —

#### CHOCOLATE LAVA CAKE | 10

VANILLA BEAN ICE CREAM, FRESH MINT

#### JASTA'S LEMON TORTE | 10

BLUEBERRY, LEMON CANDY

### — MAIN COURSES —

#### FISH & CHIPS | COD 18 | SHRIMP 20

TRADITIONAL BEER BATTER, CITRUS  
SLAW, FRENCH FRIES

#### BABY BACK RIBS | 22 | 34

HOISIN BARBECUE SAUCE, CRUSHED  
PEANUT, CHIVE, FRENCH FRIES

#### CHICKEN PAPPARDELLE | 28

PESTO MARINATED CHICKEN BREAST, TARRAGON  
CREAM, ROASTED TOMATO, PARMESAN CRISP

#### PORCINI ENCRUSTED WALLEYE | 33

MUSHROOM RISOTTO, ASPARAGUS BASIL  
COULIS, RED CABBAGE MUSTARD,  
TRUFFLED MICRO GREENS

#### SESAME SEARED SALMON | 35

COCONUT RICE, ASIAN SLAW, CURRY-YUZU  
BROTH, PICKLED GINGER VINAIGRETTE,  
WONTON CRISP

#### BEEF TENDERLOIN | 48

CHAR GRILLED 8 OZ, MUSHROOM RISOTTO,  
GRILLED ASPARAGUS, RED PEPPER  
MOJO, CHIMICHURRI

### — HANDHELDS —

#### CHICKEN CLUB | 16

PESTO MARINATED CHICKEN, BACON, WHITE CHEDDAR,  
LETTUCE, TOMATO, ONION, LIME AIOLI, TOASTED  
BRIOCHE, FRENCH FRIES

#### DOUBLE CHEDDAR BURGER | 18

8 OZ DRY AGED WAGYU, CHEDDAR, WHITE CHEDDAR,  
LETTUCE, TOMATO, ONION, SRIRACHA AIOLI,  
TOASTED BRIOCHE, FRENCH FRIES



PRIOR TO PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS