

Burgers* 8.95

1/2 pound Angus beef grilled to your liking with fries & coleslaw

The Point Burger*

cheese, sautéed onion, sweet peppers, mushrooms, bacon or all

Bacon & Blue Cheese*

hickory smoked bacon topped with blue cheese

Cheddar and Canadian Bacon*

thin sliced Canadian bacon with cheddar cheese

Sandwiches

- Chicken Sandwich 8.95
Grilled marinated chicken with maple smoked bacon and swiss cheese, with fries & coleslaw
- Philly Style Steak Sandwich 8.95
Marinated thin sliced rib eye with sautéed onion peppers, mushrooms,, melted swiss cheese, with fries & coleslaw
- BBQ Pork Sandwich 8.95
Sliced red onion horseradish sauce, steak fries & coleslaw

Salads

- Fried Chicken Salad available grilled, blackened or cajun 10.95
Crispy fried chicken breast on mixed greens with avocado, cheddar, smoked bacon, red onion & tomato with ranch dressing
- Grilled Steak Salad* 11.95
On mixed greens with mandarin orange segments, mushrooms, toasted walnuts and gorgonzola with house vinaigrette
- Lobster and Crab Salad 14.95
Mixed greens, tomato, hard boiled egg, avocado, strawberries & mandarin oranges
- Caesar Salad 10.95
~Topped with grilled chicken or grilled salmon
Chopped romaine topped with shredded parmesan and fresh crostini
- Caesar Salad with four Grilled Shrimp 12.95

Kids Menu (10 & under) 5.95

Choice of fries, rice, vegetable medley, milk or soft drink with a brownie sundae

- Grilled cheese,
Fettuccini (buttered, marinara, creamy or cheesy)
Hamburger or Cheeseburger
Kids Chicken strips

Beverages

- coffee 1.95
Hot tea: regular, decaf & herbal 1.95
Hot Chocolate 2.50
Iced Tea or Lemonade 1.95
coke, diet coke, sprite, diet sprite & ginger ale 1.95
IBC: root beer & cream soda 2.50
Juice 1.95
Milk: 2%, chocolate 1.95
Sparkling water 3.95



NORTH POINT

Seafood & Steakhouse

House Specialties

~ includes bread basket and coleslaw
~ substitute a House Salad or a Cup of Soup for 2.50

- Parmesan Whitefish 18.95
Lake Superior Whitefish encrusted with parmesan cheese and panko crumbs,, drizzled with roasted tomato vinaigrette and basil oil over seared greens with wild rice pilaf
- Chicken Marsala 18.95
Sautéed breast of chicken with wild mushrooms and shallots in Marsala wine sauce with garlic mashed potatoes and parmesan baked tomato
- Tarragon Chicken 17.95
Grilled marinated chicken breasts topped with ripe avocado and béarnaise sauce, served with garlic mashed potatoes and baked parmesan tomato
- Steak Diane* 24.50
Sautéed tenderloin of beef with wild mushrooms, veal Reduction and a hint of Dijon served with garlic mashed potatoes and baked parmesan tomato
- BBQ Baby Back Ribs 17.95
Slow roasted tender back ribs with tangy house made BBQ sauce served with fries and seared greens
- Tempura Shrimp 17.95
Six jumbo shrimp, tempura battered and flash fried, served with fries, seared greens and house made cocktail sauce
- Sautéed Shrimp Scampi 18.95
Six sautéed jumbo shrimp with garlic and white wine, fresh diced tomato, and scallions, served with seared greens and wild rice pilaf
- Fish and Chips 14.95
Beer battered and served with house tartar sauce, fries and seared greens., accompanied by a traditional malt vinegar

LUNCH

THURSDAY - FRIDAY & SATURDAY 11:30 - 4pm

SUNDAY BRUNCH

Brunch Menu 11-3pm ~ Dinner served 11-9pm

Raw Bar

Shrimp Cocktail 9.95
~ 5 Jumbo Shrimp peeled and deveined with cocktail sauce

Oysters on the Half Shell

~ Ask Your server for Today's Selections ~ freshly shucked and served with house made cocktail and oyster dipping sauce.

Starters

Oysters Rockefeller 9.95
Freshly shucked east coast oysters, stuffed and baked with spinach, laced with pernod and topped with parmesan cheese

Flash Fried Calamari 7.95
with jalapeno aioli

Crab Cake Appetizer 10.95
Sautéed Sweet Maryland lump crab cake, topped with crispy fried leeks and spicy mustard sauce

Steamed Mussels 7.95
in garlic and white wine

Fried Baby Artichokes 7.95
Deep fried in herbed bread crumbs with ranch dressing

Steak Bites* 10.95
Beef tenderloin tips sautéed with wild mushrooms, red wine sauce and a hint of Dijon served over parmesan crostini

Spring Rolls 8.95
Chicken and vegetable spring rolls deep fried and served with a spicy ginger soy dipping sauce

Tuna Sashimi 9.95
Sesame crusted Ahi tuna with seaweed salad, wasabi and pickled ginger

Soups and Salads

Soup of the Day Bowl 4.50
See your Server for details Cup 3.50

Five Onion Soup 4.95
Topped with croutons and imported swiss cheese and baked to a golden brown

House Salad 3.95
Wedge of iceberg lettuce over baby greens, fresh tomato, red onion, hard boiled egg and shaved parmesan cheese dressed with white balsamic vinaigrette

Caesar Salad 3.95
Romaine heart, anchovy, garlic croutons and shaved parmesan cheese drizzled with classic Caesar dressing

Chopped Salad 3.95
Mixed greens with crumbed gorgonzola cheese, red onion, Michigan dried cherries and toasted pine nuts dressed with raspberry vinaigrette

available dressings ~ White Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Blue Cheese and Russian

Vegetarian Selection

Vegetarian Pasta 15.95
Fresh vegetables tossed in tomato basil with egg fettuccini

Seafood

Sautéed Rainbow Trout 19.95
Topped with toasted almonds and lemon butter sauce, served with wild rice pilaf and seasonal fresh vegetable garnish

Grilled Atlantic Salmon 19.95
with béarnaise and served with wild rice pilaf and a fresh seasonal vegetable garnish

Crab Cakes 21.95
Sweet Maryland lump crab cake sautéed and served with spicy mustard sauce crispy fried leeks, wild rice pilaf and fresh seasonal vegetable garnish

Lake Superior Perch 20.95
Lightly dusted and flash fried, served with house tartar sauce, wild rice pilaf and seasonal vegetable garnish

Broiled Scallops 23.95
Georges Banks scallops in sherry and served over seared greens with wild rice pilaf and house tartar sauce

Seared Yellow Fin Tuna* 21.95
Served rare with seared greens and wild rice pilaf accompanied by sweet ginger soy, wasabi and pickled ginger garnishes

Pasta

Seafood Linguine 18.95
Jumbo gulf Shrimp, mussels, sea scallops and calamari sautéed with garlic, white wine and sweet tomato basil sauce served with garlic toast

Steak and Gorgonzola Fettuccini* 19.50
Grilled sirloin steak atop fettuccini tossed with sautéed shitake, cremini and tree oyster mushrooms in gorgonzola cream with crispy fried leeks, toasted walnuts & garlic toast

Lobster Fettuccini 19.95
Maine lobster meat, in sweet sherry cream with wild mushrooms, fresh asparagus spears, tomato concasse and garlic toast

Bolognese 17.25
Traditional Italian meat sauce with wild mushrooms and a touch of cream with egg pasta and garlic toast.

Steaks, Chops and Combinations

Steaks are aged a minimum of 21 days & hand cut
Filet of Beef 'Oscar'* 32.95
Grilled center cut filet of beef topped with lump crab meat, asparagus and béarnaise, served with garlic mashed potatoes and baked parmesan tomato

New York Strip Steak*	12 oz.	28.95
Tenderloin Filet*	8 oz.	30.95
Tenderloin Filet *	6 oz.	24.95
Top Sirloin*	10oz.	19.95
Rib Eye*	14 oz.	24.95
Add one of the following		9.95

4 Jumbo shrimp, crab cake, 4oz scallops, or have it oscar

Mixed Grill 18.50
Marinated breast of chicken, smoked beef sausage and grilled marinated jumbo shrimp served with garlic mashed potatoes and baked parmesan tomato

BBQ Grilled Center Cut Pork Chops 17.95
Glazed with tangy bbq and topped with fresh pineapple salsa. Served with seared greens and fries

*Cooked to order or may contain raw ingredients. *Consuming raw or undercooked meats or shellfish may increase your risk of food-borne illness, especially if you have a medical condition ~ October 08