

Thursday, January 14th, 2021
Main Dining Room

Marinated Lamb Skewer** 

Classic Greek, Ground Lamb Skewer, With Fresh Mint, Parsley, Lemon Zest and Garlic

****Eggplant Parmesan*****

Panko and Parmesan Crusted Eggplant Topped with Blended Cheese and House-Made Marinara**

Seafood Newburg* 

Tender Shrimp and Surimi in Sherry Cream Sauce Served over Angel Hair Pasta***

Chicken Coq Au Vin** 

Pan Seared Chicken Thigh

Topped with a Rich Red Wine, Mushroom and Onion Sauce

Steak & Irish Stout Pot Pie***


Tender Beef, Mushrooms, Onions, Herbs and Beer Served in a Flaky Pastry Shell

Roasted Chicken 

Whole Chicken Roasted and Quartered Choice of White or Dark Meat Chicken

Grilled Chicken Breast Also Available

Accompaniments

Herbed Quinoa 

Angel Hair with Marinara**

Cheddar & Bacon Mashed

Potatoes* 

Mixed Vegetables 

Roasted Cauliflower with

Parmesan Cheese

Braised Greens 

Dessert: Cannoli Cake***

NSA White Cake

The Pointe Bistro

Verde Salad 

Mixed Greens, Cucumbers, Tomatoes, goat Cheese, Roasted Red Peppers, Dried Cranberries, & Honey Balsamic Vinaigrette

Corned Beef Special***

Corned Beef, Swiss Cheese, Spicy Mustard, Coleslaw, & Russian Dressing on Rye Bread

The Gobbler***

Cranberry & Walnut Mayo, Turkey, & Stuffing on Sourdough Bread

Sausage & Broccoli Rabe Pizza**

Mozzarella, Broccoli Rabe, Italian Sausage, Hot Peppers, & Garlic

****Eggplant Parmesan*****

Panko and Parmesan Crusted Eggplant Topped with Blended Cheese and House-Made Marinara**

Seafood Scampi**

Served over Angel Hair Pasta

Grilled Pork Chop 

Topped with Cranberry & Apple Chutney

Chef's Choice Entree

Accompaniments

Herbed Quinoa 

Angel Hair with Marinara**

Mixed Vegetables 

Roasted Cauliflower with Parmesan
Cheese

Dessert: Cannoli Cake***

NSA White Cake

Contains Dairy * Contains Garlic ** Contains Gluten ***

Menu Subject to Change without Notice