

Point Weekly Specials

Taste of India

August 2 through August 6

This week we will feature regional specials from India



Soup of the Day – (Chowder Daily)

Monday – Spicy Green Pea

Tuesday – Mushroom Barley

Wednesday – DAAL Shorba

Thursday – Hot and Sour

Friday – Buffalo Chili

Weekly Gourmet Salads and Wraps

Indian Kachumber Salad – Tomato and Cucumber Salad with Red Onions, Fresh Basil, Baby Greens, and Chic Peas with Ginger Dressing and your choice of Chicken, Salmon, or Shrimp **(served as a Wrap or Salad)**

Weekly Sandwich Specials – (Served with Yam Fries)

Lamb Burger – Choice Ground Lamb hand shaped topped with choice of cheese, and Garlic Aoli, Lettuce and Tomato

Curried Chicken Roll – Curried Chicken Salad served on a whole grain Roll with Tomato and Cucumbers

Broiled Tikka Salmon – Broiled Salmon served on grilled flat bread with Yogurt Sauce and Mixed Greens

Daily Specials

Monday August 2

Broiled Salmon and Daal – Broiled Salmon served over Masala Dal (Purred Lentils in a coconut tomato broth) with fresh Vegetables

Chicken Dilruba – Breast of Chicken braised with Garam Masala, Yogurt, Ginger, Chiles, and Sliced Almonds served with Mushroom Infused Brown Rice

Tuesday August 3

Seared Ahi Tuna – Served with Grilled Leeks, Tamarind Beurre Blanc, Brown Rice and Lemon.

Lamb Curry- Braised Lamb with Lentils, Red Beans and Wild Rice seasoned with Red Curry in a Tomato Garlic Sauce

Wednesday August 4

Arabian Rock Shrimp – Fried Rock Shrimp tossed with a Green Onion and Tomato relish served over Jasmine Rice with Fresh Vegetables

Hyderabadi Biryani with Choice of Chicken or Salmon – Classic Indian Rice and Potato Casserole topped with your choice of Broiled Salmon or Chicken

Thursday August 5

Pan Seared Blue Marlin – Flour Dusted Blue Marlin Pan Seared served with Mango Raita and Roasted Red Potatoes in a Light Butter Sauce

Lamb Stuffed Peppers – Ground Lamb seasoned with Indian Spices tossed with Jasmine rice and Fresh Cheeses Stuffed in a Green Bell Pepper topped with a Curried Tomato Sauce

Friday August 6

Biryani Seafood Stew – Assorted Fish, Mussels, Clams, and Shrimp Braised in a Spicy Gingered Lime Broth Infused with Nuts, Chilies and Fresh Herbs served over Saffron Rice

Fish and Chips – Point Traditional Fish and Chips served with Tarter Sauce