

Chianti

MISSION POINT

APPETIZERS

ANTIPASTI (GF)	16
PROSCIUTTO DE PARMA AGED SALAMI SOPRESSATA GLAZED FIGS PARMIGIANO-REGGIANO MARINATED OLIVES PICKLED VEGETABLES	
ROASTED TOMATO BRUSCHETTA (V)	10
RICOTTA CHEESE PANCETTA BALSAMIC GLAZE	
ARUGULA & PROSCIUTTO FLATBREAD (V)	14
CRISPY PROSCIUTTO MARINATED TOMATOES ARUGULA LEMON VINAIGRETTE	
ZUCCHINI SALTIMBOCCA	10
PROSCIUTTO DE PARMA CRISPED SAGE TRUFFLE OIL MARINARA SAUCE	
CRISPY CALAMARI	14
GARLIC SPICY ITALIAN PEPPERS MARINARA SAUCE	
PRINCE EDWARD ISLAND MUSSELS (GF)	15
VERMOUTH SHALLOTS THYME FENNEL GRILLED BREAD	
SHRIMP SAMBUCA (GF)	14
SEARED SHRIMP BRAISED FENNEL BLISTERED TOMATOES SAMBUCA	

SOUPS

MINISTRONE (GF) (V)	8
SEASONAL VEGETABLES	
ITALIAN WEDDING SOUP (GF)	9
ORZO ITALIAN SAUSAGE	

SALADS

SUMMER CHOPPED SALAD (GF) (V)	10
CUCUMBER TOMATO PEPPERONCINI KALAMATA OLIVE RED ONION PARMESAN GARBANZO BEANS LEMON-HERB VINAIGRETTE	
CAPRESE SALAD (GF) (V)	10
HEIRLOOM TOMATOES FRESH MOZZARELLA BASIL AGED BALSAMIC VINAIGRETTE	
CAESAR SALAD	12
BABY ROMAINE LETTUCE WHITE ANCHOVY FILLETS PARMESAN CRISP CAESAR DRESSING	
BEET SALAD (GF) (V)	12
ROASTED BEETS TOASTED PINE NUTS MICHIGAN GOAT CHEESE WHITE BALSAMIC VINAIGRETTE	

HOUSEMADE PASTA

SEAFOOD PASTA	29
MUSSELS CALAMARI SHRIMP FETTUCCHINE LEMON WHITE WINE SAUCE	
THREE CHEESE & VEGETABLE LASAGNA (V)	22
MOZZARELLA PARMIGIANO-REGGIANO ASIAGO ROASTED EGGPLANT SEARED SPINACH BÉCHAMEL SAUCE	
BEEF LASAGNA	25
GROUND BEEF RICOTTA CHEESE TOMATO-BASIL SAUCE	

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MISSION POINT

FISH, POULTRY AND MEAT

SEARED WILD-CAUGHT LAKE SUPERIOR WHITEFISH	34
TUSCAN-HERB CRUSTED LEMON RISOTTO SEARED KALE PUTTANESCA SAUCE	
GRILLED BAY OF FUNDY SALMON (GF)	32
WILD RICE ROASTED ARTICHOKES GLAZED GREEN BEANS LEMON-CAPER SAUCE	
PAN ROASTED ANTARCTIC BLACK SEA BASS (GF)	45
GRILLED RAMPS BLISTERED CHERRY TOMATOES CELERY ROOT PUREE	
SAUTÉED SCALLOPS A LA TOSCANA	38
SHALLOTS AND HERBS GRILLED ASPARAGUS ROASTED TOMATO RISOTTO	
CLASSIC CHICKEN MILANESE	22
TOMATO RED ONION ARUGULA ITALIAN-STYLE POTATO SALAD	
CHICKEN PARMESAN	23
FRESH MOZZARELLA SPAGHETTI MARINARA SAUCE SUBSTITUTE EGGPLANT - 20	
VEAL PICCATA	28
FETTUCCHINE GRILLED ASPARAGUS BLISTERED TOMATOES PICCATA SAUCE SUBSTITUTE CHICKEN - 23	
BONE-IN VEAL PORK A LA TOSCANA (GF)	39
TUSCAN-HERB RUBBED PORK CHOP GARLIC MASHED POTATOES GLAZED SUMMER VEGETABLES CHIANTI REDUCTION	
CERTIFIED ANGUS BEEF® FILET MIGNON (GF)	48
GARLIC MASHED POTATOES SEARED SPINACH CARAMELIZED PEARL ONIONS RED WINE VEAL DEMI-GLACE	
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE (GF)	58
CONFIT TRUFFLED YUKON POTATOES BLISTERED CHERRY TOMATOES ASPARAGUS TIPS RED WINE VEAL DEMI-GLACE	

“SIMPLY GRILLED” – MEAT, POULTRY AND FISH YOUR WAY

GRILLED, SEARED, OR BROILED; INCLUDES TWO SIDES AND ONE SAUCE.

MEAT & POULTRY

CERTIFIED ANGUS BEEF® FILET MIGNON - 48
 CERTIFIED ANGUS BEEF® BONE-IN RIB EYE - 58
 CHICKEN BREAST - 22

SIDES

FETTUCCHINI OR SPAGHETTI - 8
 WILD RICE - 7
 GARLIC MASHED POTATOES - 6
 CONFIT TRUFFLED YUKON POTATOES - 7
 SEARED MUSHROOMS, FRIED LEEKS - 7
 STEAMED SPINACH AND GREENS - 6
 ROASTED ARTICHOKES, GARLIC, PARSLEY - 6
 GRILLED ASPARAGUS - 6
 CRISPY BRUSSELS SPROUTS, PANCETTA, APPLE GASTRIQUE - 7

FISH

BAY OF FUNDY SALMON - 32
 BLACK SEA BASS - 45
 SEA SCALLOPS - 38

SAUCES (GF)

RED WINE DEMI-GLACE - 3
 LEMON-CAPER - 2
 MARINARA - 4
 ALFREDO - 4
 BOLOGNESE - 4
 PUTTANESCA - 4

All pastas, sauces, and dressings are proudly made in house.

(GF) Gluten Free (V) Vegetarian

Automatic gratuity of 18% will be applied to parties of 8 or more
 *Consuming raw or undercooked meats, eggs, seafood or poultry may increase your risk of foodborne illness.