

HOOKED ON LOBSTER:

Special Dishes All Month Long



FEBRUARY 2025

Sat 1	Sun 2	Mon 3	Tue 4	Wed 5	Thu 6	Fri 7	Sat 8	Sun 9
Lobster Risotto \$38 Prosecco Braised Arborio, Fresh Lobster, Charred Heirloom Tomatoes, Shaved Grana Padano			White Point Lobster Roll \$28 Tossed in Lemon Garlic Butter & Warm Potato Bun			Aragosta Al Fettucine \$36 Hand-Rolled Fettucine, Atlantic Lobster, Arugula, Confit Shallots & Sherry Cream		
Mon 10	Tue 11	Wed 12	Thu 13	Fri 14	Sat 15	Sun 16	Mon 17	Tue 18
Lobster Mac N Cheese \$28 White Wine Cream & Double-Smoked Bacon Gremolata			Lobster Gnocchi \$35 House-Made Potato Gnocchi, Limoncello Cream & Brown Butter Gremolata			Lobster Risotto Croquettes \$24 Atlantic Lobster, Lemon Risotto, Parmesan Snow & Sundried Tomato Aioli		
Wed 19	Thu 20	Fri 21	Sat 22	Sun 23	Mon 24	Tue 25	Wed 26	
Lobster BLT \$28 Butter-Poached Lobster, Double Smoked Bacon, Heirloom Tomato, Crisp Bibb Lettuce Lime Aioli & Charred Potato Bun			Surf N Turf \$65 AAA Beef Tenderloin, Butter-Poached Lobster Tail, Roasted Garlic Asparagus, Lobster Mash Potatoes & Herb Veal Jus			Lobster Fritters \$28 Fresh Atlantic Lobster Battered & Fried, Lemon Dill Aioli		
			Thu 27	Fri 28				
			Lobster Ravioli \$36 Fresh Atlantic Lobster, Lemon Infused Mascarpone Brandy & Smoked Tomato Lobster Bisque					



*Available for
lunch and dinner*

*Prior reservation is required. Learn more and reserve your spot by calling the Dining Room at 1800.565.5068 ext.383 or email diningroom@whitepoint.com