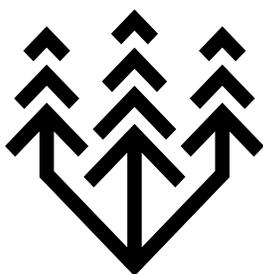


## TO START & TO SHARE

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<b>Wings*</b> / GF Thai basil, BBQ, or ghost pepper hot sauce, carrots, celery and your choice of blue cheese or ranch dressing	9.95
<b>Cheese Curds</b> Tempura battered cheese curds, strawberry jalapeno jam, ranch	7.95
<b>Chips &amp; Salsa</b> / GF Housemade corn tortilla chips, pico de gallo <i>Add guacamole 2   Gouda cheese sauce 2</i>	4.95
<b>Quesadilla</b> Cheese and pico de gallo served with sour cream <i>Add: Sautéed portobello 2   Herb marinated chicken 3 Pork verde 4   Steak tenders* 5</i>	7.95
<b>Fried Green Beans</b> With ranch and sriracha aioli	7.95
<b>Ahi Sashimi*</b> / GFO Sushi grade Ahi tuna seared with a citrus soy ginger glaze on a bed of arugula with fried wontons, honey wasabi aioli	13.95
<b>Housemade Meatballs</b> Housemade lamb, beef and pork meatballs, simmered in our signature marinara sauce served with grilled focaccia bread	7.95
<b>Cheesy Spinach and Artichoke Dip</b> / GF Our creamy spinach and artichoke dip served hot and topped with parmesan cheese. Served with tortilla chips	8.95
<b>French Toast Bites</b> Grand Marnier batter, powdered sugar, vanilla whipped cream & maple syrup. Served with seasonal fruit. Try our house infused jalapeno maple syrup	5.95
<b>Grilled Asparagus</b> / GF Topped with parmesan cheese and a roasted red pepper sauce	8.95
<b>Cheesy Points</b> Cheddar, jack & mozzarella cheese blend on toasted sourdough served with marinara dipping sauce	7.95



\* Consuming raw or undercooked beef poultry, eggs or seafood may increase your risk of contracting a food-borne illness.

## SOUP AND SALADS

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<i>Add protein to any salad: Sautéed portobello 2   Herb marinated chicken 3 Steak tenders* 5</i>	
<b>Soup &amp; Salad combo</b> Cup of our seasonal soup with your choice of House, caesar or wedge salad	8.95
<b>Seasonal soup</b> <i>Cup 4.95   Bowl 6.95</i>	
<b>Black bean &amp; Roasted corn salad</b> / GF Served over mixed greens tossed in a citrus vinaigrette with tortilla strips, grape tomatoes, and pico de gallo, topped with shredded cheese and avocado	10.95
<b>Roasted Vegetable Salad</b> / GF Served over a bed of baby spinach, tossed in a cucumber dill dressing, finished with feta cheese and grape tomato	10.95
<b>House Salad</b> / GFO Mixed greens tossed in red wine tarragon dressing topped with carrots, cucumber, grape tomatoes and herb croutons	8.95 3.95
<b>Classic Caesar Salad*</b> / GFO Romaine lettuce tossed with housemade caesar dressing, herb croutons, parmesan and grilled lemon wedge	9.95 4.95
<b>Wedge Salad</b> / GF Iceberg lettuce, bacon crisps, blue cheese dressing, blue cheese crumbles, grape tomatoes and green onion	9.95 4.95

## FRY BAR

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<b>Beer Battered Fries 5.95   Sweet Potato Fries 6.95 Garlic Parmesan Fries 6.95</b>	
<i>Add: Bacon crisps 2   Gouda cheese sauce 2</i>	
<b>Dipping Sauce* .50 Choose From:</b>	
<i>Blue cheese   Tartar   Ranch   Sriracha aioli Ghost pepper ranch   Thousand island   BBQ sauce Horseradish aioli   Strawberry Jalapeno jam Cucumber dill   Mayo   Basil aioli   Honey wasabi aioli</i>	

GFO - Gluten Free Option

GF - Gluten-free/available gluten free

\*\*please note: our equipment is used for items containing gluten not suitable for those with severe medical dietary restrictions

## MAINS

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**Street Tacos / GF** 10.95

3 corn tortillas stuffed with verde pork, spicy coleslaw, onion, cilantro, pico de gallo and a lime wedge

**Sub Mahi mahi\* 3**

**Housemade Meatballs and Pasta** 11.95

Housemade lamb, beef and pork meatballs smothered in marinara with penne pasta, served with grilled focaccia

**Smoked Gouda Mac and Cheese** 9.95

Penne pasta in a smoked gouda cheese sauce topped with toasted parmesan bread crumbs

**Add:**

**Sautéed portobello 2 | Bacon crisps 2**

**Herb marinated chicken 3 | Steak tenders\* 5**

**Portobello and Polenta / GF** 10.95

Grilled portobello mushroom stuffed with sautéed spinach, garlic and onion, served with grape tomatoes and cheesy polenta cakes

**Add:**

**Marinated chicken 3 | Steak tenders\* 5**

**Steak Dinner / GF** 26.95

10 oz Prime NY strip topped with herbed butter, potatoes and grilled asparagus

**Chicken Caesar Wrap** 11.95

House caesar salad, tossed with roasted chicken wrapped in a flour tortilla, served with slaw or fries

## SPECIALS

**Steak Bites / GFO** 8.95

Grilled steak tenders marinated in balsamic vinegar and red wine, served over field greens with a side of smoked gouda cheese sauce

**Meatball Sliders** 9.95

Our housemade meatballs, served on brioche slider buns with marinara sauce and mozzarella. Your choice of french fries or coleslaw

**Strawberry Shortcake** 6.95

with housemade vanilla whip cream and local sliced strawberries

## BURGERS & SLIDERS

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*All burgers are cooked medium unless specified, served on a toasted brioche bun. Your choice of coleslaw or beer battered fries.*

**Sub Gluten free bun 1 | Add cheese 1 | Add bacon 2**

**The Point Burger / GFO** 13.95

8 oz Wagu topped with smoked gouda, sherried bacon jam, arugula, grilled tomato and pickle

**The "Funguy" / GFO** 11.95

Grilled portobello mushroom marinated in red wine and balsamic vinegar, grilled and served with swiss, mayo, lettuce, onion and tomato

**Classic Burger / GFO** 11.95

8 oz Angus beef, mayo, lettuce, tomato, onion,

**Lamb Burger / GFO** 13.95

New Zealand lamb patty, seasoned with onions, garlic and cream cheese, served with a mint black pepper cream sauce, feta, lettuce, onion, pickle and tomato

**BLAT Sliders** 9.95

Brioche sliders topped with bacon, lettuce, tomato, avocado and lemon basil aioli

**Pork Verde Sliders** 10.95

Brioche sliders topped with slow roasted pork and spicy house coleslaw

**Chicken Waffle Sliders** 10.95

Crispy fried chicken breasts on mini housemade waffles, served with maple syrup and powdered sugar

## SUBSTITUTIONS

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<i>Chicken breast</i>	1.00
<i>Portobello</i>	1.00
<i>Garlic Parmesan Fries</i>	2.00
<i>Sweet Potato Fries</i>	2.00
<i>House salad</i>	2.25
<i>Caesar salad</i>	2.50
<i>Wedge salad</i>	2.50
<i>Cup of soup</i>	2.50

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