

Tapas

tapas: light snacks or
appetizers, usually eaten with drinks

Baguette 3

*Our famous oven baked baguette
w/ whipped garlic butter*

Crab Cake 7

*Served on a bed of mixed greens &
topped w/ roasted red pepper jelly*

Pan Seared Dumplings 6

*Chicken & vegetable, served w/ wild
rice & soybean salad accent*

Yam Fries 6

Roasted garlic aioli for dipping

Pommes Frites 5

*Topped w/ diced red onion &
roasted garlic aioli*

Bruschetta 6

*Tomato, onion, basil, oregano,
garlic, parmesan cheese & balsamic
reduction*

Butter Chicken Poutine 7

*Seasoned hashbrowns topped w/
diced chicken, goat cheese & butter
sauce*

Pan Fried Oysters 8

*Fanny Bay, seasoned, breaded &
accented w/ lime-thyme aioli &
hand cut salsa*

Perogies'n' Sausage 6

*Sauteed onions, cheese & sour
cream*

Salt & Pepper Ribs 6

Honey garlic dipping sauce

Traditional Calamari 6

Thai Chili sauce for dipping

Thai Prawns 7

*Tiger Prawns bathed in a coconut
& green chili reduction*

Salt Spring Island Mussels 7

*Poached in a shallot & white wine
garlic broth*

Chorizo Sliders 6

*Chorizo sausage & caramelized
onions sautéed in marinara.
Served on multigrain crostini &
topped w/ goat cheese & balsamic
reduction*

A 15% gratuity will be added to all parties of 8 or more.

Soup & Salads

Add to any salad: Shrimp 5, Chicken 7, Prawns 7

Soup of the Day

small 6/ large 8

Soup & Salad Combo

Soup of the day paired w/ a small westcoast salad or small caesar salad & garlic bread

13

Caesar Salad

Hearts of romaine lightly tossed w/ our signature dressing, croutons & parmesan cheese

small 6/large 10

Westcoast Salad

Mixed organic greens tossed in blueberry vinaigrette, enhanced w/ sundried & fresh fruit, goat cheese & honey roasted pecans

small 8/large 12

Pointed Caesar

Our delicious Caesar topped w/ sautéed salmon, tiger prawns, shrimp & red onion

15

Cobb Salad

Romaine, peppers, celery & red onion, lemon Dijon vinaigrette, roasted chicken breast, goat cheese & bacon

15

Sandwiches & Burgers

All sandwiches & burgers served w/ pommes frites.

Substitute soup, salad, or yam fries for 2.50

Toasted Seafood Sandwich

Fresh Salmon, shrimp & crab blended w/ pesto aioli & mixed cheese, on Faloni baguette

12

Toasted Chicken Sandwich

Chicken breast, lightly dusted in Cajun spice, peppers, mixed cheese, on Faloni baguette

12

Fanny Bay Oyster Burger

Pan fried Fanny Bay Oysters, lime-thyme aioli, lettuce, tomato & red onion

13

Salmon Burger

Sockeye salmon, cranberry chutney, lettuce tomato & red onion

13

Bison Burger

Fresh Alberta bison infused w/Okanogan goat cheese, topped w/ caramelized onions & our bourbon aioli

14

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Mains

The Pointed Filet Mignon

Two "AAA" 3oz filets, finished w/ Okanagan goat cheese & black balsamic reduction, potato de jour & seasonal vegetable medley

23

Pork Tenderloin

Marinated pork medallions, pan-baked & accented w/ our signature cranberry chutney, accompanied by our potato de jour & seasonal vegetable medley

16

Pacific Salmon

Fresh wild Pacific salmon prepared to the chef's liking (ask your server for details) w/ rice & seasonal vegetable medley

23

Chicken Cordon Bleu Crepe

Chicken breast stuffed with ham & camembert cheese, wrapped in our signature crepe, topped w/ Brandy cream sauce. W/ westcoast salad.

18

Lobster Ravioli

Fresh ravioli generously stuffed w/ lobster meat tossed in our signature saffron cream sauce

17

Crab and Spinach Shells

Fresh pasta shells loaded w/ Dungeness crab, spinach & ricotta cheese poached in our signature vodka tomato cream sauce

15

The Point's Dinner Platter for Two

Choice of our soup de jour, caesar or house salad to start followed by our platter featuring wild Pacific salmon, garlic tiger prawns & two 3oz filet mignon accompanied by our potato de jour & seasonal vegetable medley
Followed w/ your choice of homemade dessert

56

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