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## Starters

Escargot French helix snails, baked in casino butter and served with crusty ciabatta bread	7.95
Oysters Rockefeller Freshly shucked east coast oysters, stuffed and baked with spinach, laced with pernod and topped with parmesan cheese	9.95
Flash Fried Calamari with jalapeno aioli	7.95
Crab Cake Appetizer Sautéed Sweet Maryland lump crab cake, topped with crispy fried leeks and spicy mustard sauce	9.95
Steamed Mussels In garlic and white wine or saffron cream	7.95
Fried Baby Artichokes Deep fried in herbed bread crumbs with ranch dressing	7.95
Steak Bites Beef tenderloin tips sautéed with wild mushrooms, red wine sauce and a hint of Dijon served over parmesan crostini	10.95
Spring Rolls Chicken and vegetable spring rolls deep fried and served with a spicy ginger soy dipping sauce	8.95
Tuna Sashimi Sesame crusted Ahi tuna with seaweed salad, wasabi and pickled ginger	9.95
BBQ Rib Bone Appetizer BBQ Baby Back Rib bones with dipping sauce	9.95

~ includes bread basket and coleslaw

Chicken Marsala Sautéed breast of chicken with wild mushrooms and shallots in marsala wine sauce with garlic mashed potatoes and parmesan baked tomato	18.95
BBQ Baby Back Ribs Slow roasted tender back ribs with tangy house made BBQ sauce served with steak fries and seared greens	17.95
Steak Diane* Sautéed tenderloin of beef with wild mushrooms, veal reduction and a hint of Dijon served with garlic mashed potatoes and baked parmesan tomato	24.50
Tarragon Chicken Grilled marinated chicken breasts topped with ripe avocado and béarnaise sauce, served with garlic mashed potatoes and baked parmesan tomato	17.95
Filet of Beef 'Oscar'* Grilled center cut filet of beef topped with lump crab meat, asparagus and béarnaise, served with garlic mashed potatoes and baked parmesan tomato	30.95
Mixed Grill Marinated breast of chicken, sweet Italian sausage and grilled marinated jumbo shrimp served with garlic mashed potatoes and baked parmesan tomato	18.50
Seared Yellow Fin Tuna* Served rare over seared greens with wild rice pilaf accompanied by sweet ginger soy, wasabi and pickled ginger garnishes	24.95
Grilled Block Island Swordfish* A juicy swordfish steak topped with roasted tomato vinaigrette and served over seared greens with wild rice pilaf	21.95
Crab Cakes Sweet Maryland lump crab cake sautéed and served with spicy mustard sauce, crispy fried leeks, wild rice pilaf and fresh seasonal vegetable garnish	21.95
Alaskan King Crab One and a half pounds of steamed Alaskan king legs served with drawn butter, a wedge of lemon, wild rice pilaf and fresh seasonal vegetable garnish	29.95
Twin Tails Broiled Maine Lobster Tails, served with wild rice pilaf, fresh seasonal vegetable garnish, drawn butter and a wedge lemon	32.95

~ Steaks minimum aged 21 days, custom cut

## Steaks, Chops and Combinations

~ Substitute a House Salad for 2.50

Served with coleslaw a bread basket, baked parmesan tomato and choice of potato: steak fries, baked or garlic mashed

New York Strip Steak*	12 oz.	28.95
Tenderloin Filet*	8 oz.	30.95
	6 oz.	24.95
Top Sirloin*	10oz	19.95
Rib Eye*	14 oz.	24.95

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

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

## Soups & Salads

Soup of the Day ~ See your Server for details	Bowl 4.50 Cup 3.50
Five Onion Soup Topped with croutons and imported gruyere swiss cheese and baked to a golden brown	4.95
House Salad Wedge of iceberg lettuce over baby greens, fresh tomato, red onion, hard boiled egg and shaved parmesan cheese dressed with white balsamic vinaigrette	3.95
Caesar Salad Romaine heart, anchovy, garlic croutons and shaved parmesan cheese drizzled with classic Caesar dressing	3.95
Chopped Salad Mixed greens with crumbed gorgonzola cheese, red onion, Michigan dried cherries and toasted pine nuts dressed with raspberry vinaigrette	3.95

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

## House Specialties

~ substitute a House Salad for 2.50

Shrimp Galliano Six Sautéed jumbo shrimp with Galliano, garlic and fresh diced tomato, served with seared greens and wild rice pilaf	18.95
Cedar Plank Atlantic Salmon Atlantic salmon broiled on a cedar plank with a maple glaze, served with wild rice pilaf and a fresh seasonal vegetable garnish	18.95
Parmesan Whitefish Lake Superior Whitefish encrusted with parmesan cheese and panko crumbs, dizzled with roasted tomato vinaigrette and basil oil over seared greens with wild rice pilaf	17.95
Tempura Shrimp Six jumbo shrimp, tempura battered and deep fried, served with steak fries, seared greens and house made cocktail sauce	17.95
Lake Superior Perch Lightly dusted and deep fried, served with house tartar sauce, wild rice pilaf and seasonal vegetable garnish	20.95
Fried Scallops Lightly dusted Georges Banks scallops fried to a golden brown and served over seared greens with wild rice pilaf and house tartar sauce	23.95
Fish and Chips Beer battered and served with house tartar sauce, steak fries and seared greens, accompanied by a traditional malt vinegar	14.95
Seafood Linguine Jumbo gulf Shrimp, mussels, sea scallops and calamari sautéed with garlic, white wine and sweet tomato basil sauce served with garlic toast	18.95
Steak and Gorgonzola Fettuccini* Grilled sirloin steak atop fettuccini tossed with sautéed shitake, cremini and tree oyster mushrooms in gorgonzola cream with crispy fried leeks, toasted walnuts and garlic toast	19.50
Lobster Fettuccini Maine lobster meat, in sweet sherry cream with wild mushrooms, fresh asparagus spears, tomato concasse and garlic toast	19.95
Butternut Squash Ravioli Plump ravioli in sage cream sauce with wild mushrooms, rainbow swiss chard, toasted walnuts. and garlic toast	17.25

## Sandwiches and Salads

The Point Burger* 1/2 pound Angus beef grilled to your liking with steak fries & coleslaw ~ Add cheese, sautéed onion, sweet peppers, mushrooms, bacon or all	8.95	Fried Chicken Salad ~ also available grilled, blackened or cajun Crispy fried chicken breast on mixed greens with avocado, cheddar, smoked bacon, red onion & tomato with ranch dressing	10.95
Philly Style Steak Sandwich Marinated thin sliced rib eye with sautéed onion peppers, mushrooms, and melted swiss cheese, served on a kaiser with steak fries & coleslaw	8.95	Grilled Steak Salad* On mixed greens with mandarin orange segments, mushrooms, toasted walnuts and gorgonzola with house vinaigrette	11.95
Chicken Sandwich Grilled marinated chicken with maple smoked bacon and swiss cheese, with steak fries & coleslaw	8.95	Lobster and Crab Salad Mixed greens, tomato, hard boiled egg, avocado, strawberries & mandarin oranges	13.95
BBQ Pork Sandwich with sliced red onion horseradish sauce, steak fries & coleslaw ~ substitute a House Salad for the coleslaw; 2.50	8.95	Caesar Salad ~ Topped with grilled marinated Chicken or grilled salmon Chopped romaine topped with shredded parmesan and fresh crostini ~ with Four Grilled Shrimp	10.95 12.95