

LUNCH

Seafood & Steakhouse
NORTH POINT



Celebrate Your Birthday with us!

Receive your entrée free on the day of your birthday with the purchase of an entrée of equal or greater value. (ID required)

Kid's Menu (10 & under) 5.95

Served with choice of Fries, rice or vegetable medley, milk or soft drink. & brownie sundae

Grilled Cheese

Chicken Strips Creamy fettuccini
 Cheeseburger Hamburger

SUNDAY KIDS EAT FREE

* off the kids menu with the purchase of adult entrees

BEVERAGES

Coffee: regular and decaf * <u>BEAR CLAW COFFEE</u>	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 & Bottled water (500ml)	3.95

BEERS

Draft		Bud Light Lime	3.50
Guinness Stout	5.95	Killians' Red	3.75
Bass Ale	5.95	Samuel Adams	3.75
Sierra Nevada	5.95	Domestic	
Miller Lite	3.95	Miller Lite	3.50
Bell's Seasonal	5.95	Budweiser	3.50
		Bud Light	3.50
Low Carb		Imported	
Michelob Ultra	3.50	Amstel Light	3.75
Labatt Select	3.50	Labatt Blue Light	3.75
Malt Beverages		Labatt Blue	3.75
Mike's Hard Lemonade	3.50	Molson Canadian	3.75
Non-alcoholic		Corona	3.75
Beck's NA	3.75	Heineken	3.95
		Newcastle Brown	3.95

Jolly Pumpkin selections, ask your server for details

Bar Area Specials

4:00 - 7:00 pm

Beer, Wine, Drinks & Starters

Wine

Bottle and glass list available

Tuesday is Bottled Wine Day

All bottles are 1/2 off with the purchase of two entrees

HOURS: Mon 4-10 ~ Tues 4-10 ~ Wed 4-10 ~ Thurs 11:30-10 ~ Fri & Sat 11:30-11 pm

Starters

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
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	9.95
Sautéed Sweet Maryland lump crab cake, topped with crispy fried leeks and spicy mustard sauce	
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	
Steamed Mussels in garlic and white wine	7.95

Soups

Soup of the Day	Bowl	4.50
	Cup	3.50
Five Onion Soup		4.95
Topped with croutons and gruyere swiss cheese		

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	
Traditional Caesar	10.95
Chopped romaine, shredded parmesan and fresh crostini topped with your choice of grilled chicken breast or grilled salmon filet	
Marinated Jumbo Shrimp Caesar	12.95
Tuna Salad	9.95
Tuna salad with mixed greens, tomato avocado and fresh fruit and served with balsamic vinaigrette dressing	
Thai Chicken	10.95
Sliced chicken, snow peas, sweet peppers, cucumber, tomato and scallions tossed with spicy peanut dressing served with baby greens and topped with fried won ton	
Grilled Tuna Nicoise	11.95
Grilled marinated yellowfin tuna with mixed greens, olives, tomato, hard boiled egg, artichokes and potatoes, served with balsamic vinaigrette	
Fruit Plate	10.95
Melon, strawberries, cottage cheese, mandarin oranges on mixed greens	

Vegetarian Selection

Vegetarian Pasta	8.95
Fresh vegetables tossed in tomato basil with egg fettuccini	

House Specialties

~ substitute a House Salad or Cup of Soup for 2.50	
~ includes bread basket a	
Shrimp Galliano	11.95
Five Sautéed jumbo shrimp with Galliano, garlic and fresh diced tomato, served with seared greens and wild rice pilaf	
Chargrilled Atlantic Salmon	12.50
served with wild rice pilaf and a fresh seasonal vegetable garnish	
Parmesan Whitefish	9.95
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	10.95
Sautéed breast of chicken with wild mushrooms and shallots in marsala wine sauce with wild rice pilaf and parmesan tomato	
Fish and Chips	8.95
Beer battered and served with house tartar sauce, fries and seared greens., accompanied by a traditional malt vinegar	
Bolognese	9.25
Traditional Italian meat sauce with wild mushrooms and a touch of cream with egg pasta and garlic toast.	

Burgers

1/2 pound Angus beef grilled to your liking with fries & coleslaw	
The Point Burger*	8.95
cheese, sautéed onion, sweet peppers, mushrooms, bacon or all	
Bacon & Blue Cheese*	8.95
hickory smoked bacon topped with blue cheese	
Cheddar and Canadian Bacon*	8.95
thin sliced Canadian bacon with cheddar cheese	

Sandwiches

come with fries & Cole slaw ~ sub a House Salad or Cup of Soup for 2.50	
Philly Style Steak Sandwich	8.95
Marinated thin sliced rib eye with sautéed onion peppers, mushrooms, and melted swiss cheese	
Chicken Sandwich	8.95
Grilled marinated chicken, maple smoked bacon and swiss cheese	
BBQ Pork Sandwich	8.95
with sliced red onion and horseradish sauce	
Tuna Melt	8.50
Tuna salad with cheddar cheese, Russian dressing, grilled on rye	
Chicken Club Sandwich	8.95
Triple deck, sliced grilled chicken, hickory smoked bacon, lettuce, tomato and mayo on toasted wheat	
Rueben sandwich	9.50
Pulled house cooked corned beef brisket with sauerkraut, swiss cheese and russian dressing, grilled on rye	
Crab cake sandwich	11.95
Maryland lump crab cake with swiss cheese, avocado, lettuce and tomato on a toasted English muffin	

Side Salads

~ White Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Blue Cheese and Russian ~	
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, toasted pine nuts dressed with raspberry vinaigrette	

*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