

POINT ROYAL

DINNER MENU

SMALL PLATES & SALADS

Tomato & Ricotta <i>Baby Heirloom Tomatoes, Basil, Grilled Sourdough</i>	10
The Meatball <i>Provolone, Marinara, Sourdough</i>	12
Farmers Market Mussels <i>Fennel, Tomato, Basil, Chardonnay, Crispy Fries</i>	18
Mediterranean Fried Calamari <i>Mint, Basil, Pickled Fresno Chilis, Garlic Aioli</i>	18
Point Royal Caesar <i>Baby Gem Lettuces, Herbed Breadcrumbs, Parmesan, Radish, Traditional Dressing</i>	15
Heirloom Lettuce Salad <i>Shaved Carrots, Radish, Aged Sherry Vinaigrette</i>	12
Brussel Leaf Salad <i>Pancetta, Tomato, Mustard-Creme Fraiche Vinaigrette, Pecorino</i>	13
Roasted Beet Carpaccio <i>Feta Cheese, Local Oranges, Pistachio, Chardonnay Vinaigrette</i>	15

CHEF'S PASTAS

Pappardelle <i>Asparagus, Trumpet Mushroom, Parmesan Broth, Poached Egg</i>	19
Spaghetti <i>Pomodoro Sauce, Polpetti, Shaved Parmesan</i>	21
Cavatelli <i>Shrimp, White Wine, Tomato, Spinach</i>	24
Gnocchi <i>Fava Beans, Ricotta, Herb Butter Sauce</i>	26
Risotto <i>Fresh Shaved Truffle, Mascarpone, Truffle Pecorino, Chive</i>	31
Agrolotti <i>English Pea, Preserved Lemon, Poached Lobster</i>	34

LARGE PLATES & MAINS

Grilled Branzino <i>Fennel, Cilantro, Local Greens, Citrus Vinaigrette</i>	28
Local Black Grouper <i>Herbed Cous Cous, Labneh, Espelette, Lemon</i>	27
Faroe Islands Salmon <i>Roasted Tri-Color Cauliflower, Golden Raisins, Capers, Cauliflower-Tamarind Brown Butter Puree</i>	26
Tuna a la Plancha <i>Local Citrus, Watercress, Avocado</i>	29
Grilled Chicken Paillard <i>Sun-Dried Tomato Pesto, Arugula, Balsamic, Parmesan</i>	21
Organic Half Roasted Chicken <i>Spring Vegetable Succotash, Broken Sherry-Shallot Vinaigrette</i>	27
Grilled Bone in Pork Chop <i>Herbed Spaetzle, Mustard Jus</i>	29
Dry Aged NY Strip <i>Cherry Heirloom Tomatoes, Parsley, Fig Balsamic</i>	49
Steak Frites <i>Prime Hanger Steak, Chimichurri Butter, Crispy Fries, Bearnaise Aioli</i>	28
Smoked Bone in Short Rib <i>Shaved Carrot & Celery, Watercress, Fresh Horseradish</i>	32

RAW BAR

GRAND PLATTERS

DIPLOMAT	POINT ROYAL
75	150
Oysters, Shrimp, Clams, Lobster Cocktail, King Crab	Oysters, Shrimp, Clams, Lobster Cocktail, King Crab, Stone Crab
ON THE HALF SHELL	CHILLED
East Coast Oysters 3	Tuna Tartare 17 <i>Local Orange, Mint, Kalamata Olive</i>
West Coast Oysters 3.5	Local Crudo 12 <i>Catch of the Day</i>
Littleneck Clams, MA 2.5	Shrimp Cocktail 16 <i>Cocktail Sauce</i>
<i>Served with Fennel-Chili Mignonette Cocktail Sauce & Lemon</i>	Half Maine Lobster 22 <i>Olive Oil, Lemon, Chives</i>

ARTISINAL PIZZA'S

Cheese Pizza <i>San Marzano Tomato, Mozzarella, Basil, First Press Olive Oil</i>	24
Pepperoni Pizza <i>San Marzano Tomato, Mozzarella, Pepperoni, Oregano</i>	28
Pie of the Day <i>Daily Chef's Selection</i>	32



ON A BUN

Point Royal Ugly Burger <i>Dry-Aged Double Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade</i>	19
GZ Butter Poached Lobster Roll <i>Coleman's Mustard Sauce</i>	24
Slow Braised Pulled Pork Sandwich <i>House Made BBQ Sauce, Poppyseed Slaw, House Cured Pickles</i>	21

VEGETABLES & SIDES

Sweet Potato Wedges <i>Jalapeño Aioli, Chives</i>	12
Grilled Asparagus <i>Sieved Egg, Crispy Capers, Lemon Oil</i>	11
Sautéed Seasonal Greens <i>Garlic, Chili, Lemon, Olive Oil</i>	10
Roasted Heirloom Carrots <i>Labneh, Espelette, Carrot Greens Pesto</i>	10
NDUJA Macaroni Gratin <i>Smoked Gouda, NDUJA, Mozzarella, Scallions</i>	12



Chef de Cuisine Daniel Siegelman
Chef Geoffrey Zakarian

POINT ROYAL

BEVERAGE MENU

HAND-CRAFTED COCKTAILS

The Zakarian Blue <i>Iced Tea Infused Vodka, Lemon Juice, Mint</i>	16
Vesper Martini <i>Plymouth Gin, Belvedere Vodka, Lillet Blanc</i>	17
Royal Blood <i>Plymouth Gin, Strawberry Coulis, Vermouth</i>	16
Mezcal Mule <i>Mescal, Tequila, Orange Juice, Ginger Beer, Sunchoke Syrup, Lime</i>	16
Lychee Caipirinha <i>Cachaça, Lychee Juice, Rose Water, Sugar Cane</i>	17
Starfruit Paloma <i>Reposado Tequila, Starfruit Purée, Lime, Agave Nectar, Soda</i>	18
Rum-Passion Fizz <i>Aged Rum, Passion Fruit, Lime Zest, Soda</i>	16
Burnt Angel <i>Angel's Envy Bourbon, Amaro, Campari, Burnt Orange-Peppercorn Syrup, Angostura Bitters</i>	18
Flaming Berry <i>Chili-Infused Vodka, Lemon Juice, Strawberry</i>	16

WINE B.T.G.

	5oz.	Btl
Prosecco	13	65
Sparkling Wine	12	60
Rose Champagne	~	25
Sauvignon Blanc	13	65
Sauvignon Blanc	16	80
Riesling	13	65
Pinot Grigio	14	70
Pinot Grigio	16	80
Chardonnay	14	70
Chardonnay	12	60
Rosé	15	75
Pinot Noir	14	70
Malbec	12	60
Cabernet Sauvignon	16	80
Cabernet Sauvignon	14	70
Merlot	16	80
Chianti	12	60
Col de' Salici, Veneto, Italy	13	65
Charles Lafite, Langudoc, France	12	60
Nicolas Feuillatte, France (split)	~	25
Oyster Bay, Marlborough, NZ	13	65
Kim Crawford, Marlborough, NZ	16	80
Selbach Incline, Germany	13	65
Il Ducale, Ruffino, Friuli, Italy	14	70
Terlato Family, Friuli, Italy	16	80
Wente Vineyards, Morning Fog	14	70
Mer Soleil Reserve, Monterey, CA	12	60
Bodvar No. 7, Cotes du Provence	15	75
Alphabets, Pali, Willamette Valley, OR	14	70
Dona Paula, Mendoza, Argentina	12	60
Wente Vineyards, Southern Hills	16	80
The Federalist, CA	14	70
Markham, Napa Valley, CA	16	80
Banfi Classico, Italy	12	60

CHAMPAGNE & SPARKLING

Prosecco Danzante, Italy	55
Louis Pommery Brut, California	61
Argyle Brut, Oregon	70
Veuve Clicquot Brut, France	120
Moet Chandon Brut Imperial, France	140
Dom Perignon, France	450

ROSÉ

Fleurs De Prairie, Cotes du Provence	55
Font Freye, Cotes du Provence	60
Louis Roederer, France	65
Guado al Tasso, Tuscany, Italy	70
La Chapelle Gordonne, Cotes du Provence	75
Bodvar 7, Cotes du Provence	75
Bodvar 1, Cotes du Provence	85

INTERESTING WHITES

Albarino, Pazo de Bruxas, Italy	50
Chenin-Viognier, Pine Ridge, CA	55
Chenin-Viognier, Terra D'Oro, CA	62
White Blend, Conundrum, CA	65

PINOT GRIGIO

Santa Cristina, Veneto, Italy	55
Livi Felluga, Collio, Italy	70

SPECIALTY COCKTAIL

The Zakarian Blue <i>Iced Tea Infused Vodka, Lemon Juice, Mint</i>	16
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SAUVIGNON BLANC

Seven Terraces, Marlborough, NZ	48
Fume Blanc, Robert Mondavi, Napa Valley, CA	65
Stag's Leap Wine Cellars, "Aveta" Napa Valley, CA	85

CHARDONNAY

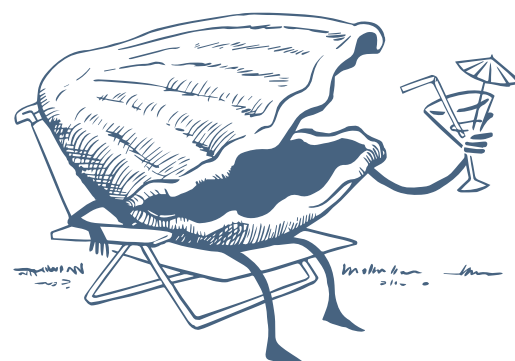
Cave de Lugny Macon-Lugny Les Charmes	45
Folie a Deux, CA	50
MacRostie, CA	55
Mer Soleil Reserve, Monterey, CA	60
Napa Cellars	62
Franciscan Cuvée Sauvage, Napa Valley, CA	70
Wente Vineyards, Riva Ranch, Monterey, CA	75
Cakebread, Napa Valley, CA	85

INTERESTING REDS

Beaujolais Villages, Henery Fessy	40
Blend Purple Heart, CA	54
Chianti, Banfi Classico, Italy	60
Blend, Conundrum, CA	68
Blend, Saved, CA	84

ZINFANDEL

Bianchi Vineyards, CA	70
Turley, Juvenile	80
Prisoner, CA	100



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MERLOT

Cht Ste. Michelle, Indian Wells	52
Simi, Sonoma, CA	59
Rutherford Hill, Napa Valley, CA	70

PINOT NOIR

Meiomi, CA	54
Estancia, Monterey County, CA	58
Clone #4, CA	75
Wente Vineyards, Monterey, CA	75
Patz & Hall, Sonoma Coast, CA	96
En Route Les Pommiers, Russian River Valley, CA	100

CABERNET SAUVIGNON

Joel Gott 815, CA	56
Daniel Cohn BellaCosa, CA	65
Katherine Goldschmidt Crazy Creek	70
Intrinsic, Columbia Valley, WA	72
Coppola Director's Cut, Alexander Valley, CA	75
Heritage, Napa Valley, CA	80
Joseph Carr, Paso Robles, CA	82
Girard, Napa Valley, CA	84
Stag's Leap, Artemis, Napa Valley	130

BEEER

Miller Lite	7
Bud Light	7
O'Doul's	7
Biscayne Bay	7
Funky Buddha Hop Gun IPA	8
Stella Artois	8
Blue Moon	8
Pacifico	8
Heineken	8