

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, French fries or rice pilaf and fresh baked bread

Top Sirloin 9oz Super Center Cut

Filet Mignon 9oz U.S. Choice Beef Tenderloin

Seasoned Top Sirloin Tips

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

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

~ Famous Point Prime Rib ~

(Thursdays, Fridays & Saturdays Only)

U.S. Choice Cut Prime Rib, fresh baked with our amazing crust.....(12oz)

SEAFOOD

Alaskan Coho Salmon Grilled to Perfection.....**Market Price**

Scallops Breaded and deep fried to a golden brown, or sauteéd

Alaskan Grilled or Pecan Encrusted Halibut **Market Price**

Jumbo Prawns 8 Hand-breaded and seasoned jumbo shrimp, deep fried or sauteéd

Grilled Surf Clams

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

Pacific Oysters Fresh, extra small oysters, but plentiful, pan-fried to a golden brown

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

Halibut Fish and Chips

COMBINATIONS

Surf and Turf 9oz. Top Sirloin Steak and 12oz. Maine Lobster Tail**Market Price**

Prime Rib and Lobster**Market Price**

Thursdays, Fridays & Saturdays Only. 12oz. Baked Prime Rib with our special crust & a 12oz Maine Lobster Tail

Maine Lobster Only 12oz **Market Price**

Seafood Combination Prawns, scallops, and halibut, choice of deep fried or sauteed

~Add Grilled Clams or Pacific Oysters

9oz Top Sirloin Steak & Choice of Prawns, Scallops, Oysters, or Grilled Clams

~ Blackened Seasoning Available ~