



# APPETIZERS

## MANILA STEAMER CLAMS \$15

With garlic toast. (Full Pound)

## FRIED SHRIMP OR CLAMS \$9

With spicy red sauce.

## BEER BATTERED ONION RINGS \$8

## CALAMARI STEAK STRIPS \$11

## DEEP FRIED MUSHROOMS \$11

## SAMPLE PLATE \$15

Mushrooms, onion rings, deep fried shrimp, mozzarella sticks, and clam strips.

## DEEP FRIED PICKLES OR GREEN BEANS \$8

## MOZZARELLA CHEESE STICKS \$8

## JUMBO PRAWN COCKTAIL \$13

# SOUPS AND SALADS

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

## HOMEMADE SOUP OF THE DAY BOWL \$6 | CUP \$4.75

Served with fresh baked bread.

## SOUP AND SALAD COMBO \$11.50

Bowl of your choice of homemade soup, garden salad and served with fresh baked bread. Clam chowder add \$1.75

## HOMEMADE CHILI BOWL \$7 | CUP \$5.25

Smothered with cheddar cheese and onions, served with fresh baked bread.

## CHEF SALAD \$15

Served with ham, turkey, tomato, cheddar and jack cheeses, and a hard-boiled egg.

## CLAM CHOWDER BOWL \$7.00 | CUP \$5.25

Available Thursday through Sunday

## CRISPY CHICKEN SALAD \$15

Cheddar and jack cheese, tomatoes, and hard-boiled eggs.

## SHRIMP LOUIS SALAD \$17

Fresh greens with a generous portion of bay shrimp, tomatoes and a hard-boiled egg.

## CHICKEN CAESAR SALAD \$15

## BLACKENED SALMON CAESAR SALAD \$21

## FRESH NEPTUNE SALAD \$25

Fresh greens with Dungeness crab, shrimp, avocado, tomatoes, and hard-boiled egg.

## COBB SALAD \$17

Chicken breast, tomatoes, olives, hard-boiled egg, cheese, fresh bacon, avocado, and bleu cheese crumbles.

# 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! \$14

Loads of bacon, lettuce, and tomato, served on fresh baked bread.

## FRENCH DIP, AU JUS \$14

Roast beef, grilled onions, and Swiss cheese served on fresh baked bread.

## REUBEN SANDWICH \$14

Lean corned beef, Swiss cheese and sauerkraut served on grilled rye bread.

## DUNGENESS CRAB AND SHRIMP MELT \$18

Fresh Dungeness crab and bay shrimp, with Swiss cheese, and tomato, served on grilled sourdough bread.

## ALASKAN HALIBUT SANDWICH \$15

Panko or grilled halibut served on a fresh baked pub bun, with lettuce, tomato and our own tartar sauce.

## CHICKEN BACON RANCH SANDWICH \$14.50

Hand breaded chicken breast with Swiss cheese and bacon, served on a fresh baked pub bun with ranch dressing.

## THE POINT CHICKEN SANDWICH \$14.50

Sautéed chicken, onions and bell peppers, topped with cheese, and served on fresh hoagie roll.

## KILLER CHICKEN SANDWICH \$14

Grilled chicken breast, Tillamook cheddar, tomatoes, and lettuce, served on organic whole grain bread.

## CLUB HOUSE SANDWICH \$14

Ham and turkey on fresh baked bread with cheese, bacon, tomato, and lettuce.

## CRISPY CHICKEN SANDWICH \$14

With lettuce, tomato, mayo, and cheddar cheese on fresh baked bread.

## GRILLED PACIFIC OYSTER SANDWICH \$14

Extra small fresh oysters served on a fresh baked pub bun, with lettuce, tomato and our own tartar sauce.

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

# BURGERS

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\* \$15

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

## BEYOND BURGER \$14.50

100% plant-based burger.

## ALL AMERICAN MINER RANCH BURGER \$14

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

## THE POINT KOBE BEEF BURGER\* \$14.50

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

## CHUCKWAGON SANDWICH\* \$14

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.

## BBQ WESTERN BURGER \$14.50

1/3 lb burger BBQ sauce, cheddar cheese, bacon and onion ring.

# COMFORT ENTREES

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 \$17

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

## CRISPY CHICKEN STRIPS \$17

Served with BBQ Sauce, Honey Mustard or Ranch.

## LEMON HERB CHICKEN \$17

Breast of chicken glazed with a light lemon herb sauce.

## CHICKEN FRIED STEAK \$19 | LITE \$15

Hand-cut and tenderized in our kitchen.

## PORK OSSO BUCCO \$23

Oven roasted pork shank with mashed potatoes and fresh vegetables.

# PASTA

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

## CAJUN JUMBO PRAWN FETTUCCHINE \$26

With onions and mushrooms, tossed in a creamy Cajun Alfredo sauce.

## SEAFOOD FETTUCCHINE \$26

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

## CHICKEN ALFREDO \$21

Fettuccine and tender chicken tossed with our Alfredo sauce.

## SHRIMP FETTUCCHINE ALFREDO \$26

Jumbo Prawn tossed with our Alfredo sauce.

## PESTO PRAWN AND SCALLOP PENNE \$26

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

## CLASSIC FETTUCCHINE ALFREDO \$17

Fettuccine tossed with our Alfredo sauce.

## JALAPEÑO MAC AND CHEESE \$17

Add bacon: \$2

## CHIPOTLE CHICKEN MAC AND CHEESE \$22

With diced tomatoes and green onions. Add bacon: \$2

# BREAKFAST

BREAKFAST SERVED UNTIL 11:00 AM

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

**\$12 | LITE \$8**

With eggs and hashbrowns or country fries.

## TWO EGGS\* \$8

With hashbrowns and toast.

## FRESH MADE CHICKEN FRIED STEAK \$17

With sausage gravy, eggs.

## LINGUICA SAUSAGE AND EGGS\* \$13

## SAUSAGE LINKS AND EGGS \$12.00

## HAM AND EGGS\* \$12

## BACON AND EGGS\* \$12 | LITE \$8.50

## PEPPER BACON AND EGGS\* \$12

## PATTY SAUSAGE AND EGGS\* \$12

## SAUSAGE PATTY OR BACON BREAKFAST SANDWICH \$11

With cheese on English muffin.

## COUNTRY SCRAMBLE \$13

3 scrambled eggs, diced ham, green peppers and onions, topped with cheddar cheese and tomato.

## GROUND BEEF SCRAMBLE \$13

With spinach, mushrooms and jack cheese.

## EGGS BENEDICT \$14.50

Canadian bacon, two eggs\* and sliced tomato on an English muffin topped with our famous hollandaise sauce.

## NEPTUNE BENEDICT \$18

Dungeness crab, two eggs\* on an English muffin topped with our famous hollandaise sauce and bay shrimp.

## CHICKEN BENEDICT \$15

Chicken breast, two eggs\* and grilled onions on an English muffin topped with our famous hollandaise sauce.

## 8 OZ ANGUS CHOICE TOP SIRLOIN STEAK\* \$12.50

With eggs, hashbrowns and toast.

# OMELETTES

Served with hashbrowns or country fries, and toast.

## BACON, SAUSAGE OR HAM OMELETTE \$13

## SPANISH OMELETTE \$13

Taco seasoned beef, onions and tomatoes, topped with our own homemade chili, cheddar cheese and sour cream.

## PMS OMELETTE \$13

Prime rib, mushroom and Swiss.

## DENVER OMELETTE \$13

Ham, cheddar, onions and peppers.

## VEGGIE OMELETTE \$13

Peppers, onions, tomato, mushrooms, olives and cheese.

# FROM THE GRIDDLE

Add strawberries and whipped cream for \$2.25

## PANCAKES (1) \$4.25 | (2) \$6.25

## WAFFLES \$8.50

## STRAWBERRY WAFFLES \$10

## CINNAMON CRUNCH FRENCH TOAST (3) \$9

## CRISPY CHICKEN AND WAFFLES \$13

## FRENCH TOAST (2) \$5.25 | (3) \$6.25

## MARION BERRY AND CREAM CHEESE STUFFED WAFFLE \$11

# 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

## TOAST \$3.25

## HAM STEAK OR SAUSAGE PATTY \$5.25

## 4 BACON OR PEPPER BACON \$5.25

## HASHBROWNS \$4.25

## 4 SAUSAGE LINKS \$5.25

# BEVERAGES

## JUICE SMALL \$3.25 | LARGE \$4.25

Cranberry, Grapefruit, Tomato or Fresh Squeezed Orange Juice.

## 2% MILK SMALL \$3.25 | LARGE \$4.25

## CHOCOLATE MILK SMALL \$3.75 | LARGE \$4.75

## COFFEE \$2.75

Portland Roast

## HOT CHOCOLATE \$3.50

With whipped cream.

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

# STEAKS

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\* \$26

9 oz Angus Choice (super center cut).

## FAMOUS POINT PRIME RIB\* \$30

12 oz U.S. Choice cut prime rib, fresh baked with our amazing crust. **Available Thursday thru Saturday only.**

## SEASONED TOP SIRLOIN TIPS\* \$26

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

## 8 OZ TOP SIRLOIN OR SIRLOIN TIP\* \$32

Choice of prawns, oysters, or grilled clams.

## FILET MIGNON \$40

Pepper Bacon-wrapped 8-oz. Choice Angus Tenderloin.

## NEW YORK\* \$36

12oz Angus Choice cut steak.

## RIB EYE\* \$36

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

# FOR THOSE SPECIAL OCCASIONS

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.

## STEAK AND LOBSTER\* \$60

9 oz Angus top sirloin steak and Maine lobster tail.

## MAINE LOBSTER ONLY \$60

Two 6oz Maine lobster tails.

## PRIME RIB AND LOBSTER\* \$64

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

## RIBEYE STEAK AND LOBSTER\* \$70

14 oz Angus Choice Ribeye Steak and Maine lobster tail.

# SEAFOOD

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\* \$28

Grilled to perfection.

## SEAFOOD TRIO \$24

Sautéed jumbo shrimp, mussels, and steamed clams.

## JUMBO PRAWNS \$27

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

## ALASKAN GRILLED OR ALMOND ENCRUSTED HALIBUT\* \$27

## SEAFOOD COMBINATION \$27

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

## GRILLED SURF CLAMS \$23

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

## PACIFIC OYSTERS \$23

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

## CAJUN OR SOUTHERN STYLE CATFISH \$23

Grilled catfish with your desired amount of Cajun seasoning.

## ALASKAN HALIBUT FISH AND CHIPS \$27 | LITE \$20

We get our fish fresh from the Pacific or Alaskan regions and hand fillet in our kitchen. Beer-battered and served with fries.

# SWEET TALK

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

## HOMEMADE PIES \$5

## A LA MODE \$2

## OLD FASHIONED MARION BERRY COBBLER \$6

*Ask about our specialty desserts.*

# WINE MENU

## 2020 RED BLEND \$13 GLASS | \$42 BOTTLE

Moore Family Vineyards, Sweet Home, OR  
A well balanced blend of Willamette Valley Pinot Noir and Tempranillo, Bold and Smooth.

## 2021 PINOT GRIS \$11 GLASS | \$30 BOTTLE

Moore Family Vineyards, Sweet Home, OR  
This wine starts with notes of apricot and pear, and finishes with a light acidic finish.

## 2021 WASHINGTON HILLS RIESLING \$9 GLASS | \$24 BOTTLE

Aromas of bright citrus and orange zest on the nose.

## DEL RIO PINOT NOIR \$13 GLASS | \$42 BOTTLE

Juicy flavors with spicy red cherry and toasty oak.

## WASHINGTON HILLS CABERNET SAUVIGNON \$10 GLASS | \$29 BOTTLE

Aromas of ripe fruit, followed on the palate with concentrated flavors of blackberry and cherry.

## ROCK POINT PINOT NOIR \$12 GLASS | \$30 BOTTLE

Notes of cedar, pine, mocha, burnt toast and Strawberries.

## 2021 RADIO RED BLEND \$13 GLASS | \$42 BOTTLE

Moore Vineyard, Sweet Home OR. Medium bodied wine with a burst of dark berry notes and incredibly smooth finish.

## 2021 CHARDONNAY \$10 GLASS | \$29 BOTTLE

Moore Vineyard, Sweet Home OR. Rich and Silky with apple pie, spice and toast.

## BERINGER MAIN & VINE WHITE ZINFANDEL CALIFORNIA \$9 GLASS | \$20 BOTTLE

Fresh and delicious with berry-like fruit flavors and aromas of citrus and honeydew. Enjoyable with a wide variety of foods.

## DISENO MALBEC OLD VINE MENDOZA \$11 GLASS | \$27 BOTTLE

Is a rich wine with an inviting bouquet of stone fruit. A hint of coffee compliments the blueberry, spice, and chocolate flavors. This read wine pairs with seafood and beef.

## MERLOT, WASHINGTON HILLS \$9 GLASS | \$24 BOTTLE

Toasty coffee and vanilla aromas giving way to sweet vanilla and cherry flavors.

## HOUSE WINES

\$8 GLASS | \$14 HALF CARAFE | \$22 FULL CARAFE

Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio.

# BEVERAGES

## FRESH FRUIT LEMONADE \$6

With refill.

## STASH HOT TEA \$2.75

## LIPTON ICED TEA \$4

With refill.

## LEMONADE \$4

With refill.

## COFFEE \$2.75

Portland Roast

## 2% MILK REG \$3.25 | LARGE \$4.25

## SOFT DRINKS \$4

With refill. Pepsi, Diet Pepsi, Mug Root Beer, Starry Mist, Dr. Pepper

## HOT CHOCOLATE \$4

With whipped cream.

# BREWS

## POINT SPECIAL LAGER

POUNDER \$4.50 | PITCHER \$14

## COORS LITE BREWS

POUNDER \$4.50 | PITCHER \$15

## IMPORT BREWS

POUNDER \$5.50 | PITCHER \$18

# OUR SIGNATURE BLOODY MARY MEALS

## CLASSIC \$8

With green olive and asparagus.

## PEPPER BACON \$8.50

With green olives, asparagus, and pepper bacon.

## CAJUN SURF AND TURF \$20

With Angus sirloin tips, and jumbo prawns.

## SAMPLER \$16

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

## SOUTHERN CHICKEN BACON RANCH \$15

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