Pairs well with Pinot Noir

# STEAKS

We are proud to serve fresh, hand-cut Natural, hormone-free, Black Angus Steaks

The following served with tossed garden salad or soup of the day and your choice of baked potato, vegetables, french fries or rice pilaf, and fresh baked bread

Top Sirloin\* 9oz Super Center Cut \$2250

Bacon Wrapped Filet Mignon\* 9oz U.S. Choice Beef Tenderloin. \$30<sup>25</sup>

#### **Seasoned Top Sirloin Tips\***

U.S. Choice Top Sirloin Tips, seasoned and served on a bed of rice with Horseradish sauce. \$2250

Rib Eye\* 14oz. U.S. Choice Cut Steak cooked just the way you want it. \$31

### ~ Famous Point Prime Rib\* ~

(Thursday through Sunday Only)

12oz U.S. Choice Cut Prime Rib, fresh baked with our amazing crust. \$26

## SEAFOOD

P<sub>airs well with</sub> Chardonnay</sub>

Alaskan Coho Salmon\* Grilled to Perfection \$2550

**Scallops** Breaded and deep fried to a golden brown, or sauteéd. \$20<sup>25</sup>

**Jumbo Prawns** 8 Hand-breaded and seasoned jumbo shrimp, deep fried or sauteéd. \$23

#### **Grilled Surf Clams**

If you like razor clams, you will love these! Hand-breaded and grilled to a golden brown. \$21

Pacific Oysters Fresh, extra small oysters, but plentiful, fried to a golden brown. \$2050

Cajun Style Catfish Grilled catfish with your desired amount of cajun seasoning. \$2050

### Alaskan Grilled OR Almond Encrusted Halibut\* \$26<sup>25</sup>

We get our fish fresh from the Pacific or Alaskan regions and hand filet in our kitchen. Beer-battered and served with fries.

Alaskan Deep Fried Halibut Fish and Chips \$2250

## COMBINATIONS

**Seafood Combination** Deep Fried prawns, scallops, and halibut. \$24 ~Add Grilled Clams or Pacific Oysters **\$5** 

9oz Top Sirloin Steak\* & Choice of Prawns, Scallops, Oysters, or Grilled Clams \$27

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.