

# POINTE 18 GRILLE

SIMPLY APPETIZING



## THE GOLDEN BEAR CLUB AT KEENE'S

### STARTERS

- Firecracker Shrimp**  
Boom-Boom Sauce | 10
- Burrata Pesto, Arugula, and Tomatoes**  
with Crisp Flatbread & Balsamic Reduction | 9
- Ahi Tuna** Blackened Tuna, Sesame Peanut Glaze, Nori, & Roasted Peanuts | 14
- Chicken Nachos** Queso Blanco, Cotija, Shredded Lettuce, Corn, & Black Bean Pico. Served with a Side of Salsa and Sour Cream | 13
- Lobster Seashells-N-Cheese** Smoked Gouda Truffle Cream, Cheddar, and Panko Parmesan Crust | 14
- Hummus** Fresh Veggies and Grilled Pita Bread | 9
- Cajun Fish Tacos** Shredded Lettuce, Cotija, Roasted Corn, Black Bean Pico, Cilantro Lime Sauce & Corn Tortillas | 13
- Roasted Beets** Citrus Glazed Gold & Red Beets, Honey Whipped Goat Cheese, Arugula, &

### HAND TOSSED PIZZAS & FLATBREADS

Create Your Own: Flatbread | 8 |  
Pizza | 12 |  
**Toppings**

Pepperoni, Sausage, Bacon, Hamburger,  
Goat Cheese, Blue Cheese, Tomato  
Bruschetta | 1.25

### GBC HOUSE SPECIALTIES

- Summer Goat**  
Squash & Zucchini, Roasted Red Pepper, Mozzarella, Goat Cheese, & Tomato Bruschetta | 11 / 16
- Margherita**  
San Marzano Tomato Sauce, Fresh Mozzarella, & Fresh Basil | 9 / 13
- Barbecue Chicken**  
Chipotle Barbecue Sauce, Red Onion, Mozzarella, Cheddar, Ricotta, & Cilantro | 11 / 15
- Mushroom Formaggio**  
Roasted Mushrooms, Garlic Ricotta, Mozzarella, & Truffle | 11 / 14

- Candied Pepitas | 10
- Keene's Pointe Caesar** Romaine Lettuce, Croutons, Aged Parmesan, & Caesar Dressing Served With a Grilled Salmon Filet
- Strawberry & Spinach Salad** Sliced Strawberries, Fresh Blueberries, Julienne Red Onion, Candied Pecans, & Goat Cheese

### FRESH GREENS

- Applewood Smoked Bacon, Spinach, Red Onion, Garlic Puree, Blue Cheese, Tossed in Roman Caesar Dressing** | 8 & Mozzarella | 11 / 15
- GBC Wings** Tossed in your Choice of Sauces with Strawberry Vinaigrette | 10
- Cobb Salad** Sweet Chili | BBQ | Garlic Chopped Romaine Lettuce, Honey Ham, Sliced Turkey, Eggs, Tomatoes, Applewood Smoked Bacon & Shredded Cheddar Cheese Served with Buttermilk Ranch | 13

- GBC Wedge**  
Baby Iceberg Lettuce, Applewood Smoked Bacon, Grape Tomatoes, Julienne Red Onion, & Blue Cheese Crumbles Served with Buttermilk Ranch | 10
- Arugula & Feta Cheese Salad**  
Granny Smith Apples, Dried Fruit Medley, Shaved Carrots, Feta Cheese, & Candied Pecans Served with Champagne Vinaigrette | 11
- Wild Berry Citrus Salad**

### SPECIAL ADDITIONS

Glazed Beets | 4 | Chicken | 5 | Salmon | 6 | Shrimp | 6 | Steak | 7 | Red Fish | 6 | Catch of the Day | 10 |

### SALAD DRESSINGS

Honey Mustard | Ranch | Blue Cheese | Thousand Island | Balsamic Vinaigrette | Strawberry Vinaigrette | Champagne Vinaigrette | Honey Citrus Vinaigrette

# POINTE 18 GRILLE

SIMPLY DELICIOUS



## THE GOLDEN BEAR CLUB AT KEENE'S

### POINTE SANDWICHES & MORE

**Blackened Redfish Sandwich** Cilantro Lime Remoulade, Lettuce, Tomato, & Onion. Toasted on a Kaiser Roll | 15  
**G.B.-Club** Turkey, Ham, Bacon, American Cheese, Mayonnaise, Lettuce, & Tomato. Served on your Choice of Bread | 14

**Reuben** House Braised Corned Beef, Sauer Kraut, Siracha Infused Thousand Island, Swiss Cheese, & Toasted Rye | 11

**Chicken Salad Sandwich** Dried Cherries, Pecans, Celery, & Mayonnaise. Served on a Croissant with Lettuce & Tomato | 9

**Crab Cake Burger** Cilantro Lime Remoulade, Lettuce & Tomato. Served on a Toasted Kaiser | 13

**Hand Crafted Black Bean Burger** Served on a Toasted Kaiser with Lettuce, Tomato, & Onion | 9

**Cubano** Mojo Pulled Pork, Ham, Pickles, Swiss Cheese, & Whole Grain Honey Mustard Sauce. Served on a Pressed Hoagie | 10

**Buttermilk Fried Chicken Club** Applewood Smoked Bacon, Swiss Cheese & Whole Grain Honey Mustard Sauce. Served on a Kaiser with Lettuce, Tomatoes, & Pickles | 10

**Loaded Philly** Caramelized Onions, Peppers, Mushrooms, Mayonnaise, & Provolone Cheese. Served on a Toasted Hoagie | 10

**Turkey & White Cheddar Melt** Sliced Apples & Cranberry-Apricot Mayonnaise. Served on Hearty Oat Bread | 10

### ADDITIONS

Cheddar | White Cheddar | American | Provolone | Smoked Gouda | Blue Cheese | Sautéed Mushrooms |

**Loganberry** House Cheddar & served on a Kaiser Roll with Lettuce, Tomato, & Onion | 10

### SIGNATURE SIDES

Golden Bear Fries | Waffles Fries | Fresh Fruit Cup | Cole Slaw | Fresh Broccoli with Garlic Butter |

### DINNER ENTREES

AVAILABLE AFTER 5:00PM

CHOICE OF HOUSE OR CAESAR SALAD SERVED WITH WHIPPED POTATOES & SEASONAL VEGGIES

**8 oz. Filet Mignon** Lava Salt & Demi Glace | 32

**Bistro Steak** 8 oz. Teres Major with Lava Salt & Wild Mushroom Demi Sauce | 21

**20 oz. Cowboy Cut Prime Rib-Eye** Lava Salt & Demi Glace | 60

**Southern Style Meatloaf** Tomato Glace & Wild Mushroom Sauce | 15

**14 oz. Bone-in Pork Chop** Char-Grilled Duroc Chop with Bourbon Apple Butter & Demi Glace | 25

**Beer Can Chicken** Half Chicken- Brined & Smoked. Served with Chicken Au-Jus | 21

### DINNER SIDES

Golden Bear Fries | Grilled Sweet Potatoes with Rosemary Lemon Butter | Coleslaw | Sautéed Spinach with Garlic | Whipped Potatoes | Broccoli with Garlic Butter | Jasmine Rice | Seasonal Veggies

### HOUSE SPECIALTIES WITH ASSORTED SIDES

**Smothered Chicken** Chorizo Black Beans, Jasmine Rice, Mango Chutney, & Sour Cream | 16

**Freeform Veggie Lasagna** Roasted Garlic Pomodoro Sauce with Squash, Zucchini, & Goat Cheese Layered through Fresh Pasta Sheets. Served with Baby Heirloom Tomatoes, & Parmesan | 15

### SEAFOOD

**7 oz. Salmon** | 21 | **Fresh Catch** | Market Price | **U-10 Scallops** | 25 | **Jumbo Prawns** | 21 | Seasonal

Togarashi Spiced Catch with a Corn Harissa Puree, & Butternut Squash, Edamame, & Sweet Corn Quinoa or Traditional Jasmine Rice, Seasonal Veggies, & Citrus Burre-Blanc Sauce