

POINTE 49°

DINNER MENU 5:00 PM TO 9:00 PM

STARTERS

THE SLIDER TRIO 25

Three delicious sliders - Crab cake, pulled pork and buffalo chicken served on mini brioche buns.

BANG BANG SHRIMP TACOS 20

3 Golden crispy shrimp tossed in sweet & spicy Bang-bang sauce, coleslaw, jalapeno pickles and a squeeze of lime.

JALAPENO POPPERS 15

Fried jalapeno filled with rich cream cheese. Comes with slaw and ranch

FRIED PICKLE CHIPS 14

Spicy breaded pickles. Comes with creamy coleslaw and Tzatziki sauce

BUFFALO CAULIFLOWER BITES 15

Tempura battered cauliflower tossed in bold buffalo sauce, served with ranch dip

FRENCH FRIES 9

Golden crispy fries with Ketchup

ADD DIP +2

UPGRADE TO

POUTINE +6

GARLIC PARMESAN +3

VEGGIE SPRING ROLLS 17

Crispy spring rolls with Thai Sweet Chili Dip

MINI CRAB CAKES 22

Crispy crab cakes with creamy coleslaw and Tartar sauce

SHAREABLES

NACHOS 24

Corn tortilla, cheese topping, pickled jalapeño, pickled red onions. Comes with salsa and sour cream
ADD GUAC +4

MEDITERRANEAN DIP TRIO 20

Smokey Baba Ghanoush, creamy Hummus and cool Tzatziki. Comes with Falafel balls, Warm Naan bread, and Veggie sticks

PULLED PORK QUESADILLAS 18

Juicy pulled pork, red onions, and blended cheese. Comes with sour cream

DRINKS

POP 4

COFFEE/TEA 4

JUICE 4

APPLE, ORANGE, PINEAPPLE, CRANBERRY, GRAPEFRUIT

SLUSHIES 6

PINA COLADA, STRAWBERRY AND LIME



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ENTREES

FISH & CHIPS 27

Guinness beer battered Cod served with tartar sauce.
Comes with Fries and coleslaw.

JERK SALMON (GF) 30

Tender flaky Jerk style Salmon topped with a refreshing pineapple salsa. Comes with seasonal veggies roasted potatoes.

CAJUN SHRIMP & SCALLOP BOWL (GF) 32

Bold cajun seafood bowl with tangy mango salsa, perfectly combined with coconut rice.

HARISSA CHICKEN BOWL (GF) 28

Harissa- marinated chicken braised in creamy coconut milk. Served on a bed of coconut rice. With pickled onions, cherry tomatoes and sour cream.

CHIMICHURRI BEEF BOWL (GF) 39

Grilled 6 oz tenderloin beef drizzled with chimichurri served on a bed of coconut rice with seasonal veggies and a sour cream.

SPICED HALOUMI & FALAFEL HARISSA BOWL (V) 25

Seared haloumi in mild harissa, paired with Falafel. Served on a bed of coconut rice with cherry tomatoes, red onion and mixed greens. Drizzled with house Tzatziki sauce.

BLACK GARLIC CARBONARA 27

Rigatoni noodles tossed in silky pecorino sauce with black garlic and guanciale. Served with Garlic Toast

STEAK DINNER 60

Your choice of a 6 oz NY Striploin or 6 oz Tenderloin Cooked to your preference. Steak dinners come with Caesar or House salad to start the meal is served with mashed potatoes, seasonal veggies and roasted potatoes.

STACKED & ROLLED

POINTE 49 BURGER 25

Two House made patties stacked with Bacon, Lettuce, tomato, and cheddar cheese on a Brioche Bun.

MUSHROOM SWISS BURGER 23

Two House made patties stacked with sauteed mushrooms, swiss cheese, pickles, lettuce, onions and chipotle mayo.

CHICKEN CLUBHOUSE 22

Chicken breast, bacon, lettuce, cheddar, harissa mayo on toasted bread.

SHRIMP PO'BOY SANDWICH 24

Crispy, golden fried shrimp on a soft Filoncini bread. dressed with pickles and a tangy remoulade.

VEGETARIAN BURGER (V) 22

Beyond Meat Patty dressed with lettuce, tomatoes, pickles, and harissa mayo on our Brioche Bun.

HARISSA FALAFEL WRAP (V) 22

Fried falafel. shredded carrots, cucumber, iceberg lettuce, harissa mayo, cilantro and mint wrapped in a whole wheat tortilla.

ALL STACKED AND ROLLED

ARE SERVED WITH

FRENCH FRIES

UPGRADE:

POUTINE 4

GARLIC PARM 2

CAESAR OR HOUSE SALAD 3

