



Tuesday – Saturday 7am – 9pm

Sunday 7am – 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, Melted Cheddar and Parmesan \$12

### YELLOWFIN TUNA ♥ LOW CARB

Grilled Gulf Tuna, Korean Barbeque Sauce, Sesame Cucumber Salad, Kimchi, Chile Mayo \$18

### FRIED CATFISH STRIPS

Tartar Sauce \$10

### AVOCADO TOAST VEGETARIAN

Avocado, Walnut-Basil Pesto, Roasted Artichokes, Tomatoes, Sunny Side Up Egg \$12

### CAULIFLOWER BREAD ☯️ LOW CARB & VEGETARIAN

Tomatoes, Olives, Feta, Olive Oil, Hummus, Cilantro, Za'atar \$12

### THE POINT'S PIMENTO CHEESE

Hot Buttered Saltines \$4

### FRIED GREEN TOMATOES

Cornmeal Breaded Green Tomatoes, Garlic Mayo, Goat Cheese Crumbles, Bacon \$8

### MEDITERRANEAN GARDEN PLATTER ♥

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

### EDAMAME ♥

Steamed, Sprinkled with Salt and Szechuan Peppercorns, 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

### WINGS

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

## SALADS

### WILLOW POINT LAKE ♥ ☯️ VEGETARIAN

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

### THAI STEAK ♥ ☯️

Lemongrass Marinated Angus Tenderloin, Crisp Iceberg, Mandarin Oranges, Cherry Tomatoes, Sesame Cucumbers, Basil and Cilantro, Thai Green Curry Vinaigrette \$14

### FARMHOUSE ☯️

Crispy Pork Belly, Fresh Corn, Green Peas, Tomatoes, Torn Basil, Goat Cheese, Tomato Vinaigrette \$12

### TUNA NICOISE ♥ ☯️

Searched Gulf Tuna, Fingerling Potatoes, Haricot Vertes, Kalamata Olives, Tomatoes, Roasted Shallot Vinaigrette \$18

### SMOKED SALMON & APPLE

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

### ICEBERG BLT LOW CARB

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

### 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, Crisp Romaine, Heirloom Cherry Tomatoes, Celery, Bacon, Bleu Cheese Crumbles, Hard-Boiled Egg, Avocado, Choice of House Dressing \$10 ~ Half \$5

### DUO ~ TRIO

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

**HOUSE DRESSINGS:** Orange Vinaigrette, Oregano Vinaigrette, House Ranch, Peppercorn-Dill Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Oil & Vinegar

### ADD TO ANY SALAD

Chicken	\$5
Steak	\$6
Salmon	\$8
Shrimp	\$8

## 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

### PIMENTO CHEESE BLT

House Pimento Cheese, Applewood Smoked Bacon, Iceberg Lettuce, Sliced Tomatoes, Avocado, Chive-Dijon Sauce \$10

### REUBEN

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

### ROASTED TURKEY

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

### FISH TACOS

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

### ROAST BEEF PO'BOY

Braised Chuck Roast, "Debris" Gravy, Lettuce, Tomato, Duke's Mayo, Toasted Leidenheimer's French Bread \$12

### GULF GROUPEL

Hand Filleted and Golden Breaded, Fennel Slaw, Tartar Sauce, Wickle's Pickles, Lettuce, Toasted Brioche Bun \$16  
*Try it Grilled or Blackened*

### WILLOW POINT DELI & 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
Turkey	Pepper Jack	Flour 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  
Rice Pilaf  
Creamed Spinach  
Sub Side Salad \$2

## BIG PLATES

### PESTO SPAGHETTI VEGETARIAN

Walnut-Basil Pesto, Roasted Artichokes, Tomatoes, Spaghetti Noodles \$18

### SUNBURST TROUT

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

### LOBSTER MAC~N~CHEESE

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

### ROASTED GULF GROUPEL

Gulf Grouper Fillet, Chorizo and Rice Casserole, Fennel and Tomato Salad \$32

### SHRIMP & GRITS

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

### FISH & CHIPS

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

### EDAMAME SALMON ♥ @

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

### CHOOSE YOUR ANGUS STEAK

8 oz. Angus Filet Mignon ~ 14 oz. Angus Ribeye, Mushrooms, Caramelized Onions, Demiglace, Roasted Fingerling Potatoes, Steamed Seasonal Veggies \$50

### QUESADILLAS

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

### JUMBO CHICKEN FINGERS

Hand Breaded, Golden Fried Chicken Tenders, Your Choice of One Side and 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*