



# Ja' di' To' oh Dinner Menu

## STARTERS

Calamari ..... 13-

~ Flash fried Calamari Rings/ Sliced  
Pepperoncini/ House Marinara

Red Rock Quesadilla ..... 12-

~ Jalapeño Flour Tortilla/ Monterey  
Jack Cheese/ Sour Cream/ Guacamole/  
Pico Add Grilled Chicken \$3

Tater Tot Platter ..... 9-

~ Sriracha Ketchup/ Add Queso  
Cheese \$2

Hummus Plate ..... 12-

~ Warm Pita/ Baby Carrots/  
Cucumbers/ Bell Peppers/ Celery Sticks

Fruit & Cheese Plate ..... 11-

~ Assorted Cheeses/ Fresh Fruit/  
Crackers

Shrimp Cocktail ..... 12-

~ 6 Tiger Shrimp/ House Cocktail/  
lemon/ Celery Stick

Chicken Wings ..... 12-

~ Dozen/ Choice of BBQ or Buffalo/  
Celery Sticks/ Ranch or Bleu Cheese  
Dressing

Sea Salt Edamame ..... 11-

~ Blanched Soy beans/ Sea Salt

Nachos Platter ..... 11-

~ Corn Tortilla Chips/ House Made  
Queso/ Hatch Green Chili Add: Beef or  
Chicken 3-

Chips & Salsa ..... 7-

~ Add Side Queso \$3

## SALADS

House Salad ..... 5-

~ Mixed Greens/ Tomato/ Cucumber/ Mushroom/ Nut Berry Topper

Antelope Chopped Salad ..... 11-

~ Crisp Greens/ Bacon/ Tomato/ Egg/ Cucumber/ Blended Cheeses/ Choice of Dressing

Caesar Salad ..... 10-

~ Tender Romaine/ Garlic Croutons/ Asiago Cheese/ Caesar Dressing Add Chicken 2- Add Shrimp 4-

Caprese Salad ..... 12-

~ Fresh Buffalo Mozzarella/ Basil/ Vine Ripe Tomato/ Balsamic Reduction/ Extra Virgin Olive Oil

Gorgonzola Steak Salad ..... 15-

~ Mixed greens/ Grilled Sirloin/ Marinated Mushroom/ Garlic French Green Beans/ Gorgonzola  
Cheese/ Crispy Onion Straws/ Roasted Shallot Dressing

All Dinner Entrées excluding Pasta and Fish Tacos served with a House Salad or Side Caesar Salad, Chef's Vegetable Choice of Yukon Gold Mash/ Maple Harvest Rice Blend/ French Fries/ Sweet Potato Fries

## ENTRÉES

Prime Rib Of Beef ..... 29-

~ Slow Herb Roasted/ Horseradish Cream/ Natural Jus

Baby Back Pork Ribs ..... 28-

~ Slow Cooked For Tenderness/ Smokey Molasses BBQ sauce

Point Burger ..... 11-

~ 1/2 pound Angus Beef Patty/ lettuce/ Tomato/ Onion Add, Cheese/ Bacon or Hatch Green Chili for additional \$1 each

Cedar Plank Salmon ..... 27-

~ Maple/ Stone Ground Mustard/ Black Pepper/ Rosemary served on a cedar Plank

Cowboy Ribeye ..... 26-

~ 12 ounces of Choice Ribeye/ Chili Bourbon sauce

Add 3 Grilled Shrimp to any entrée for \$5

Cheese ..... 15-

~ Marinara/ Mozzarella Cheese Blend

Chicken BBQ ..... 22-

~ House BBQ/ Chicken/ Red Onions/ Mozzarella Cheeses Blend

Pesto Pie ..... 22-

~ Pesto Basil Pine nut Sauce/ Chicken/ Artichoke Hearts/ Mozzarella Cheese Blend

Hula Pie ..... 22-

~ Marinara/ Canadian Bacon/ Red Onions/ Pineapple/ Mozzarella Cheese Blend

Buffalo Burger ..... 12-

~ 1/2 Pound buffalo Patty/ Bacon/ Cheddar Cheese/ Onion Ring

Ma hi Ma hi Fish Tacos ..... 15-

~ Seared Ma hi Ma hi /Crispy Cabbage/ Mango Salsa/ Chorro beans

The Point Pasta ..... 13-

~ Penne Pasta/ Sundried Tomatoes/ Artichokes/ Mushrooms/ Tossed in Basil Pesto or Parmesan Cream/ Garlic Bread Add Chicken 3- Add Shrimp 5-

Braised Lamb Shank ..... 26-

~ Slow Braised for Tenderness/ Natural Brown Sauce

Roast Chicken ..... 18-

~ Half Chicken/ Lemon/ Rosemary/ Pan Gravy

## STONE OVEN PIZZA

Classic ..... 18-

~ Marinara/ pepperoni/ Mushrooms/ Black Olives/ Mozzarella Cheese Blend

You Build It Pie ..... 20-

~ Choice: Marinara/ Pesto Basil/ BBQ Choice: Mozzarella Cheese Blend/ Provolone

Additional ..... Veg 2- Meat 3-

### Toppings

~ Bacon/ Canadian Bacon/ Chicken/ Italian Sausage/ Pepperoni/ Artichoke Hearts/ Bell Peppers/ Tomatoes/ Mushrooms/ Black Olives/ Pineapple/ Gorgonzola Cheese/ Green Chili

Desserts \$6.50

Key Lime Pie/ Cheesecake Chimichanga/ Outrages Brownie/ Tiramisu/ Haggendaz Vanilla, Strawberry, Chocolate

\*Gratuity may be added to parties of 6 or more

\*Consumption of raw or under cooked meat, poultry, seafood, or shellfish may increase your risk of food borne illness