



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.