



THE POINTE

RESTAURANT

Good food, good drinks, good times. PERIOD.

Lunch Menu

Appetizers

Spicy Pointe Shrimp	13
Deep fried shrimp cooked to perfection and topped with a house made spicy aioli.	
Fried Green Tomatoes	12
Fried green tomatoes served with goat cheese and local honey.	
Cheese Curds	12
A Vermont white cheddar cheese curd, breaded and fried. Served with our house made chipotle crema.	
Boneless Wings 6 or 12	8, 13
Boneless wings deep fried and coated with your choice of sauce. (BBQ, sweet chili, hot sauce, garlic parmesan or spicy garlic).	
Buffalo Wings 6 or 12	13, 20
Colossal chicken wings coated in your choice sauce. (BBQ, sweet chili, hot sauce, garlic parmesan or spicy garlic)	
Loaded Fries	12
Golden fried and loaded with cheddar cheese, bacon and ranch dressing.	

Soup and Salads

Add Chicken or Shrimp: 6

Classic Caesar Salad	12
Crispy romaine lettuce tossed with Caesar dressing and parmesan cheese. Topped with garlic croutons.	
Beef and Blue Salad	15
Marinated Flank Steak served over arugula. Topped with fried onion, tomato and cucumber. Finished with bleu cheese crumbles and dressing.	
House Salad	10
Fresh spring mix, tomatoes, cucumber and red onions. Topped with croutons.	
Tomato Basil Bisque	8
Smoked tomatoes, basil and cream.	
Soup of the Day	6

Main Courses

Served with french fries. Add 2\$ for onion rings

Harbour Pointe Club	14
Ham, turkey, bacon, lettuce, tomato, swiss, and cheddar all layered in three pieces of bread.	
The Classic Reuben	14
A classic reuben loaded with corned beef, sauerkraut, swiss cheese and thousand island dressing served on marble rye.	
French Dip	16
Roast beef with grilled onions. Topped with swiss cheese and served with a side of au jus and horseradish cream sauce.	
The Albatross	15
Grilled, fried, or spicy fried chicken breast topped with bacon, cheddar, lettuce, and tomato. Served on a brioche bun.	
Chicken Tender Basket	14
Three chicken tenders breaded and fried. Served with your choice of sauce. (BBQ, sweet red chili, buffalo or honey mustard sauce)	
Pointe Dog	7
Hot dog broiled and served on a toasted bun with french fries. Single hot dog is available for \$4. Chili .75 Cheese .75	
Clubhouse Cheese Burger	14
Grilled burger topped with your choice of cheese, mixed green lettuce, tomato and onion. Served on a brioche bun.	
The Faux Cow	14
Beyond burger grilled and topped with lettuce, tomato, and onion. Served on a brioche bun.	
Quesadilla	14
Peppers and onions sauteed with your choice of chicken, beef, or shrimp. Stuffed with aged cheddar in a tortilla, served with salsa and sour cream.	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of food borne illness.



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Dinner Menu

Appetizers

Spicy Pointe Shrimp	13
Deep fried shrimp cooked to perfection and topped with a house made spicy aioli.	
Fried Green Tomatoes	12
Fried green tomatoes served with goat cheese and local honey.	
Boneless Wings 6 or 12	8, 13
Boneless wings deep fried and coated with your choice of sauce. (BBQ, sweet chili, hot sauce, garlic parmesan or spicy garlic).	
Buffalo Wings 6 or 12	13, 20
Colossal chicken wings coated in your choice sauce. (BBQ, sweet chili, hot sauce, garlic parmesan or spicy garlic)	
Chicken Tenders Basket	14
Three chicken tenders breaded and fried. Served with your choice of sauce. (BBQ, sweet red chili, buffalo or honey mustard sauce)	
Cheese Curds	12
A Wisconsin white cheddar cheese curd breaded and fried. Served with our house made chipotle crema.	

Soup and Salads

Add Chicken or Shrimp \$6

Classic Caesar Salad	11
Crispy romaine lettuce tossed with Caesar dressing and parmesan cheese. Topped with garlic croutons.	
Beef and Blue Salad	15
Marinated Flank Steak served over arugula. Topped with fried onion, tomato and cucumber. Finished with bleu cheese crumbles and dressing.	
House Salad	10
Fresh spring mix, tomatoes, cucumber and red onions. Topped with croutons.	
Tomato Basil Bisque	8
Smoked tomatoes, basil and cream.	
Soup of the Day	6

Pub Fares

Served with french fries. Add \$2 for
Onion rings

Harbour Pointe Club	14
Ham, turkey, bacon, mixed green lettuce, tomato, swiss, and cheddar all layered in three pieces of bread.	
The Classic Reuben	14
A classic reuben loaded with corned beef, sauerkraut, swiss cheese and thousand island dressing served on marble rye.	
Clubhouse Cheese Burger	14
Grilled burger topped with your choice of cheese, lettuce, tomato and onion. Served on a brioche bun.	
Quesadilla	14
Peppers and onions sauteed with your choice of chicken, beef, or shrimp. Stuffed with aged cheddar in a tortilla, served with salsa and sour cream.	

Main Courses

Seared Tuna	22
Dusted in Five Spice and pan seared. Served with rice and seasonal vegetables.	
Mahi Mahi	21
Seared Mahi Mahi topped with red curry and coconut sauce.. Served with rice and seasonal vegetables.	
Pot Roast	16
Slow roasted pot roast, topped with a brown gravy. Served with roasted fingerling potatoes and seasonal vegetables.	
Filet Mignon	24
Seasoned and grilled to desired temperature. Topped with a red wine demi-glace. Served with roasted fingerling potatoes and seasonal vegetables.	
Meatloaf	15
Traditional thick sliced meatloaf. Topped with brown gravy. Served with roasted fingerling potatoes and seasonal vegetables.	
Fettuccine Alfredo	14
Fettuccini covered in house made alfredo. Topped with parmesan and chives. Add Chicken or Shrimp for \$6.	
Seared Tofu	17
Dusted in Five Spice and pan seared, Served with rice and seasonal vegetables.	

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Beverage Menu

Vodka

Belvedere
Grey Goose
Kettle One
Tito's

Scotch

Dewar's
Glenfiddich
Johnnie Walker
Tomatin

Whiskey

Angels Envy
Bulleit
Conolly Peanut Butter
Crown Royal
Crown Royal Reserve
Fireball
Jack Daniels
Jameson
Jim Beam
Makers Mark
Seagram's 7
Southern Comfort
Whistle Pig

Rum

Bacardi
Blue Chair Bay
Captain Morgan
Malibu

Tequila

Don Julio
Patron Silver

Gin

Hendrick's
Tanqueray

Beer

Bud light
Budweiser
Coors light
Miller
Yuengling
Landshark
Michelob Ultra

Corona
Stella Artois
Heineken
Amstel Light
Peroni Nastro Azzurro

Wine

William Hill Chardonnay
Stormy Point Chardonnay
Sartori Pinot Grigio
Albario White Blend

William Hill Cabernet
Matchbook Petite Sirah
FRe Alcohol- Removed

Prosecco Split
Wycliff
Avissi Rose
Lambrusco

Misc.

B&B Brandy
Chambord
Cointreau
Drambuie
Hennessey
Sambuca

Soft Drinks

Pepsi, Root Beer, Diet Pepsi, Lemonade, Starry, Dr. Pepper, Sweet Tea, Un-Sweet Tea, Coffee