

## Tapas Plates

### Baby Dungeness Crab Cakes

Oven baked and served with mixed greens and roasted red pepper jelly accent. **12**

### Pan Fried Oysters

Fanny Bay oysters, seasoned and breaded, accented with lime, thyme aioli and hand cut salsa. **11**

### Focaccia Sticks

Fresh Focaccia bread, served warm with virgin olive oil and black balsamic vinegar. Great for sharing. **7**

### Roasted Garlic & Camembert

Oven roasted garlic bulbs, served with warm camembert cheese, a cranberry chutney accent, and served with our homemade crostini rounds. **10**

### House Salad

Mixed greens enhanced with sundried and fresh fruit, red onions, goat cheese and honey roasted pecans accented with our blueberry vinaigrette.

**Small 8 Large 12**

### Perfect Caesar Salad

Hearts of romaine lettuce with our homemade dressing and croutons & Parmesan cheese.

**Small 6 Large 9**

### Thai Prawns

Coconut milk and green chili reduction accenting Tiger prawns. Served with garlic baguette. **11**

### Salt Spring Island Mussels

Poached in marinara sauce with chorizo sausage and served with garlic baguette. **11**

### Roast Red Pepper Brie

Baked brie, smothered with a sweet red pepper jelly, Served with our homemade crostini rounds. **10**

### Chorizo Sliders

Chorizo sausage and caramelized onions sauteed in marinara sauce, served on crostinis and topped with goat cheese and a sweet balsamic reduction. **10**

## Salads & Soup

### Pointed Caesar Salad

Our perfect Caesar salad topped with sautéed daily fish, prawns and shrimp. **15**

### Cobb Salad

Romaine lettuce, red pepper, celery and green onions tossed in a lemon Dijon vinaigrette, then topped with a with roast chicken, goat cheese and smoked bacon. **15**

**Add to your salad: Chicken Breast 5, Prawns 7.5, Shrimp 4**

## Sandwiches ,Burgers & Wraps

### Toasted Seafood Sandwich

Fresh fish, shrimp, and crab blended with pesto aioli and mixed cheese, baked on Faloni baguette. Served with your choice of soup or salad. **12**

### Bison Burger

Fresh Alberta bison infused with Okanagan goat cheese, topped with caramelized onions and bourbon aioli. Served with your choice of soup or salad. **14**

### Fanny Bay Oyster Burger

Seasoned and breaded pan fried oysters accented with a zesty lime & thyme aioli. Served with your choice of soup or salad. **12**

### Toasted Chicken Sandwich

Chicken breast lightly dusted with Cajun spice topped with red peppers, pesto aioli, and mixed cheese. Baked on Faloni baguette. Served with your choice of soup or salad. **12**

### Thai Steak Wrap (whole wheat wrap)

Thin slices of beef tenderloin, tossed with Thai noodles, peanuts, red peppers and onions then wrapped in a whole wheat flour tortilla. Served with your choice of soup or salad. **12**

### Butter Chicken Caesar Wrap

Marinated chicken breast, oven baked and blended with our perfect Caesar salad then wrapped in a whole wheat flour tortilla. Served with your choice of soup or salad. **12**

## Entrée's

### The Point's dinner platter for 2

Your choice of soup or salad to start, followed with our platter of fish of the day, garlic prawns, two filet mignon. Served with potato and seasonal vegetables. Your choice of dessert. **28 per person** (sorry no entertainment cards)

### Pork Tenderloin

Marinated pork medallions pan baked, cranberry chutney accent. Served with potato and seasonal vegetables. **16**

### The Pointed Filet Mignon

Two "AAA" 3oz. Filets, cooked to your liking. Finished with goat cheese and our black balsamic reduction. Served with potato and seasonal vegetables. **23**

### Curried Chicken

Chicken breast and curry cream served on our rice of the day with seasonal vegetables. **15**

## Pasta

### Lobster Ravioli

Fresh pasta loaded with lobster meat and tossed in saffron cream sauce. Served with garlic baguette. **17**

### Black Linguini Alfredo with Shrimp

Fresh pasta, dyed with squid ink, tossed in our homemade alfredo sauce with baby shrimp. Served with garlic baguette. **15**

### Crab & Spinach Pasta Shells

Pasta shells filled with crab, spinach & ricotta cheese. Poached in a vodka tomato cream sauce. Served with garlic baguette. **15**

### Butternut Squash & Camembert Medallions

A smaller version of ravioli, tossed in our Marinara sauce with four cheeses. Finished with honey roasted pecans. Served with garlic baguette. **15**

## Wines

### Reds

Mt. Boucherie Summit Reserve Pinot Noir (B.C.)

**Glass 8.50 .5 litre 25.00 Bottle 40.00**

Sandhill Cabernet/Merlot (B.C.)

8.50 25.00 42.00

De Bortoli Shiraz (Aus)

5.25 15.50 28.00

Red Rooster Merlot (B.C.)

8.50 25.00 42.00

Fat Bastard Merlot (Fra)40.00

Cecchi Chianti (Ital)29.00

Velletri Riserva (Ital)39.00

J Lohr Seven Oaks Cabernet Sauvignon (Cal)47.00 ½ Bottle 25.00

Rodney Strong Cabernet Sauvignon (Cal) 57.00

Wynns Coonawara Shiraz (Aus)44.00

Luigi Bosca Malbec (Arg)48.00

Penfolds Rawsons Retreat Cabernet Sauvignon (Aus)33.00

Sandhill Small Lot Petit Verdot (B.C.) 72.00

### Whites

Peller Estate Sauvignon Blanc (B.C.)

**Glass 5.00 .5 litre 15.00 Bottle 25.00**

Red Rooster Riesling (B.C.)

6.00 17.95 29.00

Sandhill Pinot Gris. (B.C.)

7.75 23.25 38.00

Mt. Boucherie Unoaked Chard. (B.C.)

6.00 18.00 30.00

Red Rooster Gewertz. (B.C.)

6.50 19.25 32.00

Robert Mondavi Sauvignon Blanc (Cal)35.00

Lindeman Chardonnay (Aus.)25.00

Quails Gate Chardonnay (B.C.)38.00

Sandhill Pinot Blanc (B.C.)36.00

Monkey Bay Sauvignon Blanc. (New Zealand)42.00

Verdiccio Sauvignon Blanc (Italy)35.00

Penfolds Koonunga Hill Chardonnay (Aus)33.00

### White Zinfandel

Beringer White Zinfandel (Cali)

**Glass 5.00 .5 litre 15.00 Bottle 24.00**

### Sparkling

Cordon Negro (Freixenet) 8.95 mini bottle (200ml)

Moet & Chandon (Fra)135.00

**Did you know that new liquor laws allow you to take your unfinished bottle of wine home?**

**All prices subject to applicable taxes — Parties of eight or more will have an automatic 15% gratuity added on their bill**

## Seafood Fresh Sheet & Specials

Halibut

Wild Coho Salmon

Wild Sockeye Salmon

Ahi/Yellowfin Tuna

Fresh Oysters

Sablefish/Black Cod

Red Snapper

Sole

## Beer N' Stuff

### Granville Island draught

**(ask your server what's on tap today)**

Sleeve 5.00 Glass 3.95

### Bottles

Kokanee Corona Stella  
Sleeman Clear Canadian Becks N/A  
Growers Cider Apple/Pear Smirnoff Ice  
Local 5.25 Import 5.95

### Sangria

Glass 5.00 Pitcher 24.95

### Cocktails

Caesar Spritzer Screwdriver  
Seabreeze Long Island Iced Tea  
Paralyzer Vodka Slime  
Killer Kool Aid Rusty Nail  
Tequila Sunrise Bloody Mary  
Screw-Up Alabama Slammer  
5.95

### Martinis

Seabreeze Martini Cosmopolitan  
Sour Apple Martini Pear Martini  
Peach Sweet Martini Raspberry Royal  
Smooth Seduction Crowntini  
8.95

## Drink Specials

Sunday-Mimosas 4.95  
Monday-High Balls 3.95  
Tuesday-Wine for 3.95 a glass  
Wednesday- Cocktails 4.95  
Thursday- Draught Beer 3.95 sleeve  
Friday- Martinis 6.95  
Saturday- Sangria 3.95 glass 19.95 pitcher

**Ask us about catering, network hosting, large groups,  
prepared dinners, ready to cook BBQ'S  
Call Matt Derkson 604-644-2743 cel  
604-277-7118 work**