

SATURDAY



PRIMERIB



ALL MEALS SERVED WITH CHOICE OF CAESAR OR HOUSE SALAD

4:00 PM - 6:30 PM

POT ROAST / 12.95

Homemade gravy, Rustic Garlic Mashed Potatoes and Roasted Carrots.

PENNE ALA VODKA / 12.95

Fresh to order Vodka Marinara with Red Pepper, Kalamata Olives, Fresh Basil and a touch of cream.

ONION CRUSTED SALMON / 12.95

Crispy Onion Crust, Horseradish Cream sauce, Saffron Rice and Vegetable du Jour.

COCONUT SHRIMP / 12.95

Thai Chili dipping sauce, French Fries and Coleslaw.

TROPICAL RICE BOWL / 12.95

Grilled Chicken over a bed of Saffron rice, black beans, tomatoes, red onion, Queso Fresco and a zesty Cilantro Lime sauce.

BEER BATTERED HADDOCK / 12.95

Golden Brown Fried Haddock with French Fries and Coleslaw.

BABY BACK RIBS / 12.95

Slow cooked BBQ Ribs with French Fries and Coleslaw.

DINNER



THE FOUR POINTS PRETZELS		THE DAILY	
Classic Spicy Ale Cheese Dip	\$10.95	MONDAY Pulled Chicken Tacos- Cabbage, Chipotle Aioli, Pickled Red Onions, Tomato Salsa, Black Beans, and	\$15.95
Pepperoni Mozzarella, Parmesan, Marinara, Fresh Basil	\$12.95	Saffron Rice TUESDAY	
Ham & Cheese Smoked Ham, Fontina Cheese, Dijon Mustard	\$12.95	Pan Seared Salmon - Rosemary & Garlic Mashed Potatoes, Sautéed Spinach, Grape Tomatoes, and Char-Grilled Lemon	\$22.95
SNACKS & SOUPS		WEDNESDAY BBQ Baby Back Ribs - Slow Cooked Baby Back	\$15.95
Hummus Roasted Garlic & Herb Hummus, Toasted Pita Bread, Cucumber, Celery	\$10.95	Ribs, glazéd with Tiki BBQ Sauce served with French Fries and Coleslaw THURSDAY Pot Roast - Tender Slow Roasted USDA Choice	\$15.95
Classic Wings Hot or Mild Buffalo Sauce, Celery, Blue Cheese	\$11.95	Beef, Rosemary & Garlic Mashed Potatoes, Roasted Carrots and Home Made Gravy FRIDAY	
Thai Chili Wings Thai Sweet Chili Sauce, Celery, Char-Grilled Lime	\$11.95	Fish and Chips - Beer Battered Haddock, French Fries, Coleslaw, Hushpuppies, and Tartar Sauce SATURDAY	\$12.95
Fresh Mozzarella Grape Tomatoes, Fresh Basil, Arugula and Parmesan salad, Baguette toasts	\$9.95	Grilled Chicken Paillard - Tender Grilled Chicken Breasts, Arugula, Cucumber and Tomato Salad, Char-Grilled Lemon	\$12.95
Stout Beef Chili Sharp Cheddar, Sour Cream, and Jalapeno Corn Bread	\$9.95	SUNDAY Braised Beef Papardelle - USDA Choice Beef, Seared Cremini Mushrooms, Bell Pepper, Grape Tomatoes, Scallions and Papardelle Egg Noodles in a Beef Jus Cream Sauce	\$19.95
Crab Soup Grilled Bread	\$10.95	THE BIG BITE	
SANDWICHES		Chargrilled 12oz New York Strip Sea Salted Potato Fries, Wedge Salad with Bacon,	\$32.95
The Four Points Classic Burger Angus Chuck Beef, Sharp Cheddar, Lettuce, Tomatoes, Onions, Brioche Roll	\$14.95	Grape Tomatoes, and Choice of Blue Cheese Dressing or Lemon Vinaigrette Parmesan Encrusted Chicken	\$18.95
Crispy Chicken Sandwich Lettuce, Tomato, Spicy Mayo, Brioche Roll	\$12.95	Tender, Marinated Chicken over Penne Ala Vodka with Kalamata Olives, Red Pepper, Sautéed Scallions, a touch of Cream and Fresh Basil	Ψ10.93
Patty Melt Angus Chuck Beef, Swiss Cheese, Caramelized Onions, Thick-Cut Sourdough	\$15.95	Shrimp Penne Bacon, Seared Cremini Mushrooms, Spinach, Shallots, Garlic, White Wine, and Penne Pasta in a Parmesan	\$24.95
BBQ Pulled Pork Sandwich Cole Slaw, Pickled Red Onions, Brioche Bun	\$14.95	Cream Sauce Pot Roast	\$18.95
BIG BOWLS		Tender Slow Roasted USDA Choice Beef, Rosemary & Garlic Mashed Potatoes, Roasted Carrots and Home Made Gravy	Ψ10.30
Caesar Salad Hearts of Romaine, Croutons, Parmesan Cheese and Caesar Dressing	\$9.95	Pan Seared Salmon Seared & Roasted Salmon, Bourbon-Thyme Glaze,	\$25.95
BLT Salad Apple-wood Smoked Bacon, Vine Ripe Tomatoes, Sharp Cheddar, and Lemon Ranch	\$9.95	Rosemary & Garlic Mashed Potatoes, and Roasted Vegetables	
Dressing	Ф11 О Г	BBQ Baby Back Ribs Slow Cooked Baby Back Ribs, glazed with Tiki BBQ	\$18.95
Spinach Grain Bowl Quinoa & Brown Rice, Tomato, Cucumber, Peppers, Onions, Feta, Kalamata Olives, Hummus, and Pita Crisps	\$11.95	Sauce served with French Fries and Coleslaw	
		DESSERTS	
Add Protein 4oz. Chicken + \$6 4oz. Shrimp + \$7		Warm Apple Tart Vanilla Ice Cream and Caramel Sauce	\$6.95
40z. Salmon + \$9		Key Lime Pie Whipped Cream and Lime Zest	\$7.95
		Coffee	\$2.95
Consuming raw or undercooked meats, seafood, shellfish or eggs	s may	Specialty Coffee Drinks Cappuccino, Espresso, Mocha Cappuccino, or French	\$4.95

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. State law prohibits the consumption of alcohol by persons under the age of 21.

Cappuccino, Espresso, Mocha Cappuccino, or French Vanilla Cappuccino