



# Appetizers

Manila Steamer Clams			
With garlic toast. (Full Pound)	\$15.00	Sample Plate	
Fried Shrimp or Clams		Mushrooms, onion rings, deep fried shrimp, mozzarella sticks, and clam strips.	\$15.00
With spicy red sauce.	\$8.75	Deep Fried Pickles or Green Beans	
Beer Battered Onion Rings			\$8.00
	\$8.00	Mozzarella Cheese Sticks	
Calamari Steak Strips			\$8.00
	\$10.00	Jumbo Prawn or Bay Shrimp Cocktail	
Deep Fried Mushrooms			\$12.00
	\$10.00		

# Soups and Salads

All salads served with fresh baked bread or toasted garlic bread. Sorry, no splitting salads.

Homemade Soup of the Day		Crispy Chicken Salad	
Served with fresh baked bread.		Cheddar and jack cheese, tomatoes, and hard-boiled eggs.	
	Bowl \$5.75   Cup \$4.75		\$14.50
Soup and Salad Combo		Shrimp Louis Salad	
Bowl of your choice of homemade soup, garden salad and served with fresh baked bread.		Fresh greens with a generous portion of bay shrimp, tomatoes and a hard-boiled egg.	
	\$11.00		\$16.50
Homemade Chili		Chicken Caesar Salad	
Smothered with cheddar cheese and onions, served with fresh baked bread.			\$14.50
	Bowl \$5.75   Cup \$4.75	Fresh Neptune Salad	
Chef Salad		Fresh greens with Dungeness crab, shrimp, avocado, tomatoes, and hard-boiled egg.	\$23.00
Served with ham, turkey, tomato, cheddar and jack cheeses, and a hard-boiled egg.		Cobb Salad	
	\$14.50	Chicken breast, tomatoes, olives, hard-boiled egg, cheese, fresh bacon, avocado, and bleu cheese crumbles.	
			\$16.50

# Sandwiches

All sandwiches served with your choice of fries, sweet potato fries, or tater tots. (Organic or Gluten-free Bread \$1 extra)

Best BLT Sandwich around!		The Point Special Chicken Sandwich	
Loads of bacon, lettuce, and tomato, served on fresh baked bread.		Sautéed chicken, onions and bell peppers, topped with cheese, and served on fresh hoagie roll.	
	\$13.00		\$14.00
French Dip, Au Jus		Killer Chicken Sandwich	
Roast beef, grilled onions, and Swiss cheese served on fresh baked bread.		Grilled chicken breast, Tillamook cheddar, tomatoes, and lettuce, served on organic whole grain bread.	
	\$13.50		\$13.00
Reuben Sandwich		Club House Sandwich	
Lean corned beef, Swiss cheese and sauerkraut served on grilled rye bread.		Ham and turkey on fresh baked bread with cheese, bacon, tomato, and lettuce. (Traditional triple-decker version available.)	
	\$13.50		\$13.50
Dungeness Crab and Shrimp Melt		The Point Steak Sandwich*	
Fresh Dungeness crab and bay shrimp, with Swiss cheese, and tomato, served on grilled sourdough bread.		8 oz Angus choice top sirloin sautéed with onions and bell peppers, topped with cheese, and served on fresh hoagie roll.	
	\$18.00		\$24.00
Alaskan Halibut Sandwich		Grilled Pacific Oyster Sandwich	
Grilled halibut served on a fresh baked pub bun, with lettuce, tomato and our own tartar sauce.		Extra small fresh oysters served on a fresh baked pub bun, with lettuce, tomato and our own tartar sauce.	
	\$14.50		\$14.00
Chicken Bacon Ranch Sandwich			
Hand breaded chicken breast with Swiss cheese and bacon, served on a fresh baked pub bun with ranch dressing.			
	\$14.00		

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# Burgers

*Gluten-free pub bun add \$1*

All burgers served with your choice of fries, sweet potato fries, or tater tots. We are proud to serve locally grown organic beef.

## Chili Burger\*

Fresh ground Angus sirloin patty, char-broiled and served on a fresh baked pub bun, smothered with our homemade chili, chopped onions, and cheese.

\$13.00

## Beyond Burger

100% plant-based burger.

\$13.00

## All American Miner Ranch Burger

1/3 lb. burger, American cheese, shredded lettuce, tomato, special sauce. Served on a fresh baked pub bun. Add bacon \$2

\$13.00

## The Point Kobe Beef Burger\*

1/2 lb fresh ground Kobe beef patty (cooked to your preference) served on a fresh baked pub bun. Add cheese .50 or bacon \$2

\$14.00

## Chuckwagon Sandwich\*

1/2 lb fresh ground Kobe beef patty (cooked to your preference) char-broiled with melted Swiss cheese, and grilled onions, served on fresh hoagie roll with Au Jus for dipping.

\$13.00

## BBQ Western Burger

1/3 lb burger bbq suace, cheddar cheese, bacon and onion ring.

\$14.50



# Comfort Entrees

*Pairs well with a Red Blend Wine*

The following served with tossed garden salad or soup of the day and your choice of baked potato, vegetables, french fries or rice pilaf and fresh baked bread. Sorry, no splitting.

## Teriyaki Chicken

Breast of chicken glazed with teriyaki sauce, pineapple rings, served over rice.

\$16.50

## Chicken Fried Steak

Hand-cut and tenderized in our kitchen.

\$19.00 | Lite \$15.00

## Crispy Chicken Strips

Hand breaded buttermilk chicken breast strips.

\$16.50

## Pork Osso Bucco

Oven roasted pork shank with mashed potatoes and fresh vegetables.

\$23.00

## Lemon Herb Chicken

Breast of chicken glazed with a light lemon herb sauce.

\$16.50

## Kobe Beef Ground Sirlion

With grilled mushrooms and onions.

\$16.50



# Pasta

*Pairs well with Cabernet or Pinot Gris*

The following served with tossed garden salad or soup of the day and fresh made garlic bread.

## Seafood Fettuccini

Jumbo shrimp, scallops, salmon and halibut sautéed in our own creamy garlic sauce, served over fettuccini.

\$26.00

## Pesto Prawn and Scallop Penne

Jumbo prawns and scallops sautéed with mushrooms, onions and fresh garlic. Tossed with penne pasta and our pesto parmesan sauce.

\$26.00

## Chicken Alfredo

Fettuccini and tender chicken tossed with our Alfredo sauce.

\$21.00

## Fettuccini Alfredo

Fettuccini tossed with our Alfredo sauce.

\$16.00

## Shrimp Alfredo

Fettuccini and 8 jumbo shrimp tossed with our Alfredo sauce.

\$26.00

## Jalepeño Mac and Cheese

Add bacon: \$2

\$16.00

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# Steaks

*Pairs well with Pinot Noir*

The following served with tossed garden salad or soup of the day and your choice of baked potato, vegetables, french fries or rice pilaf, and fresh baked bread. We are proud to serve fresh, hand-cut natural, hormone-free, black angus steaks.

## Top Sirloin\*

9 oz Angus Choice (super center cut).  
\$26.00

## Famous Point Prime Rib\*

Available every day 12 oz U.S. Choice cut prime rib, fresh baked with our amazing crust.  
\$29.00

## Seasoned Top Sirloin Tips\*

Angus Choice top sirloin tips, seasoned and served on a bed of rice with horseradish sauce.  
\$26.00

## Filet Mignon

Bacon-wrapped 8-oz. Choice Angus Tenderloin.  
\$41.00

## New York\*

12oz Angus Choice cut steak.  
\$36.00

## Rib Eye\*

14 oz Angus Choice cut steak cooked just the way you want it.  
\$36.00



# Seafood

*Pairs well with Chardonnay*

The following served with tossed garden salad or soup of the day and your choice of baked potato, vegetables, french fries or rice pilaf, and fresh baked bread.

## Alaskan Coho Salmon\*

Grilled to perfection.  
\$27.00

## Seafood Trio

Sautéed jumbo shrimp, mussels, and steamed clams.  
\$24.00

## Jumbo Prawns

Hand-breaded and seasoned jumbo shrimp, deep fried or sautéed.  
\$27.00

## Alaskan Grilled or Almond Encrusted Halibut\*

\$27.00

## Grilled Surf Clams

If you like razor clams, you will love these! Hand-breaded and grilled to a golden brown.  
\$23.00

## Pacific Oysters

Fresh, extra small oysters, but plentiful, fried to a golden brown.  
\$23.00

## Cajun Style Catfish

Grilled catfish with your desired amount of cajun seasoning.  
\$23.00

## Alaskan Halibut Fish and Chips

We get our fish fresh from the Pacific or Alaskan regions and hand filet in our kitchen. Beer-battered and served with fries.  
\$27.00 | Lite \$20.00



# Combinations

The following served with tossed garden salad or soup of the day and your choice of baked potato, vegetables, french fries or rice pilaf, and fresh baked bread. We are proud to serve fresh, hand-cut natural, hormone-free, black angus steaks.

## Surf and Turf\*

9 oz Top sirloin steak and 12 oz Maine lobster tail.  
Market Price

## Maine Lobster Only

12 oz  
Market Price

## 8 oz Top Sirloin Steak\*

Choice of prawns, oysters, or grilled clams.  
\$32.00

## Prime Rib and Lobster\*

12 oz baked prime rib with our special crust and a 12 oz Maine lobster tail.  
Market Price

## Seafood Combination

Deep fried jumbo shrimp, scallops, and halibut. Add grilled clams or Pacific oysters \$5.  
\$27.00

# Sweet Talk

All desserts are made in our kitchen with authentic recipes that have been handed down for decades.

Homemade Pies  
\$5.00

A La Mode  
\$2.00

Old Fashioned Marionberry Cobbler  
\$6.00

Ask about our specialty desserts.

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# Wine Menu

## Del Rio Pinot Noir

Juicy flavors with spicy red cherry and toasty oak.  
\$11.00 Glass \$21.00 Bottle

## Chateau St. Jean Merlot

Balanced, rich and explosive red plum, black cherry.  
\$9.00 Glass \$19.00 Bottle

## Del Rio Chardonnay

Rich and silky with apple pie, spice and toast.  
\$8.00 Glass \$16.00 Bottle

## House Wines

Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio.  
\$6 Glass \$9 Half Carafe \$18 Full Carafe

## Barnard Griffin Riesling

Dry apple-pear fruits with zesty acidity.  
\$8.00 Glass \$18.00 Bottle

## Barnard Griffin Rose of Sangiovese

Notes of strawberry, hints of raspberry and pomegranate.  
\$8.00 Glass \$18.00 Bottle

# Beverages

## Fresh Fruit Lemonade

With refill.  
\$5.00

## Stash Hot Tea

\$2.50

## Lipton Iced Tea

With refill.  
\$3.75

## Lemonade

With refill.  
\$3.75

## Rock Point Pinot Noir

Notes of cedar, pine, mocha, burnt toast and strawberries.  
\$10.00 Glass \$20.00 Bottle

## Barnard Griffin Red Blend

Plum raspberry and orange zest with dark chocolate mint.  
\$9.00 Glass \$19.00 Bottle

## Barnard Griffin Cabernet Sauvignon

Dark fruits, black cherry with toasty and spicy notes.  
\$10.00 Glass \$20.00 Bottle

## Barnard Griffin Syrah

Forward huckleberry and plum, light and sweet.  
\$12.00 Glass \$22.00 Bottle

## Amancay Malbec

Red fruits, blackberries, and a subtle note of violet.  
\$9.00 Glass \$19.00 Bottle

## Rock Point Pinot Gris

Intensely rich pear and peach, dense and lively.  
\$8.00 Glass \$18.00 Bottle

## Coffee

Portland Roast \$2.50

## 2% Milk

Reg \$3.25 | Large \$4.25

## Soft Drinks

With refill. Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Dr. Pepper  
\$3.50

## Hot Chocolate

With whipped cream.  
\$3.50

# Growlers / Refills Available

## Domestic Draft Brews

Pounder \$4.00 | Pitcher \$13.00

## Import Brews

Pounder \$5.00 | Pitcher \$16.00

# Our Signature Bloody Mary Meals

## Classic

With green olive and asparagus.  
\$8.00

## Pepper Bacon

With green olives, asparagus, and pepper bacon.  
\$8.50

## Cajun Surf and Turf

With Angus sirloin tips, and jumbo prawns.  
\$20.00

## Sampler

With mozzarella stick, deep fried mushrooms, onion rings, hot-wing, and deep fried prawn.  
\$16.00

## Southern Chicken Bacon Ranch

With hand breaded chicken tenders, thick hickory bacon and sweet potato fries.  
\$15.00

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# Breakfast

Breakfast served until 11:30am daily

The following served with hashbrowns or country fries, and toast. Organic and gluten-free bread available: \$1 extra. Add onions and peppers to your hashbrowns or country fries 50¢. Sorry, no poached eggs on Sundays. No splitting full breakfasts, please.

**Biscuits and Sausage Gravy**  
With eggs and hashbrowns or country fries.  
\$10.50 | Lite \$8.00

**Two Eggs\***  
With hashbrowns and toast.

**Fresh Made Chicken Fried Steak** \$8.00  
With sausage gravy, eggs.

**Linguica Sausage and Eggs\*** \$16.00

**Sausage Link or Patty and Eggs\*** \$12.00  
\$11.00 | Lite \$8.50

**Ham and Eggs\*** \$12.00

**Bacon and Eggs\*** \$11.50 | Lite \$8.50

# Omelettes

Served with hashbrowns or country fries, and toast.

**Bacon, Sausage or Ham Omelette** \$12.00

**Spanish Omelette**  
Taco seasoned beef, onions and tomatoes, topped with our own homemade chili, cheddar cheese and sour cream.  
\$13.00

# From the Griddle

Add strawberries and whipped cream for \$2.25

**Pancakes**  
(1) \$4.25 | (2) \$6.25

**Waffles** \$8.50

**Strawberry Waffles** \$10.00

**French Toast**  
(2) \$5.25 | (3) \$6.25

**Crispy Chicken and Waffles** \$13.00

# Side Items

**Eggs\***  
(1) \$2.25 | (2) \$3.25

**Biscuit and Sausage Gravy**  
(1) \$5.25 | (2) \$7.25

**Country Gravy** \$2.25

**Oatmeal and Toast** \$5.25

**Ham Steak or Sausage Patty** \$5.25

**4 Bacon or Pepper Bacon** \$5.25

**Toast** \$3.25

**Hashbrowns** \$4.25

**4 Sausage Links** \$5.25

# Beverages

**Juice**  
Cranberry, Grapefruit, Tomato or Fresh Squeezed Orange Juice.  
Small \$3.25 | Large \$4.25

**2% Milk** Small \$3.25 | Large \$4.25

**Chocolate Milk** Small \$3.75 | Large \$4.75

**Coffee**  
Portland Roast \$2.50

**Hot Chocolate**  
With whipped cream. \$3.50

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