



RESTAURANT WEEK 2016 - LUNCH



NOVEMBER 11-20, 2016

ENTREES

Beer-Battered Alaskan Cod Sandwich

*Lettuce, tomato, red onion, key lime mayonnaise on a brioche bun,
served with homemade potato chips & a pickle*

Riesling Poached Pear, Arugula & Grilled Chicken

*Topped with blood orange glaze, extra virgin olive oil,
pistachios & fried goat cheese medallion*

Taco of the Day

*Fish of the day on hard tacos wrapped in
soft tacos with pico de gallo & health slaw,
served with homemade potato chips*

"Hoffman Burger"

*Certified Angus burger topped with braised short rib, natural gravy, lettuce, tomato & red
onion, served with boardwalk fries & a pickle*

Destination 622 "Pure" Colossal Crab Cake

*Grain mustard sauce, mango pico de gallo, served with pilaf & seasonal vegetable
(Additional \$9.00)*

DESSERTS

*Brownie à la mode, brownie served warm & topped with vanilla bean ice cream
Chocolate Chip Bread Pudding, served warm & topped with vanilla bean ice cream
Seasonal Sorbet • Ice Cream*

TWO COURSES \$15.16 (DOES NOT INCLUDE TAX & GRATUITY)



RESTAURANT WEEK 2016 - DINNER

NOVEMBER 11-20, 2016

APPETIZERS

Beef Carpaccio

Grain mustard sauce, basil oil drizzle, toast points

Pork Pot Stickers

*Pork dumplings offered steamed or fried
served with toasted sesame dipping sauce*

Firecracker Shrimp

Battered shrimp tossed in a thai chili pineapple sauce

IPA Bacon

Seasonal IPA beer & honey glaze

ENTREES

All entrees served with house salad & choice of dressing

Pork Cutlet Parmesan

*Breaded pork cutlet baked with marinara & mozzarella cheese
served over linguine pasta*

Roasted Bell & Evans Airline Chicken Breast

*Apple cider reduction with baby spinach tossed with dynamite bacon,
dried cranberries, apple sage vinaigrette & potato*

Chipotle Mac N' Cheese

*Waypoint's own pulled pork tossed with fusilli
& baked in a creamy chipotle cheddar cheese*

Twin Destination 622 "Pure" Colossal Crab Cake

*Served with a grain mustard sauce, seasonal rice
& our seasonal vegetable (Additional \$15)*

DESSERTS

*Brownie à la mode, brownie served warm & topped with vanilla bean ice cream
Chocolate Chip Bread Pudding, served warm & topped with vanilla bean ice cream
Seasonal Sorbet • Ice Cream*

THREE COURSES \$32.16 (DOES NOT INCLUDE TAX & GRATUITY)