

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
Grandma's Classic Chicken Soup <i>Shredded Chicken, Dill, Vegetables</i>	13
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
Grilled Stone Fruit "Wedge" <i>Seasonal Grilled Stone Fruit, Pickled Cherry Tomato, Creme Fraiche Dill Vinaigrette</i>	16

RAW BAR

GRAND PLATTERS

DIPLOMAT

75

POINT ROYAL

150

Oysters, Shrimp, Clams, Lobster
Cocktail, King Crab

Oysters, Shrimp, Clams, Lobster
Cocktail, King Crab, Tuna Tartare

ON THE HALF SHELL

East Coast Oysters 3

West Coast Oysters 3.5

*Served with Fennel-Chili Mignonette
Cocktail Sauce & Lemon*

CHILLED

Tuna Tartare 17
Avocado, Local Citrus, Olive Oil

Snapper Crudo 14
Jalapeño, Micro Cilantro, Lime Zest

Shrimp Cocktail 16
Cocktail Sauce

Half Maine Lobster 22
Olive Oil, Lemon, Chives

CHEF'S PASTAS

Agnolotti <i>English Pea, Shaved Truffle, Poached Lobster</i>	36
Spaghetti <i>Pomodoro Sauce, Polpetti, Shaved Parmesan</i>	21
Cavatelli <i>Bay Scallops, White Wine, Tomato, Spinach</i>	25
Risotto <i>Fresh Shaved Truffle, Mascarpone, Truffle Pecorino, Chive</i>	31

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
Slow Braised Pulled Pork Sandwich <i>House Made BBQ Sauce, Poppyseed Slaw, House Cured Pickles</i>	21
GZ Butter Poached Lobster Roll <i>Coleman's Mustard Sauce</i>	24



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>	26
Faroe Islands Salmon <i>Roasted Tri-Color Cauliflower, Golden Raisins, Capers, Cauliflower-Tamarind Brown Butter Puree</i>	28
Pan Roasted Key West Snapper <i>Mediterranean Salad, Red Wine Vinaigrette</i>	21
Grilled Chicken Paillard <i>Sun-Dried Tomato Pesto, Arugula, Balsamic, Parmesan</i>	27
Smoked Organic Half Roasted Chicken <i>Grilled Corn Salsa, Cilantro, Ben's BBQ Sauce</i>	48
Dry Aged NY Strip, 12 oz <i>Tarragon Chimichurri Potatoes</i>	29
Steak Frites <i>Prime Hanger Steak, Chimichurri Butter, Crispy Fries, Bearnaise Aioli</i>	

VEGETABLES & SIDES

Sweet Potato Wedges <i>Jalapeño Aioli, Chives</i>	12
Grilled Asparagus <i>Sieved Egg, Crispy Capers, Lemon Oil</i>	11
Sautéed Broccolini <i>Garlic, Chili, Lemon, Olive Oil</i>	11
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

Italian Mule <i>Tito's Handmade Vodka, Aperol, Ramazzotti Rosato, Lime Juice, Topped with Fever Tree Ginger Beer</i>	16
Strawberry Aperol Spritz <i>Fresh Strawberries, Aperol, Lemon Juice, Topped with Prosecco</i>	15
Royal Blood <i>Absolut Elyx Vodka, Fresh Muddled Raspberries, Ramazzotti Rosato, Fresh Pink Grapefruit & Lemon Juice</i>	18
Pepino in the Afternoon <i>Plymouth, Italicus Rosolio, Fresh Cucumber & Basil, Lemon Juice, Topped with Prosecco</i>	16
Lambrusco Spritz <i>Sip Smith, Peche de Vigne, Lemon Juice, Lambrusco</i>	16
Paloma Blanco <i>Patron Blanco, Pamplemousse Rose, Pink Grapefruit & Lime Juice</i>	18
Burnt Angel <i>Basil Hayden, Amaro, Campari, Burnt Orange, Angostura Bitters</i>	18
Smoked Hibiscus Punch <i>Vida Mezcal, Lillet Rose, Mint, Hibiscus, Lime Juice</i>	16
Jalisco Limonada <i>Espolon Blanco, Domain de Canton, Fresh Cucumber & Red Bell Pepper, Lime Juice</i>	16
Sicilian Mojito <i>Bacardi Superior, Aperol, Passion Fruit, Dash of Saffron, Fresh Mint & Lime Juice</i>	15
Amore Amaro <i>Makers Mark, Averna Amaro, Fresh Strawberries & Mint, Lemon Juice</i>	18
Green Grape Caipirinha <i>Leblon Cachaça, Green Grapes, M&R Bianco, Fresh Limes</i>	15

WINE B.T.G.

	5oz.	Btl
Prosecco	13	65
Sparkling Wine	12	60
Rose Champagne	~	60
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 (half bottle)	~	60
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
--	----

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

MERLOT

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

PINOT NOIR

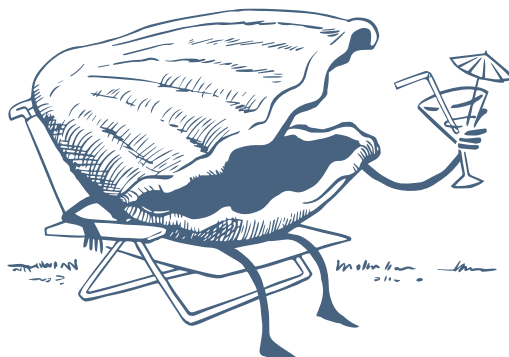
Meiomi, CA	54
Estancia, Monterey County, CA	58
Clone #4, CA	75
Wente Vineyards, Monterey, CA	75
Patz & Hall, Sonoma Coast, CA	96
En Route Les Pommiers, Russian River Valley, CA	100

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

BEER

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



Chef de Cuisine Daniel Siegelman
Chef Geoffrey Zakarian