



# Artist's Point Dinner

## Appetizers

### Pretzel Bites \$9 (V)

12 Pretzel bites fried and served with our house-made beer cheese dip.

### Beef Chislics \$12

Sirloin steak, fried and topped with Korean BBQ sauce, sesame seeds and scallions.

### Wings (6) \$12 (12) \$18

Choose your flavor: Buffalo, BBQ or Honey Mustard. Served with carrots, celery and ranch dressing for dipping.

### Steamed Mussels \$14

Mussels steamed with grilled leeks, tomatoes and tarragon. Sautéed with white wine and served with garlic toast.

## Salads

### Cobb Salad \$17

Grilled chicken over mixed greens with diced tomato, avocado, hard boiled egg, diced peppered bacon, blue cheese crumbles, scallions, choice of dressing.

### Caesar Salad \$12 (V)

Romaine lettuce, croutons, Parmesan cheese and Caesar dressing.

### Greek Salad \$13 (V)

Mixed greens, Kalamata olives, red onions, diced tomato, cucumbers and feta tossed in Italian dressing.

### Soup Du Jour and Side Salad \$12

### Add Grilled Chicken or Blackened Catfish \$4

## Entrées

All entrées served with choice of soup du Jour or side salad, choice of creamy garlic mashed potatoes or crispy fries (unless otherwise noted) and Chef's seasonal vegetable.

### Creole Pan-Fried Catfish \$20 (GF)

8oz. Creole pan-fried catfish with a seafood cream sauce, served with wild rice blend.

### USDA Choice Ribeye Steak \$34 (GF)

12oz. Hand cut and grilled to your specification.

### Coffee Rubbed Sirloin \$27 (GF)

10 oz Sirloin rubbed with our chef's blend of garlic, chili, salt, pepper and coffee. Flame-grilled and drizzled with our zesty, house-made chimichurri.

### Pork Loin \$23 (GF)

10oz. Pork loin flame-grilled and topped with roasted grape tomatoes, red cabbage and onions.

### Baby Back Ribs \$23

Our slow-cooked, fall-off-the-bone pork ribs. Rubbed in our savory secret blend and finished in our mouthwatering house-made BBQ.

### Wild Mushroom Chicken \$21

8oz. Chicken breast grilled in a wild mushroom and leek ragout. Served with a wild rice blend.

### Lasagna \$24

House-made lasagna layered with hot Italian sausage, basil ricotta, shaved Parmesan and tomato vodka sauce. Served with garlic bread.

### Mushroom Ravioli \$22 (V)

Porcini and truffle mushroom stuffed ravioli with our roasted garlic Parmesan cream sauce.

## Sandwiches

### Cowboy Burger \$15

Char-grilled 6oz. burger with lettuce, tomato, onion, pickles and your choice of cheese on toasted brioche bun. Served with fries.

### Mile High Sirloin Steak Sandwich \$17

Grilled and seasoned sirloin steak, sautéed mushrooms, caramelized onions, Boursin cheese, and chipotle mayo on toasted brioche bun. Garnished with lettuce, tomato, onion. Served with fries.

### Southwest Chicken Sandwich \$15

Southwest spiced chicken breast grilled with diced pepper, onion and bacon. Topped with pepper jack cheese and roasted tomato aioli sauce on a hoagie bun. Served with fries.

## Desserts

### Nightly Dessert Feature \$7

This feature changes nightly ask your server about our nightly dessert feature.

### Fruit Cobbler \$7

Fruit cobbler of the night. Served with vanilla ice cream.

### Flourless Chocolate Torte \$7 (GF)

Decadent, indulgent, and oh-so chocolaty; the perfect gluten free treat.

### Cheesecake \$7

Classic cheesecake featuring a buttery graham cracker crust with a smooth, sweet filling.