Gino's at the Point

Appetizer

COCONUT PRAWNS | 22
served in a ginger plum raspberry sauce

CAPITAL OYSTERS | 24 GF
oven roasted oysters lightly baked with garlic, pancetta, topped with chipotle aioli, & green onion

BAKED BRIE | 22
warm brie topped with fig preserve, candied walnuts, & balsamic glaze accompanied by garlic crostini

BRUSSEL SPROUTS | 19
crispy brussel sprouts served with a roasted garlic saffron aioli

CALAMARI FRITTI | 22
flash fried calamari rings tossed with crispy jalapeños, served with sweet chili sauce

WICKED PRAWNS | 24
jumbo prawns sautéed with onions in our house made wicked sauce, served with grilled bread

COZZE & VONGOLE | 24
mussels & clams sautéed with garlic in a white wine lemon butter sauce served with grilled bread

BEET NAPOLEON | 20 GF
roasted beets, blood oranges, & pistachio-hazelnut crusted goat cheese in an agave vinaigrette

Soup & Salad

LOBSTER BISQUE | 14

NONNAS | 16
organic mixed greens tossed with balsamic vinaigrette, topped with walnuts, blue cheese crumbles, grilled pears, & cranberries

INSALATA | 16
organic arugula tossed with pomegranate vinaigrette, topped with strawberries, goat cheese, pecans & red onions

CAESAR | 16
romaine lettuce tossed with house made caesar dressing, topped with parmesan & croutons
Add Anchovies | +4

WEDGE | 18
baby iceberg topped with crispy pancetta, grape tomatoes, blue cheese crumbles & hazelnuts in a peppery blue cheese dressing

ADD ONS
| smoked salmon +10 | grilled prawns +12 |

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 | 50 GF
lobster, scallops, wild prawns, clams, calamari, asparagus tips, & cherry tomatoes folded with arborio rice in a lobster broth

SCALLOPS | 50
dungeness crab filled ravioli & pan seared u10 scallops served in a creamy artichoke leek sauce topped with crispy spinach

SEA BASS | 59 GF
pan seared chilean seabass served with forbidden rice and grilled pineapple rings in a sweet mango & coconut sauce

FISH & CHIPS | 36
wild alaskan halibut battered in manny's pale ale, served with french fries & house made tartar sauce

SURF & TURF | 95 GF
grilled 8 oz filet mignon & 5 oz lobster tail served with yukon gold mashed potatoes, cognac apricot preserve & pomegranate balsamic glaze

RIBEYE | 75 GF
black pepper crusted 16 oz prime ribeye, topped with onion & mushroom ragu on a bed of yukon gold garlic mash potatoes, served with seasonal vegetables

TWIN TENDERLOIN | 75 GF
two 5 oz filet mignon medallions served with Yukon gold garlic mash potatoes & seasonal vegetables, in a green peppercorn demi-glaze

LOMO SALTADO | 56 GF
filet mignon stir-fried with red onions & tomatoes in a tamari-oyster sauce, served with jasmin garlic rice & french fries

SMOKED SALMON ALFREDO | 44
pappardelle pasta folded with smoked salmon, sun-dried tomatoes, & asparagus tips in a sweet butter-cream sauce
GF | +4

SPAGHETTINI AL BURRO | 39
spaghettini pasta with grape tomatoes, basil, & burrata in a garlic butter sauce
GF | +4

PEAR RAVIOLI | 39
pear-stuffed ravioli in a roasted onion cream sauce topped with candied walnuts, cranberries, & blue cheese crumbles

SCAMPI DIAVLO | 46
jumbo prawns sautéed with onions, in our wicked sauce, served over linguine pasta
GF | +4

PESCATORA | 50
lobster, prawns, clams, calamari, scallops & mussels in zesty marinara sauce served over linguine pasta
GF | +4

LAMB BOLOGNESE | 42
hearty lamb bolognese served over pappardelle pasta & topped with burrata
GF | +4

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