



THE POINTE

RESTAURANT

Good food, good drinks, good times. PERIOD.

- APPETIZERS -

FRIED PICKLES

Panko crusted kosher dill spears served with ranch

\$9

SPICY POINTE SHRIMP

\$16

Pamlico shrimp hand-breaded & fried. Topped with a sriracha aioli

FRIED CHEESE CHUNKS

Pepperjack cheese chunks, hand-breaded in panko crumbs, served with your choice of ranch or marinara

\$11

CHICKEN STRIPS

\$13

Hand cut & breaded chicken strips served with honey mustard or bbq sauce

FRIED MUSHROOMS

Hand-breaded crimini mushrooms served with ranch

\$11

CARNITAS NACHOS

\$18

Homemade chips, slow roasted shredded pork, queso blanco, shredded cheese, fresh pico de gallo, pickled onions, avocado smash, herbed goat cheese, topped with a lime crema drizzle

FAJITA QUESADILLA

Shredded cheese, fajita peppers & onions mix. Served with homemade salsa and sour cream

\$12

TUNA POKE NACHOS

\$18

Raw tuna, crispy wonton chips, soy ginger sauce, a creamy avocado aioli, and diced avocados

with chicken
with shrimp

\$13
\$14

- SOUPS & SALADS -

add chicken **\$6**

add shrimp **\$8**

add salmon **\$10**

add steak **\$10**

HOUSE SALAD

\$6/\$12

Chopped romaine, cucumbers, tomato, onions, shredded cheese & croutons. Served with your choice of dressing

CHEF SALAD

\$14

Chopped romaine, cucumbers, tomato, shredded cheddar, ham, turkey, & bacon bits. Served with your choice of dressing

CAESAR SALAD

\$6/\$12

Chopped romaine lettuce tossed with parmesan cheese, croutons & caesar dressing

COBB SALAD

\$14

Fresh romaine lettuce, blue cheese crumbles, hard-boiled egg, diced purple onions, grape tomatoes, avocado, & bacon bits

CHILI

\$6/\$10

Homemade traditional style Mexican chili

SOUP DE JURE

\$6/\$10

Soup of the day



Items with this symbol indicates cooked preference.
Consuming undercooked meats, seafood, shellfish or eggs increases risk of food born allergies.



Gluten-Free

**THE POINTE**

RESTAURANT

Good food, good drinks, good times. PERIOD.

- MAINS -

ALL HANDHELDs SERVED WITH YOUR CHOICE OF FRIES OR CHIPS
SUB A SALAD OR ONION RINGS FOR \$2

FRIED FISH SANDWICH**\$16**

Haddock with lettuce, tomato, onion & pickles with tartar sauce

**CHICKEN SALAD
SANDWICH****\$13**

With craisins, walnuts, lettuce & tomato. Served on wheat or white bread.

REUBEN SANDWICH**\$17**

Corned beef with 1000 island & sauerkraut on marbled rye bread

**CALIFORNIA CLUB
SANDWICH****\$15**

Ham, turkey with American & provolone cheese, bacon, lettuce, tomato, avocado & mayonnaise

add 3rd bread slice **\$1****BACON JAM GRILLED
CHICKEN SANDWICH****\$16**

Grilled chicken, provolone cheese, bacon jam, lettuce, tomato, onion & pickle

PRIME RIB SANDWICH**\$18**

upon availability

Thinly shaved prime rib on a hoagie roll with Provolone & Swiss cheese. Served with au jus & a creamy horseradish sauce.

TEX-MEX PORK TACOS**\$15**

Pulled pork, homemade vinaigrette slaw, queso fresco drizzled with bbq sauce

BLACKENED MAHI TACOS**\$18**

Homemade pineapple pico, topped with mahi aioli

POINTE BURGER**\$16**

Hand crafted, grilled to your choice of temperature, served with lettuce, tomato, onion, pickle, & Choice of cheese

**SOUTHERN FRIED
CHICKEN SANDWICH****\$15**

Buttermilk hand-breaded chicken breast, with onions, pickles, lettuce & tomato

POINTE DOG**\$8**

Grilled all beef frank, topped with chili, cheese, & onions

SIDES**ADD ON \$1.50**

Fries	\$4	Bacon
Homemade Chips	\$4	Avocado
Side Salad	\$6	Grilled Mushroom
Onion Rings	\$6	Grilled Onion
		Grilled Jalapeño
		Fried Egg



Items with this symbol indicates cooked preference.
Consuming undercooked meats, seafood, shellfish or eggs increases risk of food born allergies.



Gluten-Free



THE POINTE

RESTAURANT

Good food, good drinks, good times. PERIOD.

- SEASONAL -

SERVED AFTER 4PM

CRANBERRY BALSAMIC CHICKEN THIGHS **\$22**

Pan-seared then slow roasted chicken thighs in a cranberry balsamic sauce. Served with garlic parmesan risotto and sautéed green beans.

COUNTRY FRIED STEAK **\$25**

A Southern Classic served with rosemary garlic mash and sautéed green beans smothered in a peppered white gravy.

PORK POT ROAST **\$20**

Low and slow style pot roast served over rosemary garlic mash and sautéed green beans.

LASAGNA **\$14**

Six layers of pasta, marinara, bechamel, ricotta cheese, mozzarella cheese, and seasoned ground beef

PARMESAN PANKO CRUSTED COD **\$24**

Hand-breaded baked Cod over parmesan garlic risotto, served with sautéed green beans and a lemon beurre blanc sauce.

8 OZ ANGUS FILET **\$40**

Grilled with house steak seasoning, garnished with a red wine reduction. Served with Yukon gold mashed potatoes and sautéed green beans.



Gluten-Free



Items with this symbol indicates cooked preference. Consuming undercooked meats, seafood, shellfish or eggs increases risk of food born allergies.