

THE
POINT
PUB & GRILL



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The Point Pub and Grill's Banquet Hall and *New* Meeting Room, now available for your next event!

Food • Family • Fun



STARTERS

Crispy Calamari

Hand dipped and deep fried, served with cocktail sauce, zesty rémoulade and crispy rice noodles 10

Chicken Wings

Your choice of jalapeño, barbecue, or teriyaki sauce served with celery, carrots, and ranch or blue cheese dressing 10

“The Point” Poppers

Baked jalapeño peppers stuffed with bacon infused cream cheese, melted cheddar and wrapped in bacon 10

Dirty Shrimp in Beer Butter Sauce*

Tiger shrimp seasoned with oregano, thyme, basil and red pepper flakes, covered in a beer, butter, and garlic sauce 11

Chicken Quesadilla

Chicken breast, pepper jack cheese and avocado in a flour tortilla with pico de gallo, sour cream, and fresh tomatillo salsa 9

FAVORITES

Beer Battered Fish

Cod fish, fried with house made beer batter with zesty rémoulade and cocktail sauce, served with freshly tossed coleslaw and your choice of fries 12.50

Add a 3rd piece of fish 2

The Point Alfredo Pasta

Penne pasta tossed in a house made Alfredo sauce served with garlic bread 10

Add grilled chicken 4

Chicken Bacon Mac & Cheese

Our famous macaroni and cheese tossed with crispy bacon, grilled chicken and seasonal vegetables 13

The Point B.L.T

Fresh lettuce and tomato with crisp bacon, cheddar cheese and mayonnaise served on toasted sourdough

with your choice of fries 11

Add avocado for 1

SALADS

Baby Mixed Green Salad

Mixed greens, dried cranberries, cherry tomatoes, carrots, cucumber and goat cheese with a delicious house made balsamic vinaigrette dressing.

Full 10.50 / Half 5.50

add grilled chicken 4, grilled salmon or shrimp 6

Caesar Salad

Romaine lettuce, shredded parmesan cheese and herb croutons with Caesar dressing.

Full 10.50 / Half 5.50

add grilled chicken 4, grilled salmon or shrimp 6

Southwest Chicken Salad

Romaine lettuce, marinated adobo chicken, tomatoes, black beans, corn, shredded pepper jack cheese, and corn tortilla strips, served with parmesan-cilantro dressing. 13



BURGERS

All burgers are served with your choice of fries

* The Point Burger

Certified Angus ground beef patty topped with jalapeño cream cheese, bacon, lettuce, tomato, pickles, onion and avocado. 12.50

* The Classic Cheeseburger

Certified Angus ground beef patty served with lettuce, tomato, onions, pickles and cheddar cheese. 10.50

* The Bleu Burger

Certified Angus ground beef patty topped with blue cheese crumbles, caramelized onions and jalapeño aioli with lettuce, tomato and pickle. 12

*The Western Burger

Certified Angus ground beef patty piled high with frizzled onions, bacon, roasted chilies, pepper jack cheese, lettuce, tomato and house made BBQ sauce. 13

Add Avocado for 1



SANDWICHES

All sandwiches are served with your choice of fries

Philly Cheesesteak

Sliced beef, sautéed onions, peppers and mushrooms with melted provolone cheese and chipotle aioli served on a house baked hoagie roll 12

French Dip

Sliced beef with melted Swiss cheese on a house baked hoagie roll and served with fresh au jus and horseradish 12

Caprese Panini

Melted mozzarella cheese, basil and tomato, dressed with pesto and a balsamic reduction on focaccia bread 11

Grilled Chicken Panini

Grilled chicken, tomato, lettuce, caramelized onions, avocado, cheddar cheese and bacon with chipotle aioli on focaccia bread 12

Turkey Club Panini

Sliced turkey, cheddar cheese, bacon, avocado, lettuce and tomato with chipotle aioli on a ciabatta bun 11

Crispy Chicken Wrap

Crispy chicken with romaine lettuce, tomato and cheddar cheese with bacon-ranch aioli wrapped in a flour tortilla 11

Non-Alcoholic Drinks

- Lemonade, Iced Tea 2.50
- Strawberry or Raspberry Lemonade 3.00
- Coffee, Decaf, Assorted Teas 2.25
- Fountain Soda (Free Refills) 2.50
- San Pellegrino (16oz) 3.25

Try Our Blue Cheese Fries!



Soup of the Day

Cup 4 / Bowl 6

SIDES

- Side Salad 5.50
- Garlic Bread 3
- French Fries 3.50
- (Regular, Garlic or Blue Cheese)
- Seasonal Fruit 2.50
- The Point Mac & Cheese 4



DESSERTS

.25 cents will be donated to the Crater Foundation for every Point Cheesecake sold.

The Point Cheesecake

House made New York style cheesecake, made fresh and drizzled with chocolate and fresh strawberry sauce. 7.00

Flourless Chocolate Torte

Gluten-free chocolate torte served with caramel and chocolate sauce. 6.25

Vanilla Ice Cream

A large scoop of vanilla ice cream topped with your choice of caramel or chocolate sauce. 3.50

Crème Brulée

House made vanilla custard topped with caramelized sugar. 6



Dinner Entrees on back!

DINNER AFTER 4 PM

All dinner entrees are served with soup or house salad.

CHICKEN AND BEEF

Jerk Chicken

Jamaican spiced chicken, served with The Point's famous mac and cheese, steamed broccoli and garlic bread. 16

Chicken Penne Pasta

Penne pasta tossed with chicken, zucchini, sun-dried tomatoes, chili flakes, and basil in a savory white wine parmesan cream sauce, served with garlic bread. 16

Chicken Cordon Bleu

Breaded chicken breast stuffed with ham and provolone cheese, topped with a creamy Dijon mustard sauce. Served with garlic mashed potatoes, sautéed vegetables. 18

Chicken Parmesan

Chicken breast, house breaded and eloquently matched with tangy marinara, provolone and parmesan cheese. Served with linguini in a creamy alfredo sauce. 18



We proudly serve Certified Angus Beef

* Peppercorn Ribeye Steak 12oz.

Choice cut, marinated and grilled to order and drizzled with a blue cheese sauce. Served with garlic mashed potatoes and seasonal vegetables. 29

* New York Steak 11oz.

Choice cut, grilled to order, with blue cheese butter and a red wine mushroom demi-glace. Served with garlic mashed potatoes and sautéed seasonal vegetables. 25

SEAFOOD

*Miso Roasted Salmon

Salmon filet, prepared with a miso base soy sauce, sesame seeds, red onions, green beans and almonds. Served with creamy risotto. 19

*Crab Stuffed Salmon

Salmon stuffed with house made crab mousse and topped with a house made grape beurre blanc sauce. Served with garlic mashed potatoes and sautéed seasonal vegetables. 19

*Seafood Pasta

Linguini tossed with shrimp, clams, mussels and salmon in a savory cream sauce with fresh herbs and light chili flakes. Served with garlic bread. 20

DINNER FAVORITES

Vegetable Risotto

Creamy risotto with garlic, artichoke hearts, leeks, tomatoes and a mushroom melody. 16

Don's Chimichanga

A huge beef chimichanga with Anaheim peppers, pico de gallo, salsa verde, sour cream and pepper jack cheese, served with Spanish rice and black beans. 16

St. Louis Style BBQ Ribs

Smoked and glazed with our house made BBQ sauce. Served with scalloped potatoes and green bean almondine. Half Rack 19/ Full Rack 30

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server if you have special dietary requirements