

Gino's at the Point

STARTER

COCONUT PRAWNS | 20

Served in a ginger plum & raspberry sauce

KUSSHI OYSTERS | 24

Oven roasted oysters baked with garlic butter & pancetta, topped with chipotle aioli

BAKED BRIE | 20

Warm Brie topped with fig preserve, candied walnuts, & balsamic glaze accompanied by garlic toasted crostini

BRUSSEL SPROUTS | 18

Crispy brussel sprouts & artichoke hearts served with a roasted garlic saffron aioli

CALAMARI FRITTI | 19

Flash fried calamari rings tossed with crispy jalapeños served with sweet chili sauce

WICKED PRAWNS | 22

Jumbo prawns sautéed with onions in our house made wicked sauce served with grilled bread

COZZE & VONGOLE | 22

Mussels & clams sautéed with garlic in a white wine lemon butter sauce

S O U P & S A L A D

LOBSTER BISQUE | 14

ROASTED RED PEPPER | 10

NONNAS | 14

Organic mixed greens topped with walnuts, blue cheese crumbles, grilled pears & cranberries tossed in a balsamic vinaigrette

INSALATA | 14

Organic arugula tossed with fresh strawberries, goat cheese, pecans, and red onions in a pomegranate vinaigrette

CAESAR | 12

Romaine lettuce tossed with house made caesar dressing, topped with parmesan and croutons
Add anchovies | +4

WEDGE | 15

Baby iceberg topped with crispy pancetta, grape tomatoes, blue cheese crumbles & hazelnuts in a peppery blue cheese dressing

Add
Smoked salmon | 10
Prawns | 10

Items that are served raw or can be under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. While we offer gluten-free options, during normal kitchen operations there is a possibility food items come in contact with wheat gluten/ proteins. However, unlikely, we are unable to guarantee that any menu item is completely gluten-free

ENTREE

RISOTTO DI AMORE | 48 GF

Lobster, scallops, wild prawns, clams, calamari, asparagus tips, & cherry tomatoes folded with arborio rice

SCALLOPS | 48

Dungeness crab filled ravioli & pan seared U9 scallops served in a creamy artichoke leek sauce topped with crispy spinach

SEA BASS | 52 GF

Pan seared Chilean sea bass served with forbidden rice and grilled pineapple rings in a sweet mango & coconut sauce

FISH & CHIPS | 32

Wild Alaskan Halibut battered in Mannys Pale Ale served with French fries & house made tarter sauce

SURF & TURF * | 85 GF

Grilled 8 oz filet mignon & 5 oz lobster tail served with Yukon gold mashed potatoes, cognac apricot preserve & pomegranate balsamic glaze

RIBEYE * | 65 GF

16 oz bone-in Ribeye steak, black pepper crusted and topped with onion & mushroom ragu on a bed of garlic mashed potatoes served with seasonal vegetables

TWIN TENDERLOIN * | 65 GF

Two 5 oz filet mignon medallions served with garlic mashed potatoes & seasonal vegetables in a green peppercorn demiglaze

LOMO SALTADO | 54 GF

Filet mignon stir fried with red onions & tomatoes in a tamari sauce, served with jasmine garlic rice & garlic baby potatoes

SMOKED SALMON ALFREDO | 35

Tagliatelle pasta folded with smoked salmon & sun dried tomatoes in a sweet buttercream sauce
GF | +4

TORTELLONI | 34

Braised veal, beef & pancetta blended with grana padano cheese stuffed pasta served in a green peppercorn Demi glaze with caramelized onions & mushrooms

PEAR RAVIOLI | 32

Pear-stuffed ravioli in a roasted onion cream sauce topped with candied walnuts, cranberries, & blue cheese crumbles

DIAVLO | 34

Tagliatelle pasta tossed with onions in our wicked sauce served with grilled Italian sausage
GF | +4

PESCATORA | 48

Lobster, prawns, clams, calamari, scallops & mussels in a zesty marinara sauce served over tagliatelle pasta
GF | +4

PORCINI SACCETTI | 32

Pasta stuffed with porcini mushrooms, sautéed with artichoke hearts & spinach in a brown butter garlic sauce topped with goat cheese crumbles

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