

BEER

ONTAP

Select Domestic, Yuengling, RL Our Ale
\$2 glass domestic ~ \$3 glass premium

SINGLES

Domestic Standard \$2.50

Bud Light
Budweiser Select 55
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Miller 64
Busch N/A
O'Doul's N/A

Premium \$3.50

RL Our Ale
Blue Moon Belgian White
Good People Brown Ale
Good People IPA
Land Shark Lager
Rolling Rock Extra Pale
Rolling Rock Light
Sweetwater 420 Extra Pale Ale
Yuengling
Yuengling Light
Yuengling Black & Tan
Killian's Irish Red

Import \$3.50

Amstel Light
Corona
Corona Light
Dos Equis
Heineken
Heineken Light
Newcastle Brown Ale
Stella Artois
Fat Tire

WINE

SPARKLING AND ROSÉ

	Glass	Bottle
Lunetta Prosecco	7	30
Raimat Rosé	6	25

WHITE

Willow Point Private Label Chardonnay	6	25
Kendall Jackson Chardonnay	8	30
La Crema Chardonnay	11	42
Sonoma Cutrer Chardonnay	11	43
Spy Valley Sauvignon Blanc	11	43
Ferrari-Carano Fumé Blanc	7	27
Kris Pinot Grigio	8	30
Hooked Riesling	6	25

RED

Castle Rock Pinot Noir	8	30
La Crema Pinot Noir	8	30
Meiomi Pinot Noir	9	34
Sterling Vineyards Merlot	7	28
Willow Point Private Label Cabernet	6	25
Liberty School Cabernet Sauvignon,	7	29
Coppola Cabernet Sauvignon	9	34

Full Wine List Available Upon Request

SPECIALTY COCKTAILS \$9

LAKE MARTIN RASPBERRY LEMONADE

All the "buzz" around the Lake... equal parts Tito's Vodka and Corona with Chambord, lime juice and soda

LA POINT PALOMA

Tequila twist! Delightfully refreshing and sophisticated featuring Hornitos Silver tequila, freshly squeezed grapefruit juice, lime juice, soda, and salted rim

SAND ISLAND ICED TEA

Not available in un-sweet! Our local spin on this traditional cocktail cleans out the liquor cabinet topped with Buffalo Rock ginger ale



Tuesday – Sunday 11am – 8pm
(256) 212-1491

STARTERS & SHAREABLES

SHRIMP COCKTAIL

Poached and Chilled ~ Half Dozen \$10 ~ Dozen \$18

CRAB TOAST

Warm Garlic Bread Croutons, Lump Crabmeat, Cream Cheese Spread, Bacon, and Melted Cheddar \$12

PORK RINDS

Fried to Order and Dusted with Old Bay Seasoning
Served with our Point Sauce \$4

FRIED CATFISH STRIPS

with Tartar Sauce \$10

THE POINT'S PIMENTO CHEESE

With Hot Buttered Saltines \$4

FRIED GREEN TOMATOES

Cornmeal Breaded Green Tomatoes with Garlic Mayo,
Goat Cheese Crumbles and Bacon \$4

MEDITERRANEAN GARDEN PLATTER ♥

Hummus, Tzatziki, Marinated Olives, Feta Cheese and Artichokes
with Cucumbers, Tomatoes and Grilled Pita \$10

EDAMAME ♥

Steamed and Sprinkled with Salt and Szechuan Peppercorns
with Soy Dipping Sauce \$6 (Half \$4)

LOADED NACHOS

Tri-Color Tortilla Chips, Seasoned Ground Beef,
Chipotle Queso Blanco, Guacamole, Jalapenos,
House Picante Sauce \$10

CHIPS & DIP

Salsa \$4 ~ Guacamole \$6 ~ Queso \$6

CHICKEN & WAFFLES

Honey-Chipotle Glazed Chicken Tenders, Belgian Waffles, Bacon Jam
and Point Sauce Drizzle \$10

WINGS

Six Jumbo Wings with Hot or Mild Sauce
Served with Veggie Sticks and Ranch or Bleu Cheese \$8

SOUPS

TYRONE'S COUNTRY BEEF & VEGETABLE ♥️🌱

\$3 Cup ~ \$5 Bowl

SOUP OF THE DAY

\$3 Cup ~ \$5 Bowl

SALADS

WILLOW POINT LAKE ♥️🌱

Baby greens, Mandarin Oranges, Strawberries, Apples, Dried Apricots and Cranberries, Candied Pecans and our Signature House Orange Vinaigrette \$8 ~ Half \$4

BLT WEDGE LOW CARB

Baby Iceberg Wedge, Heirloom Cherry Tomatoes, Bacon, Hard Boiled Egg, Bleu Cheese Crumbles, House Bleu Cheese Dressing \$8

GREEK 🌱 LOW CARB

Romaine, Heirloom Cherry Tomatoes, Cucumbers, Red Onions, Pepperoncini, Marinated Kalamata Olives, Artichokes, Feta Cheese, Oregano Vinaigrette \$8 ~ Half \$4

DUO~TRIO

Your Choice of Egg Salad, Chicken Salad, Tuna Salad, or Pimento Cheese \$3 each and Fresh Fruit or Potato Salad \$2 each

CAESAR

Crisp Romaine, Feathered Parmesan, Grape Tomatoes, Baked Croutons, House-Made Dressing \$8 ~ Half \$4

FRIED CHICKEN SALAD

Fried Tenders over Crisp Romaine with Heirloom Cherry Tomatoes, Shredded Cheddar, Bacon, Boiled Egg and Peppercorn-Dill Ranch \$11

SMOKED SALMON & APPLE

Smoked Salmon, Poached Apple, Bleu Cheese and Bacon Crumbles, Spiced Pecans, Baby Greens and Honey-Lavender Vinaigrette \$14

COBB LOW CARB

House Roasted Turkey on Crisp Romaine, Heirloom Cherry Tomatoes, Celery, Bacon, Bleu Cheese Crumbles, Hard-Boiled Eggs, and Avocado Slices, Choice of House Dressings \$10 ~ Half \$5

GARDEN ♥️ LOW CARB

Mixed Greens and Fresh Veggies with Your Choice of House Dressing \$8 ~ \$4 Half

ADD TO ANY SALAD

Chicken	\$3
Steak	\$6
Salmon	\$8
Shrimp	\$8

SANDWICHES

PIMENTO CHEESE BLT

House Pimento Cheese, Applewood Smoked Bacon, Bibb Lettuce, Sliced Tomatoes, Avocado, and Creole Mustard Mayo \$10

REUBEN

House Braised Corned Beef Piled on Griddled Marble Rye Melted Swiss, Sauerkraut and 1000 Island Dressing \$10

ROASTED TURKEY

House Roasted Turkey, Griddled Mushrooms and Onions, Melted Swiss and Demiglace Served Open-Faced on Hearty White Bread \$10

FISH TACOS

Ancho Dusted and Fried Mississippi Catfish Filets, Pickled Onions, Avocado, Mint and Red Cabbage Salad, Chipotle Ranch Drizzle on Grilled Flour Tortillas \$12

CATFISH PO'BOY

Fried Mississippi Catfish Fillet, Lettuce, Tomatoes, Wickles, and Tartar Sauce on Griddled Leidenheimer's French Bread \$12

GULF GROUPER

Hand Filleted and Golden Breaded with Fennel Slaw, Tartar Sauce, Pickle Chips and Lettuce on a Toasted Brioche Bun \$16
Try it Grilled or Blackened

WILLOW POINT CARVING BOARD

Design a custom sandwich or wrap "your way" \$8

Meats	Cheese	Bread	Fixin's
Chick Salad	Cheddar	White,	Green Leaf
Tuna Salad	Swiss	Wheatberry,	Iceberg
Egg Salad	American	Marble Rye,	Tomato
Roasted Turkey	Pepper Jack	Flour Tortilla	Red Onion
Smoked Ham			Cucumbers
Corned Beef			Carrot Curls

BURGERS

WILLOW POINT CLASSIC

House-Ground ½ lb. Chargrilled Angus Patty on a Toasted Sweet Sourdough Roll with Lettuce, Tomato and Red Onion
Single \$10 ~ Double \$16

ROYALE WITH CHEESE

Our House-Ground 6 oz. Angus Beef Patty with Point Sauce and American Cheese with Lettuce, Tomato, and Red Onion
Single \$8 ~ Double \$14

THE FROU FROU

Caramelized Onions, Griddled Mushrooms, Melted Cheddar and Goat Cheese with a Rosemary-Sundried Tomato Spread \$10

BLACK BEAN ♥️

Southwestern Seasoned Black Bean Burger with Guacamole and Pepper Jack on a Toasted Onion Roll \$8

One Side Included: Fries, Sweet Potato Fries, Onion Rings, House Chips, Fruit, Potato Salad, Mac n Cheese, Fennel Slaw, Veggie Sticks, Steamed Veggies, Creamed Spinach, Sub Side Salad \$2

BIG PLATES

FISH & CHIPS

Hand Breaded, Golden Fried Gulf Grouper, Gulf Shrimp, Mississippi Catfish or Sea Scallops with Sweet Potato Fries, Fennel Slaw, and Tartar Sauce \$24
Try it Blackened or Grilled

GROUPER MUENIERE

Sauteed Gulf Grouper with Lemon-Brown Butter Sauce, Fig and Cranberry Rice Pilaf with Steamed Vegetables \$30

EDAMAME SALMON ♥️🌱

Roasted Loch Duart Salmon, Edamame and Chickpea Salad, Roasted Artichoke Hearts, Light Curry Mayo \$22

LOBSTER MAC N CHEESE

Lobster Claw and Knuckle Meat Baked in White Cheddar Mornay Sauce, Finished with Toasted Parmesan Bread Crumbs \$24

SHRIMP & GRITS

Sautéed Gulf Shrimp, Charlie's Tomato Gravy and Country Ham Fries over Anson Mills Cheese Grits \$24

SUNBURST TROUT

Sautéed Sunburst Trout, Crawfish Butter, Rice Pilaf and Steamed Veggies \$28

CHOOSE YOUR 1881 HEREFORD STEAK

8 oz. Filet Mignon or 14 oz. Ribeye
Served with Mushrooms, Caramelized Onions and Demiglace, Potato Casserole and Steamed Seasonal Veggies \$30

QUESADILLAS

Crisp Flour Tortilla Stuffed with Cheddar and Jack Cheese with Guacamole, Sour Cream, and House Picante \$12
Add Chicken \$3 ~ Steak \$6

JUMBO CHICKEN FINGERS

Three Hand Breaded, Golden Fried Chicken Tenders with Our Point Sauce or Your Choice of Dipping Sauce \$10
Try it Grilled or Blackened

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*