

Chianti

MISSION POINT

APPETIZERS

ANTIPASTI (GF)	16
PROSCIUTTO DE PARMA AGED SALAMI SOPRESSATA GLAZED FIGS PARMIGIANO-REGGIANO MARINATED OLIVES PICKLED VEGETABLES	
BRUSCHETTA (V)	10
VINE RIPE TOMATOES PANCETTA RICOTTA CHEESE SPREAD AGED BALSAMIC GLAZE	
ARUGULA & PROSCIUTTO FLATBREAD	15
CRISPY PROSCIUTTO MARINATED TOMATOES ARUGULA LEMON VINAIGRETTE	
CRISPY CALAMARI	15
GARLIC SPICY ITALIAN PEPPERS MARINARA SAUCE	
PRINCE EDWARD ISLAND MUSSELS (GF)	17
VERMOUTH SHALLOTS THYME FENNEL GRILLED BREAD	
SHRIMP SAMBUCA (GF)	15
SEARED SHRIMP BRAISED FENNEL BLISTERED TOMATOES SAMBUCA	

SOUPS

MINISTRONE (GF) (V)	10
SEASONAL VEGETABLES	
ITALIAN WEDDING SOUP	10
ORZO ITALIAN SAUSAGE	

SALADS

SUMMER CHOPPED SALAD (GF) (V)	14
CUCUMBER TOMATO PEPPERONCINI KALAMATA OLIVE RED ONION PARMESAN GARBANZO BEANS HOUSE-MADE LEMON-HERB VINAIGRETTE	
CAPRESE SALAD (GF) (V)	13
HEIRLOOM TOMATOES FRESH MOZZARELLA BASIL HOUSE-MADE AGED BALSAMIC VINAIGRETTE	
CAESAR SALAD (GF)	12
BABY ROMAINE LETTUCE WHITE ANCHOVY FILLETS PARMESAN CRISP HOUSE-MADE CAESAR DRESSING	
BEET SALAD (GF) (V)	13
ROASTED BEETS TOASTED PINE NUTS MICHIGAN GOAT CHEESE HOUSE-MADE WHITE BALSAMIC VINAIGRETTE	

HOUSEMADE PASTA

FETTUCCINE A LA CARBONARA	26
HOUSE-MADE FETTUCCINE CRISPY PANCETTA PARMIGIANO-REGGIANO EGG-CREAMSAUCE	
THREE CHEESE & VEGETABLE LASAGNA (V)	23
MOZZARELLA PARMIGIANO-REGGIANO ASIAGO ROASTED EGGPLANT SPINACH BÉCHAMEL SAUCE	
BEEF LASAGNA	25
RICOTTA CHEESE MOZZARELLA PARMESAN TOMATO-BASIL SAUCE	

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MISSION POINT

FISH, POULTRY AND MEAT

ADD A SIDE OF PASTA TO ANY ENTRÉE FOR \$8

CHOICE OF FETTUCCINE OR SPAGHETTI WITH ALFREDO, MARINARA, OLIVE OIL AND GARLIC, OR PUTTANESCA

SEARED WILD-CAUGHT LAKE SUPERIOR WHITEFISH	35
TUSCAN-HERB CRUSTED LEMON RISOTTO SEARED KALE PUTTANESCA SAUCE	
SAUTÉED SCALLOPS A LA TOSCANA (GF)	39
SHALLOTS AND HERBS GRILLED ASPARAGUS ROASTED TOMATO RISOTTO	
CLASSIC CHICKEN MILANESE	27
TOMATO RED ONION ARUGULA ITALIAN-STYLE POTATO SALAD	
CHICKEN PARMESAN	29
FRESH MOZZARELLA SPAGHETTI MARINARA SAUCE SUBSTITUTE EGGPLANT (V) - 25	
VEAL PICCATA	42
FETTUCCINE GRILLED ASPARAGUS BLISTERED TOMATOES PICCATA SAUCE	
CERTIFIED ANGUS BEEF® FILET MIGNON (GF)	50
GARLIC MASHED POTATOES GLAZED HARICOT VERTS CARAMELIZED PEARL ONIONS RED WINE VEAL DEMI-GLAZE	
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE (GF)	58
CONFIT YUKON POTATOES BLISTERED CHERRY TOMATOES ASPARAGUS TIPS RED WINE VEAL DEMI-GLAZE	
TUSCAN-HERB CRUSTED RACK OF LAMB	45
SAUTEED LEEKS PEA RISOTTO AGED BALSAMIC REDUCTION	

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

YOUR CHOICE OF PROTEIN PREPARATION: GRILLED, SEARED, OR BROILED ALONG WITH YOUR CHOICE OF TWO SIDES AND ONE SAUCE.

MEAT & POULTRY

CERTIFIED ANGUS BEEF® FILET MIGNON - 48
CERTIFIED ANGUS BEEF® BONE-IN RIB EYE - 56
CHICKEN BREAST - 25
HALF LAMB RACK - 42

FISH

SEA SCALLOPS - 38

SIDES AND SAUCES

BRAISED SPINACH AND GREENS - 7
GRILLED ASPARAGUS - 7
ROASTED ARTICHOKES, GARLIC, PARSLEY - 7
SEARED WILD MUSHROOMS AND LEEKS - 7
CRISPY BRUSSELS SPROUTS, PANCETTA,
APPLE GASTRIQUE - 8
CONFIT TRUFFLE YUKON POTATOES - 8
GARLIC MASHED POTATOES - 6
CLASSIC PARMESAN RISOTTO - 7
GLAZED HARICOT VERTS - 7

RED WINE DEMI-GLAZE - 3
LEMON-CAPER - 3
TRADITIONAL CAPONATA - 3
PUTTANESCA - 3

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.