



DAILY ENTRÉES



Beef Medallions

Tender filet medallions seasoned and cooked to your liking. Topped with a red wine demi-glace.

Sea Scallops

Pan seared sea scallops served over a roasted corn puree and a side of tomato jam.

Herb Roasted Leg of Lamb

Leg of Colorado lamb marinated overnight, seasoned with fresh herbs and oven roasted. Served with a side of a jus and mint jelly.

Catch of the Week

Seasonal red snapper filet pan fried with a lemon butter sauce and served with a side of mango jicama slaw.

DAILY SIDES



Roast Garlic Mashed Potatoes

Roasted Butternut Squash

Char Grilled Jumbo Asparagus

AT THE POINTE
AT OCEAN BOULEVARD

DAILY SIGNATURE SALAD



Cobb Salad

Chicken breast, avocado, blue cheese, bacon, tomato, egg, and mixed greens topped with Monterrey jack and cheddar cheeses and fresh-made croutons. Served with your choice of dressing.

SOUP OF THE DAY



Cracked Conch Chowder

Sweet cracked conch in a hearty Caribbean style chowder with a dash of spice.

DESSERT



Key Lime Pie

Jell-O

Variety Ice Cream

NO SUGAR OPTIONS AVAILABLE