

# THE POINTE

## DINNER MENU

### Share Plates

**Virginia Cheese Board** – Local cheeses from Mountain View Farm / comb honey cherry mint compote / seasonal fruit crisp cracker / olive oil drizzled baguette 15

**Chesapeake Bay Crab Cakes** – Pan seared lump crab cakes / shallot aioli / spicy sriracha / lemon wedge 13

**Field Pea Hummus** – Crisp veggies / Greek yogurt kalamata olives / soft flatbread 12

**Southern Flatbread\*** – House smoked brisket barbecue sauce / pimento cheese / baby arugula 15

**Crispy Calamari\*** – Fire roasted tomato marinara olive tapenade 12

**All American Sliders\*** – Double beef patty lettuce / tomato / onion / American cheese / pickle toasted brioche bun 14

**Vegetable Crudités Quad** – Roasted baby beets grilled asparagus with balsamic reduction house smoked Malibu carrots atop herbed cream sauce soft flatbread 13

**Deviled Eggs\*** – Herbed yolks / smoked paprika 5

### Soup & Salad

**Chesapeake Bay Crab Bisque\*** – Jumbo lump crab smoked paprika oil / chives 10

**Virginia Salad** – Arugula / fresh herbs strawberries / brandy poached bosc pears candied walnuts / balsamic vinaigrette 14

**Chicken Caesar Salad** – Hearts of romaine creamy Caesar dressing / grilled baguette sliced parmesan cheese 15

**Cobb Salad** – Grilled chicken / seasonal greens applewood smoked bacon / bleu cheese crumbles tomato / avocado / hard boiled cage-free egg creamy gorgonzola dressing 16

**Atlantic King Salmon Salad\*** – Seasonal greens cucumber / julienned carrots / tomato / fire roasted red peppers / house vinaigrette 19

### Land

**House Smoked Pulled Pork\*** – Purple coleslaw Thomas Jefferson mac & cheese / soft flatbread southern barbecue dipping sauces 24

**22 oz Bone in Ribeye\*** – Garlic mashed red bliss potatoes / house smoked Malibu carrots 42

**Vegetable Ravioli** – Fire roasted red tomato sauce sliced parmesan cheese atop ravioli stuffed with basil carrot / eggplant / garlic / onion / oregano / parsley red pepper / zucchini 21

**8 oz Filet Mignon\*** – Cast iron potato gratin grilled jumbo asparagus with balsamic reduction 36

**Southern Chicken Cordon Bleu\*** – Golden brown chicken breast stuffed with country ham & Mountain View Farm Swiss style cheese / garlic mashed red bliss potatoes / smoky bacon & cipollini onion collard greens / herbed cream sauce 28

**C-Ville Burger** – 8 oz brisket chuck blend cheddar cheese / applewood smoked bacon barbeque sauce / toasted challah bun / French fries 16

**Herb Seared Barley Cakes** – Avocado gastrique alfalfa sprouts / house smoked Malibu carrots jumbo grilled asparagus with balsamic reduction 22

### Sea

**Chesapeake Bay Crab Cakes** – Two pan seared jumbo lump crab cakes / sautéed Swiss chard house chips / shallot aioli 29

**Atlantic King Salmon\*** – Cast iron potato gratin heirloom cherry tomato & corn salad 26

**Local Rainbow Trout\*** – Smoky bacon & cipollini onion collard greens / French fries 24

**Pan Seared Diver Scallops\*** – Celeriac puree baby arugula / port wine & bacon demi glace house smoked Malibu carrots 29

### Sides

**Thomas Jefferson Mac & Cheese** 6

**French Fries or House Chips** 5

**Purple Coleslaw** 4

**Garlic Mashed Red Bliss Potatoes** 6

**Cast Iron Potato Gratin** 5

**Smoky Bacon & Cipollini Onion Collard Greens** 6

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

*The Pointe is open for dinner seven days a week from 5:00 pm to 10:00 pm.*

*Reservations may be made by calling 6767 from a hotel phone. On parties of six or more, 20% service charge will be included.*

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KD G

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The Pointe Dinner**

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