



## FIRST

### 🍷 CAESAR SALAD 12

Romaine | Parmigiano Reggiano | House Made Caesar Dressing  
Add: Anchovies \$2 | Chicken \$10 | Shrimp \$12 | Salmon \$14

### ROASTED BEET SALAD 16

Local Roasted Beet | Arugula | Red Onion | Goat Cheese | Candied Pecans | Blood Orange Vinaigrette |  
Add: Chicken \$10 | Shrimp \$12 | Salmon \$14

### KALE SALAD 14

Kale | Raspberry Vinaigrette | Apple Slices | Goat Cheese | Raisins | Pickled Onions | Pistachios |  
Add: Chicken \$10 | Shrimp \$12 | Salmon \$14

### LOCAL ARTISAN CHARCUTERIE BOARD FEATURING

#### THOMASVILLE FARMS GA 38

Tomme | Brie | Pimento | Milano | Griffin Cheese | Herb Goat Cheese | Sweet Sopresseta | Genova Salami | Capicola | Mortadella | Lavash | Smoked Salmon | Sundried & Fresh Fruit | Nuts | Crackers | Crostinis

### BANG BANG PORK BELLY 16

Crispy Spicy Pork Belly | Sracha Aioli | Sesame Seeds | Green Onion | Chinese BBQ Glaze

### ROCKEFELLER OYSTERS 18 36

Grilled | Spinach | Roasted Garlic | Parmesan | Pancetta | Half Dozen | Dozen

## SECOND

### 14 OZ. CREEKSTONE FARMS RIBEYE 48

Truffle Finger Potatoes | Baby Carrots | Gorgonzola | Balsamic Glaze

### FILET MIGNON 50 | 58

8oz or 12oz Creekstone Farms | Truffle Finger Potatoes | Broccolini | Choice of Sauce

### CUBAN CHURRASCO STEAK 32

8 oz. Marinated Flank Steak | Chimichurri Frijoles Negros | Yellow Rice | Plantains

### 12 OZ. ELK CHOP 48

Two Fresh Elk Chop | Mashed Potatoes | Blueberry Demi glaze | Broccolini

### CIOPPINO BLANCO 42

White Wine Garlic Butter Sauce | Oregano | Sea Bass | Lobster Tail | Shrimp | Scallop | Angel Hair Pasta | Parmesan

### CHILEAN SEA BASS PICCATO 46

Lemon Butter White Wine | Capers | Mashed Potatoes | Broccolini |

### FRIED CHICKEN PLATE 26

Buttermilk Fried Chicken Breast | Mashed Potatoes | Haricot Verts | Herb Gravy

### MIDPOINT RAMEN 28

Shrimp or Pork Belly | 72 hour Pork Broth | Fresh Lo Mein Noodles | Poached Egg | Mixed Vegetables | Cilantro | Kim Chee

### VEAL SCALOPPINI 32

Roasted Garlic Mash | Haricot Verts | Gorgonzola Artichoke Sundried Tomato Sauce

### SOUP OF THE DAY 8

Chili | Beets | Pancetta | Bacon | Prosciutto | Gruyere Cheese

### 🌶️ THAI FRIED CALAMARI SALAD 14

Rice Flour Battered Calamari | Red Bell Peppers | Lychee Fruit | Red Onions | Sweet Chile Cilantro Dressing  
Roasted Red Pepper Aioli

### FRIED BRUSSELS 14

Olive Oil | Reduced Balsamic | Black Pepper | Cashews

### OYSTERS ON THE HALF SHELL \$3 Per Oyster

Navy Cove, AL | Moderate Salinity | Buttery Texture | Sweet Cucumber Finish | Mignonette Sauce | Medium Cup | Cocktail Sauce | Horse Radish

### OCTOPUS BRUSCHETTA 18

Grilled Octopus | Tomato Bruschetta | Grilled Crostinis | Balsamic Glaze

### 🍷 STUFFED FIRE ROASTED POBLANO 18

Goat Cheese | Mozzarella | Lightly Breaded | Creamy Garlic Tomato Sauce | Mango Pico De Gallo

### 🔥 MIDPOINT STIR-FRY 32

Chicken & Shrimp | Soy Ginger Midpoint Stir-fry Sauce | Mixed Vegetables | Basmati Rice or Lo Mein Noodles

### KOREAN BBQ MARINATED SALMON OR SHRIMP 32

Fried Rice with Sweet Soy and Veggies | Sriracha Mayo | Cucumber | Fried Egg | House Made Korean BBQ Sauce | Cucumber and Mango Salad

### 🌶️ MOUNTAIN TROUT 32

Egg Washed and Pan Seared Trout | Lemon Garlic Sauce | Mashed Potatoes | Haricots Verts

### MIDPOINT BURGER \* 23

Ground Angus Beef | Pimento Cheese | Chef's Bacon Marmalade | Lettuce | Heirloom Tomato | Pickle | Fries |

### WILD MUSHROOM RAVIOLI 32

Hand Harvested Shiitake Mushrooms | Sherry Wine and Garlic | Haricots Verts  
Butter Sauce | Parmesan Cheese

### LOBSTER FRA DIABLO 38

Maine Lobster Tail | Fettuccini Pasta Sauce | Homemade Marinara | Fresh Basil | Parmesan

### GENERAL TSO'S CHICKEN 28

Housemade Sweet Spicy Sauce | Broccoli | Basmati Rice

### LOBSTER RAVIOLI 42

Stuffed Lobster Ravioli | Brandy Cream Sauce | Parmesan | Shaved Truffles

### ITALIAN SAUSAGE SPIEDINI 29

Two Roasted Italian Sausage Skewers | Bell Peppers | Onions | Potatoes | Penne Pasta | Roasted Bell Pepper Sauce

Add: Chicken \$10 | Shrimp \$12 | Salmon \$14 to any Salad or Entrée – \$6 Split Plate Charge

\*Consumer Advisory: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food borne illness.