



## Appetizers

<i>Baked Brie, fresh grapes, strawberries, roasted red pepper jam, toast points.</i>	9.95
<i>Cajun Seared Ahi Tuna*, watermelon salad, pink peppercorn ginger gastrique.</i>	9.95
<i>Jumbo Shrimp Cocktail, cocktail sauce, lemon.</i>	9.95
<i>Fried Calamari Rings, lemon saffron aioli.</i>	9.95
<i>Oriental Sesame Steak Bites*, peppers, onions, teriyaki ginger glaze.</i>	9.95
<i>Hummus Dip, sun-dried tomatoes, kalamata olives, cucumbers, pita bread.</i>	8.95
<i>Chicken or Buffalo Wings, blue cheese dipping sauce, celery sticks.</i>	8.95
<i>Grilled Chicken Quesadilla, smoked Gouda, red peppers, cilantro, roasted tomato salsa.</i>	8.95

## Soups

<i>Creamy Tomato Basil</i>	Cup...2.95	Bowl... 4.95
<i>Soup du Jour</i>	Cup...2.95	Bowl... 4.95
<i>French Onion au Gratin</i>	Cup... 3.95	Bowl... 6.95

## Salads

Add a cup of soup du jour... 1.00

<i>Avocado and Roasted Corn Salad</i>	8.95
<i>Spring mix, cilantro, lemon juice, olive oil, avocado, fried tortilla strips.</i>	
<i>Caprese Salad</i>	8.95
<i>Fresh mozzarella and tomatoes, roasted garlic, basil, balsamic glaze, olive oil and spring mix.</i>	
<i>California Cobb Salad</i>	8.95
<i>Spring mix, avocado, tomatoes, crumbled bacon, hard-boiled eggs, blue cheese.</i>	
<i>Michigan Cherry Salad</i>	8.95
<i>Mixed greens, purple onions, Gorgonzola, dried cherries, pecans, maple-raspberry vinaigrette.</i>	
<i>Caesar Salad</i>	7.95
<i>Chopped romaine, Parmesan, creamy Caesar dressing, herbed croutons.</i>	
<i>Garden Salad</i>	5.95
<i>Mixed greens, cucumbers, onions, tomatoes, croutons, choice of dressing.</i>	

### Salad Enhancements

<i>Grilled Chicken</i>	4.00	<i>Scoop Tuna Salad</i>	4.00
<i>Herb-Roasted Salmon</i>	7.00	<i>Scoop Chicken Salad</i>	3.00
<i>Sautéed Shrimp (5)</i>	6.00	<i>Grilled Steak*</i>	6.00
<i>Cajun Seared Ahi Tuna*</i>	6.00	<i>Fried Calamari</i>	5.00

\*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



# The Steakhouse

*All steaks are served with roasted Yukon potatoes and Asparagus.*

**Filet Mignon\***

*Nine ounce. 29.95*

**New York Strip\***

*Twelve ounce. 28.95*

**Pork Tenderloin**

*Twelve ounce. 18.95*

**Bistro Steak\***

*Ten ounce. 19.95*

**Lamb Rack\***

*Fourteen ounce. 29.95*

**Rib Eye\***

*Sixteen ounce. 29.95*

**Choose A Preparation**

*Pittsburgh Rare Black and Blue*

*Simply Char-Grilled*

*Cajun Blackened*

*Pepper Seared*

*Pan-roasted*

**Choose One Sauce**

*Roasted Garlic Port Wine Demi*

*Tomato Garlic Ammoglio*

*Jack Daniels Barbecue*

*Brandy Dijon Cream*

*Zip Sauce*

*Béarnaise*

**Enhancements**

*Roasted mushrooms*

**3.00**

*Sautéed onions*

**2.00**

# Travis Pointe Fish Market

*All Served With Asparagus And Herb Roasted Golden Yukon Potatoes.*

*Please ask your server for tonight's fresh fish list*

**Choose A Preparation**

*Lightly Floured and Sautéed in Olive Oil and Herbs*

*Poached In A Vegetable Court Bullion*

*Broiled In White Wine Herb Butter*

*Beer-Battered and Deep Fried*

*Simply Char-Grilled*

*Blackened*

**Choose One Sauce**

*Thai Chili and Roasted Garlic Harissa*

*Lemon and White Wine Beurre Blanc*

*Argentinean Chimichurri Sauce*

*Polynesian Pineapple Salsa*

*Tomato Garlic Ammoglio*

*Remoulade Sauce*

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## Chef's Creations

Add a small Caesar or small house salad to your entrée for an additional \$3.95

### **Veal Chops Marsala\***

Lollipops of veal chops sautéed with crimini mushrooms, garlic and fresh thyme with a Marsala butter sauce, served with an artichoke risotto. 29.95

### **Chicken & Shrimp Casablanca**

Braised chicken and shrimp in a savory vegetable broth with couscous, toasted almonds, pine nuts and sun-dried cranberries. 18.95

### **Chicken Pomegranate**

Pink peppercorn encrusted and pan-roasted, glazed with a wild berry and pomegranate gastrique, strawberry tomato basil salad with sweet potato chips. 16.95

### **Steak Medallions Caprese\***

Char-grilled steak medallions, topped with Ammoglio, fresh mozzarella and fresh basil, roasted golden Yukon potatoes and drizzled with Chimichurri sauce. 19.95

## Pastas And Risotto

Add a small Caesar or small house salad to your entrée for an additional \$3.95

### **Risotto Milanese**

Mushrooms, asparagus, red onions, Arborio rice, saffron cream, white wine, Asiago cheese. 12.95

### **Pasta Primavera**

Sautéed seasonal vegetables, with roasted garlic oil, fresh basil, penne pasta and Parmesan. 12.95

### **Bacci Palomino**

Cheese stuffed mini kisses of pasta, in a creamy tomato parmesan sauce. 13.95

### Pasta and Risotto Enhancements

Grilled Chicken ... 4.00      Tenderloin Tips\*...5.00      Five Sautéed Shrimp 6.00

\*Gluten Free Pasta Is Available with One Hour Notice.

### Ala Carte

Fresh vegetable 3.00      Potatoes 2.50

Fruit Cup 3.00      Berry cup 4.00

## Sandwiches

All sandwiches are served with choice of fresh fruit cup or home-made potato chips  
Substitute French fries for 1.00

### **Southwestern Chicken Wrap**

Grilled chicken, roasted corn, fresh avocado, Cajun aioli. 8.95

### **Grilled Steak Medallion Sandwich\***

Toasted brioche bun, horseradish cream sauce. 10.95

### **Travis Pointe Half-Pound Burger\***

Toasted brioche bun, cheese, crisp iceberg lettuce, tomatoes, red onions, pickle. 9.50  
Bacon... 1.00

### **Half Sandwich & Cup of Soup**

Choice of turkey, ham, BLT, tuna or chicken salad served with a cup of soup. 7.95  
Half Club Sandwich and Soup... 9.95

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