



Tuesday to Sunday Takeout 7am – 8pm

(256) 212-1491

STARTERS & SHAREABLES

SHRIMP COCKTAIL

Poached and Chilled ~ Half Dozen \$12 ~ Dozen \$20

CRAB TOAST

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

YELLOWFIN TUNA ♥ LOW CARB

Gulf Tuna Grilled with Korean Barbeque Sauce, Sesame Cucumber Salad, Kimchi, Chile Mayo \$20

FRIED CATFISH STRIPS

with Tartar Sauce \$10

PORK RINDS

Crispy Sizzling Pork Rinds with Ranch Seasoning and Point Sauce \$6

CAULIFLOWER FLATBREAD Ⓜ LOW CARB & VEGETARIAN

Tomatoes, Kalamata Olives, Artichokes, Feta, Olive Oil, Hummus, Torn Basil, Cilantro, Za'atar \$12

THE POINT'S PIMENTO CHEESE

With Hot Buttered Saltines and Wickles \$5

TORNADO DOG

Swirled Chicken-Fried Nathan's All Beef Hot Dog with Chile-Lime Dust and Chipotle Ranch Dip \$8

EDAMAME ♥ VEGETARIAN

Steamed and Sprinkled with Salt and Szechuan Peppercorns, Soy Dipping Sauce \$8 ~ Half \$5

NACHO DIP

Seasoned Ground Beef, Queso, Jalapeños, and Black Beans Baked in a Cast Iron Skillet. Served with Guacamole, Sour Cream, Diced Tomatoes, House Salsa, and Corn Tortilla Chips \$12

CHIPS & DIP

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

WINGS

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

SALADS

WILLOW POINT LAKE ♥ Ⓜ VEGETARIAN

Mixed Greens, Mandarin Oranges, Strawberries, Apples, Dried Apricots and Cranberries, Candied Pecans, House Orange Vinaigrette \$8 ~ Half \$4

LOBSTER COBB

Creamy Lobster Salad, Crisp Romaine, Boiled Eggs, Cherry Tomatoes, Corn, Bacon, Goat Cheese Crumbles, With Green Goddess Dressing \$14

SONORAN GRILLED CHICKEN

Chile-Lime Grilled Chicken, Black Beans, Fresh Corn, Shredded Red Cabbage, Cherry Tomatoes, Avocado and Shredded Cheddar-Jack Cheese Over Crispy Romaine With Chipotle Ranch Dressing \$12

TUNA NICOISE ♥ Ⓜ

Searched Gulf Tuna, Fingerling Potatoes, Haricot Vertes, Kalamata Olives, Tomatoes, Roasted Shallot Vinaigrette \$20

SMOKED SALMON & APPLE

Smoked Salmon, Poached Apple, Bleu Cheese and Bacon Crumbles, Spiced Pecans, Baby Greens, Honey-Lavender Vinaigrette \$16 ~ Half \$10

ICEBERG BLT LOW CARB

Crisp Iceberg, Cherry Tomatoes, Bacon, Hard Boiled Egg, Bleu Cheese Crumbles, House Bleu Cheese Dressing \$8 ~ Half \$4

GREEK Ⓜ LOW CARB & VEGETARIAN

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

CAESAR

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

COBB LOW CARB

House Roasted Turkey on Crisp Romaine, Cherry Tomatoes, Celery, Bacon, Bleu Cheese Crumbles, Hard-Boiled Eggs, Avocado, Choice of House Dressings \$12 ~ Half \$6

DUO OR TRIO

Your Choice Scoop of Egg Salad, Chicken Salad, Tuna Salad, or Pimento Cheese \$3 each
Add Fresh Fruit or any Side \$2 each

ADD TO ANY SALAD

Chicken	\$3
Steak	\$6
Salmon/ Cod	\$12
Shrimp	\$10

SOUPS

TYRONE'S COUNTRY BEEF & VEGETABLE ♥️🌱
\$3 Cup ~ \$5 Bowl

SOUP OF THE DAY
\$3 Cup ~ \$5 Bowl

SANDWICHES

All sandwiches served with your choice of one side

FRIED BOLOGNA

Crispy Thick-Sliced Bologna Steak with Melted American Cheese, Iceberg Lettuce, and Sliced Tomato on a Toasted House Bun \$10

REUBEN

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

THE BIRD DOG

Hand Breaded Chicken Tender on a Buttered Bun \$8

FISH TACOS

Cornmeal Breaded Mississippi Catfish Fillets, Pickled Red Onions, Avocado, Mint and Red Cabbage Salad, Chipotle Ranch Drizzle, Grilled Flour Tortillas \$12

SMOKED SALMON BAGEL

Smoked Salmon, Dill Cream Cheese Spread, Pickled Onions, Cucumber, Bacon, Tomato, and Shredded Iceberg on a House "Everything" Bagel \$14

LOBSTER ROLL

Creamy Lobster Salad on a Buttered Split Top Bun \$10

FRIED BOSTON COD

Hand Cut and Golden Breaded, Fennel Slaw, Tartar Sauce, Wickles Pickles, Lettuce, Toasted Brioche Bun \$16

WILLOW POINT DELI & CARVING BOARD

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

<u>Meats</u>	<u>Cheese</u>	<u>Bread</u>	<u>Fixin's</u>
Chicken Salad	Cheddar	White	Green Leaf
Tuna Salad	Swiss	Wheatberry	Iceberg
Egg Salad	American	Rye	Tomato
Roasted Turkey	Pepper Jack	Tortilla	Red Onion
Smoked Ham			Cucumbers
Corned Beef			Carrot Curls

BURGERS

All burgers served with your choice of one side

WILLOW POINT CLASSIC

House-Ground ½ lb. Chargrilled Angus Patty, Toasted House-Made Bun, Lettuce, Tomato, Red Onion
Single \$10 ~ Double \$16

ROYALE WITH CHEESE

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

THE FROU FROU

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

BLACK BEAN

 ♥️

Southwestern Seasoned Black Bean Burger,
Avocado, Pepper Jack \$8

SIDES

Fries
Sweet Potato Fries
Onion Rings
House Chips
Fruit
Potato Salad
Mac n Cheese
Fennel Slaw
Veggie Sticks
Steamed Veggies
Fingerling Potatoes
Sub Side Salad \$2

BIG PLATES

LOBSTER MAC~N~CHEESE

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

FISH & CHIPS

Your Choice of Wild Boston Cod ~ \$22, Mississippi Catfish ~ \$22, or Gulf Shrimp ~ \$26, Served with Sweet Potato Fries, Fennel Slaw, and Tartar Sauce

EDAMAME SALMON

 ♥️🌱

Roasted Loch Duart Salmon, Edamame and Chickpea Salad, Roasted Artichoke Hearts, Light Curry Mayo \$26

CHOOSE YOUR ANGUS STEAK

8 oz. Angus Filet Mignon ~ 14 oz. Angus Ribeye
Mushrooms, Caramelized Onions, Demiglace,
Roasted Fingerling Potatoes, Steamed Veggies \$32

QUESADILLAS

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

JUMBO CHICKEN FINGERS

Three Hand Breaded, Golden Fried Chicken Tenders, Choice of One Side, Served with Our Point Sauce or Choice of Dipping Sauce \$10
Try Them Grilled or Blackened!

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