

APRIL POINT RESORT

APPETIZER MENU

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY NEEDS, WE WILL BE HAPPY TO MAKE A DISH JUST FOR YOU

Seafood Chowder 12

A Hearty Bowl of Chowder, Garnished with Apple Butter

Fried Humboldt Squid 16

Red Peppers, Spicy Chili Dip, Cucumber Yogurt Dip

Chicken Wings 16

Lemongrass, Lime, Soy, Gochujang Aioli

Scallops 21

Pork Hock, Gourgeres, Grenoblois Sauce, Peas

Buttermilk Caesar Salad 15

Fresh Parmesan Cheese, Crispy shallots, Garlic Croutons, Cherry Tomato

& Candied Black Pepper Bacon

Make it a Main Course add Crispy Buttermilk Chicken + 8

Halibut + 12 Salmon + 10

Kale Salad 15

Grilled Kale, Arugula, Brie & Honey Dressing, Caramelized Apples

With Almonds

Make it a Main Course add Crispy Buttermilk Chicken + 8

Halibut + 12 Salmon + 10

Charcuterie Board 17

An Assortment of Meats & Cheeses, Accompanied with Pickles, Bread and Dijon

Prices do not include taxes

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ENTREE MENU

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY NEEDS, WE WILL BE HAPPY TO MAKE A DISH JUST FOR YOU

To The Point Burger 18

6 oz Beef Patty, Bacon, Iceberg lettuce, American Cheddar, Tomato,
Pickles & Russian Dressing

Fried Chicken 25

Cheese Scones, Honey Butter, Pan Jus, Coleslaw

Schnitzel Dinner 26

Spaetzle, Mushroom Tarragon Gravy, Burnt Lemon

Salmon Dinner 29

Carrot Puree, Leeks, Crispy Fingerling Potatoes,
Garlic Cream Sauce, Topped with Parsley Oil

Halibut Dinner 33

Russian Potato Hash, Cauliflower Puree, Cauliflower Florets, Kale, Jus

Mussels 27

Tom Yum Broth, Cherry Tomato, Rice

Prices do not include taxes