

GLUTEN-FREE

SALADS

CHOP SALAD {v}

*Iceberg and romaine, aged cheddar, plum tomatoes, cucumbers,
grilled corn and garlic buttermilk ranch. 6*

CLASSIC CAESAR

Crisp romaine and parmigiano-reggiano. 7

CHICKEN CAESAR SALAD

Grilled chicken, crisp romaine and parmigiano-reggiano. 11

MEDITERRANEAN AHI TUNA SALAD *

Seared Ahi tuna, arugula and feta with olive tapenade vinaigrette. 14

LOBSTER AND AVOCADO SALAD

*Lobster salad, avocado, tomatoes, cucumbers, mixed greens and
romaine with champagne vinaigrette. 17*

DESSERT

WARM BELGIAN CHOCOLATE TORTE

Vanilla bean ice cream, salted caramel and seasonal berries. 7

GLUTEN-FREE

ENTRÉES

SESAME-ENCRUSTED SALMON*

Served with shallot confit, brown butter sauce, basmati rice and fresh vegetable. 21

PAN-SEARED SEA SCALLOPS

In lemon-thyme butter sauce; served with basmati rice and fresh vegetable. 18 / 25

MAPLE BALSAMIC PORK CHOP

A 12oz bone-in rib chop, basil redskin mashed and fresh vegetable. 20

HICKORY-GRILLED CHICKEN

Marinated chicken breast served with basmati rice and fresh vegetable. 11

FILET MIGNON*

Center-cut choice filet, basil redskin mashed and fresh vegetable. 24

RIBEYE*

A 12oz hand-cut ribeye, baked potato and fresh vegetable. 24

MAYTAG SIRLOIN*

A hand-cut sirloin, Maytag blue cheese, basil redskin mashed and fresh vegetable. 12oz 20 / 6oz 14

HICKORY GRILLED CANADIAN SALMON*

In lemon-thyme butter sauce; served with basmati rice and fresh vegetable. 20

Add to any of the above: CHOP SALAD 4 / CAESAR SALAD 4

 **Five Points Signature Dish**
 **Vegetarian-friendly**



* Note: Some menu items may contain raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.