



# THE POINTE

FISH & GRILL

## —STARTERS—

### TRUFFLE FRIES | 11

SHAVED PARMESAN, CHIVE, LIME AIOLI

### ASPARAGUS BISQUE | 11

TOASTED PINE NUT, CRISPY PROSCIUTTO

### RICOTTA GNOCCHI | 13

SHIITAKE MUSHROOM, EDAMAME, TARRAGON  
CREAM, SHAVED PARMESAN

### PAN SEARED SCALLOPS | 16

ROASTED RED PEPPER MOJO, BACON  
JAM, FENNEL RELISH

## —GREENS—

### CAESAR | 7 | 12

CROISSANT CROUTON, PICKLED RED  
ONION, SHAVED PARMESAN  
+ PESTO MARINATED CHICKEN | 6

### CAPRESE | 8 | 14

FRESH MOZZARELLA, ROASTED TOMATO, ARUGULA,  
CANDIED PECAN, BALSAMIC, BASIL OIL

## —DESSERTS—

### DEEP FRIED BROWNIE | 10

VANILLA BEAN ICE CREAM,  
FRESH BERRY

### SOMETHING DELICIOUS | 10

TODAY'S FEATURE

## —MAINS—

### FISH & CHIPS | COD 16 | SHRIMP 18

TRADITIONAL BEER BATTER, CITRUS  
SLAW, FRENCH FRIES

### BABY BACK RIBS | 18 | 30

HOISIN BARBECUE SAUCE, CRUSHED  
PEANUT, CHIVE, FRENCH FRIES

### CHICKEN PAPPARDELLE | 27

PESTO MARINATED CHICKEN BREAST, PAPPARDELLE  
PASTA, ROASTED TOMATO, CRISPY PARMESAN

### PORCINI ENCRUSTED WALLEYE | 29

SHIITAKE MUSHROOM RISOTTO, ASPARAGUS BASIL  
COULIS, RED CABBAGE MUSTARD,  
TRUFFLED ARUGULA

### SESAME ENCRUSTED SALMON | 32

COCONUT RICE, ASIAN SLAW, CURRY BROTH,  
PICKLED GINGER VINAIGRETTE,  
CRISPY WONTON

### CHAR GRILLED BEEF TENDERLOIN | 42

8 OZ DRY AGED WAGYU, SHIITAKE MUSHROOM  
RISOTTO, CHIMICHURRI, CARAMELIZED  
SHALLOT PURÉE

## —HANDHELDS—

### CHICKEN CLUB | 15

PESTO MARINATED CHICKEN, BACON, CHEDDAR,  
TOMATO, ARUGULA, LIME AIOLI, TOASTED  
BRIOCHE, FRENCH FRIES

### DOUBLE CHEDDAR BURGER | 16

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

