

# Pointe In Time

EAT HEALTHY | INDULGE | OR BOTH

## SOUPS, SALADS & STARTERS

**SOUP OF THE DAY**  
please ask your server 7.95

**CRISPY CALAMARI STRIPS**  
lemon saffron aioli, baby zucchini,  
smoked salt 12.75

**ARUGULA SALAD** (GF)  
orange segments, goat cheese,  
candied pecans, dried cranberries,  
orange vinaigrette 10.50

**BABY ICEBERG WEDGE SALAD** (GF)  
roasted tomato, crispy bacon,  
avocado, scallions, pepitas,  
blue cheese dressing 11.50

**LEMON POACHED  
ROCK SHRIMP CEVICHE** (GF)

cucumber, green chilies, tomato,  
avocado tomatillo sauce 13.95

**GREEN CHILI MAC & FIVE CHEESES**  
roasted Anaheim chilies, serrano ham,  
corn tortilla-cotija crust 12.95

**SPINACH DIP**  
boursin cheese, artichokes,  
tortilla chips 11.75

**CHOPPED COBB QUINOA BOWL** (GF)  
baby kale, cucumber, cherry tomatoes,  
bacon, hardboiled egg, feta 12.50

**BLUE CHEESE & BACON  
STUFFED MUSHROOMS**  
applewood-smoked bacon,  
fresh thyme 11.95

**ARCADIA GREENS** (GF)  
blue cheese, candied walnuts,  
shaved fennel, gold raisins,  
dried cherries and apricots,  
golden raisin vinaigrette 10.95

**TRADITIONAL HUMMUS** (VG)  
vegetable crudité,  
fresh grilled pita 11.25

**CAESAR**  
romaine hearts, croutons,  
parmesan, Caesar dressing 9.95

## ENTRÉES

**GRILLED SAUSAGE AND GNOCCHI**  
bell peppers, red onion, spinach, mushroom,  
basil-bacon pesto cream 21.95

**SEARED SALMON\*** (GF)  
black rice with chorizo and scallions, Brussels  
sprouts, honey-lime cilantro emulsion 23.95

**ALMOND CRUSTED OPAKA SNAPPER\*** (GF)  
lemon-thyme risotto, baby carrots,  
cranberry orange chutney 26.50

**ROSEMARY BRAISED SHORT RIB** (GF)  
white bean purée, Swiss chard, baby corn,  
marsala-mustard demi 29.95

**HERB CRUSTED NEW YORK STRIP\*** (GF)  
blue cheese chive fingerling potatoes,  
broccolini, chimichurri 38.95

**NO BULL BURGER**  
plant-based patty, tomato, onion,  
lettuce, cheddar, brioche bun 16.95

**GREEN CHILI BURGER\***  
green chilies, jalapeño bacon, pepper jack cheese,  
chipotle mayo, tobacco onion, brioche bun 14.95

**ROASTED CHICKEN** (GF)  
sweet potato mash, heirloom cauliflower,  
lemon tarragon chicken jus 22.95

**SEASONAL VEGETABLE &  
LEMON THYME RISOTTO** (GF)  
cauliflower, baby carrots,  
Brussels sprouts, baby squash 19.95

**CUMIN RUBBED PORK TENDERLOIN\*** (GF)  
cotija cilantro grits,  
baby squash, pickled red onion,  
green chili cream 24.95

**GRILLED SHRIMP PASTA**  
roasted tomatoes, kalamata olives,  
artichokes, white wine, garlic, parmesan 25.75

**THIN CRUST PIZZA**  
plum tomato sauce, mozzarella, fresh basil 12.75

**HOUSE MADE BACON MEATLOAF**  
yukon mashed potatoes, sautéed green beans,  
tobacco onions, savory thyme gravy 20.95

## ON THE SIDE

Yukon Mashed Potatoes 5.50 | Seasonal Vegetables (GF) 6.25 | Lemon Thyme Risotto 5.25 | Cotija Cilantro Grits 5.50

family-style combination of all four sides 19.95

Vegan | Vegetarian | Gluten-Free | food allergen dishes are always customized to order, just let your server know! (GF) Gluten Free (VG) Vegan

All to-go orders are subject to a 15% service charge.

\*All menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20-percent gratuity will be automatically added for parties of six or more guests. All orders available to go. For banquet information see our manager. 07115 12/19