

DINNER AT

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POINTE

SMALL PLATES

<b>Maryland Lump Crab Cake</b>	<b>19</b>
Remoulade Sauce	
<b>Jumbo Shrimp Cocktail</b>	<b>16</b>
Traditional Cocktail Sauce, Lemon & Caper Berries gf	
<b>Ahi Poke</b>	<b>21</b>
Avocado, Mango, Sweet Soy, Seaweed Salad, Wasabi Creme	
<b>Lamb Lollipops</b>	<b>25</b>
Two Lamb Chops served over Arugula and Shaved Fennel with Mint Chutney	

SHARABLES	
<b>Grilled Chicken Quesadilla</b>	<b>20</b>
Grilled Chicken, Jack & Cheddar Cheese	
<b>Margherita Flat Bread</b>	<b>14</b>
Fresh Mozzarella, Basil, Tomato Sauce, Tomatoes, Sea Salt & Olive Oil. Add Pepperoni 2	
<b>Loaded Tater Tots</b>	<b>14</b>
Melted Queso, Pico de Gallo, Sour Cream Crema	

BIG PLATES

<b>Pot Roast</b>	<b>32</b>
Served with Brown Gravy, Mashed Potatoes and Roasted Carrots and Celery	
<b>Rainbow Trout</b>	<b>30</b>
Almond & Leek Butter gf	
<b>St. Louis Ribs</b>	<b>34</b>
House Made Coffee BBQ Sauce gf	
<b>Seared Bronzino</b>	<b>34</b>
Tomato Herb Ragu gf	
<b>Fajitas</b>	
Sauteed Peppers & Onions, Tortilla, Guacamole, Pico De Gallo, Sour Cream. Chicken <b>26</b> , Steak <b>30</b> , Shrimp <b>28</b> , Vegetable <b>25</b> , Combo <b>32</b> agf	
<b>Scottish Salmon</b>	<b>36</b>
Lemon Garlic Butter gf	

HOUSE SIDES 6	
<b>Fries</b>	
<b>Sweet Potato Fries</b>	
<b>Buttermilk Mash Potatoes gf</b>	
<b>Baked Potato gf</b>	
<b>Sweet Baked Potato gf</b>	
<b>Sautéed Spinach gf</b>	
<b>Sauteed Garlic Broccoli gf</b>	
<b>Cole Slaw gf</b>	

SOUP	
<b>Matzo Ball 6/8</b>	
<b>Turkey Chili gf 15</b>	
<b>French Onion 14</b>	
<b>Soup of the Day 6/8</b>	

GREENS

<b>Caesar Salad</b>	<b>15</b>
Chopped Romaine Lettuce, Creamy Garlic Parmesan Dressing, Herb Croutons & Parmesan Crisp agf	
<b>Thai Noodle Salad</b>	<b>16</b>
Lo Mein Noodles, Cabbage, Carrots, Scallions, Peppers, Shiitake Mushrooms, Peanut Dressing, Crispy Wonton veg	
<b>Boca Cobb</b>	<b>16</b>
Spring Mix, Bacon, Egg, Avocado, Cheddar, Tomato, Carrots, Cucumber, Shaved Red Onion gf	
<b>Boca Pointe Garden Salad</b>	<b>15</b>
Chopped Field Greens & Romaine, Tomato Wedge, Cucumber, Shaved Red Onion gf, v, veg	
<b>Baby Spinach &amp; Arugula Salad</b>	<b>17</b>
Candied Walnuts, Dried Cherries, Crumbled Goat Cheese & Sherry Mustard Vinaigrette gf, v	
<b>Add Protein:</b>	
Scoop of Chicken, Tuna or Egg Salad <b>7</b> , Shrimp <b>9</b> , Chicken <b>6</b> , Salmon <b>11</b>	

HANDHELDS

<b>Hamburger</b>	<b>19</b>
Grilled Prime Burger, Lettuce, Tomato, Red Onion on a Brioche Bun. Beyond Burger available upon request agf	
<b>Boca Burger</b>	<b>22</b>
Grilled Prime Burger, Aged Cheddar, Applewood Smoked Bacon, Butter Lettuce, Heirloom Tomato, Russian Dressing on a Brioche Bun. Beyond Burger available upon request agf	
<b>Philly Cheese Steak</b>	<b>24</b>
Thinly Sliced Ribeye with Onions, Peppers, and Cheese Sauce on a Baguette	
<b>Hand Carved Deli Sandwich</b>	<b>22</b>
Pastrami, Brisket, Corned Beef, Turkey. Choice of Artisan Country Bread: White, Wheat or Rye. Deli Mustard, Mayo, or Russian Dressing agf	

CHOPHOUSE	
<b>Black Angus Filet Mignon</b>	<b>50</b>
Garlic Parsley Butter gf	
<b>Roasted Australian Rack of Lamb</b>	<b>48</b>
Mint & Onion Demi-Glace gf	
<b>Tomahawk Pork Chop</b>	<b>32</b>
Roasted Apples and Onion Compote gf	
<b>Roasted Free Range Chicken</b>	<b>28</b>
Natural Seasoned Gravy gf	
<b>Black Angus Ribeye</b>	<b>48</b>
Chimichurri Sauce gf	

WHEN IN ROME

<b>Fettucine Alfredo</b>	<b>26</b>
Alfredo Sauce, Garlic and Parmesan Cream Sauce and Spinach, Chicken or Shrimp	
<b>Shrimp Scampi</b>	<b>28</b>
Linguine, Toasted Garlic, Spinach & Butter Sauce	
<b>Chicken Parmigiana</b>	<b>26</b>
Linguine, Tomato Sauce, Mozzarella, Fresh Oregano & Basil	