



# THE POINTE

*fine dining on pointe.*

## STARTERS

Stuffed Mushrooms // --

*2 large mushrooms stuffed with Chef's pork sausage and parmesan baked to golden brown*

Stuffed Artichokes // --

*Blend of parmesan and pecorino baked to golden brown*

Grilled Pears and Beef // --

*Green pears sliced and grilled, topped with gorgonzola and honey with spicy beef tenderloin*

Antipasto for 1-2-4 // --

*Assorted salami, homemade fresh mozzarella, basil marinated tomato, with garlic and lemon marinated zucchini and squash, and shaved parmesan*

## SALADS

Hearts of Palm // --

*Bed of mixed greens topped with hearts of palm, tomato, homemade mozzarella, green onion, truffle oil, and parmesan*

Seared Tuna Salad // --

*Bed of mixed greens topped with sweet capsicum peppers and sliced seared tuna with sweet spicy lemon vinaigrette*

Spinach Salad // --

*Bed of spinach topped with mandarin oranges, gorgonzola, walnuts, and a balsamic dressing*

## PASTAS

Classic Spaghetti --

*Large helping of spaghetti tossed in Grandmother's tomato sauce and finished with parmesan cheese*

Old World Meat Sauce // --

*Slow cooked beef, veal, and pork with tomato sauce over rigatoni*

Jumbo Tortellini // --

*4 jumbo tortellini served with rich alfredo sauce*

Gnocchi // --

*Potato Dumplings with butternut squash, sage, and cream sauce*

## ENTREES

Tuscan Porterhouse --

*XX oz. Tuscan Porterhouse topped with sautéed spinach and garlic served with roasted potatoes and asparagus*

Roasted Veal Pin Wheels // --

*Thin sliced veal leg stuffed with prosciutto, provolone, and mushrooms topped with creamy marsala sauce served over buttered angel hair pasta with a side of marinated eggplant*

Chicken Fontina // --

*8 oz. double breasted chicken stuffed with garlic, sage, thin sliced ham, and mozzarella topped with tomato sauce and served with roasted butternut squash and Brussels sprouts blend and rosemary potatoes*

Filet of Beef // --

*Grilled beef tenderloin topped with Balsamic glazed wild mushroom; served with parmesan tossed truffle fried potatoes and prosciutto wrapped green bean bundles*

Eggplant Parmesan // --

*Grilled eggplant topped with homemade fresh mozzarella tomato sauce; served with butternut squash and Brussels sprout blend*

## SEAFOOD

Mussels and Clams --

*Blue mussels and clams cooked in butter white wine sauce and served with garlic bread*

Lemon Garlic Cod // --

*Served with parmesan rice and broccoli*

Seared Tuna // --

*With marinated zucchini and squash*

## DESSERT

Tiramisu // --

A Classic Italian Coffee Cake // --

Chocolate Oblivion // --

Chocolate Truffle with Powdered Sugar and Raspberries // --

Torta Del Nona // --

Grandmother's Cake // --

*A graham cracker crust with lemon custard, powdered sugar, and pine nuts*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please note: The Pointe Restaurant is not a GLUTEN-FREE environment. Please inform your server if you have a gluten allergy. Gluten-free items may take longer to prepare to accommodate special handling procedures.*