CUSTOM CRAFTED SALADS $7.50

Step 1. Select your lettuce mix
Step 2. Select any 3 ingredients*
(*some items additional as noted)
Step 3. Select a dressing

(*extra ingredient $0.50 except as noted)
(*extra dressing $0.25)

LETTUCES
Mixed Greens
Baby Romaine
Country Mix (Red Oak and Green Leaf)
Asian Mix (Napa Cabbage, Cilantro, Radicchio)
Mediterranean Mix (Arugula, Radicchio, Red Leaf)

PROTEINS
Tuna Salad with Pecans & Cranberries (+ $3.25)
Seared Albacore (+ $3.25)
Grilled Shrimp (+ $3.25)
Ancho Chili Chicken Salad (+ $2.50)
Poached chicken (white meat) (+ $2.50)
Roasted Turkey (+ $2.50)
Grilled Tri-Tip (+ $3.25)
Nueske Bacon (+ $2.50)
Tofu (+ $2.00)

CHEESE
Blue Cheese (add $0.75)
Parmigiano Reggiano (add $0.75)
Feta Cheese
Goat Cheese (add $0.75)
Cheddar Cheese

NUTS AND DRIED FRUITS
Apples
Dried Cranberries
Golden Raisins
Toasted Pine Nuts
Candied Pecans
Sliced Almonds
Pumpkin Seeds
Olives, Nicoise

VEGETABLES
Asparagus, Lightly Steamed
Avocado (+ $0.75)
Beets, Marinated
Broccoli
Carrots
Cauliflower
Celery
Corn
Cucumbers
Edamame
Green Beans, Lightly Steamed
Mixed Mushrooms, Sauteed
Sundried Tomatoes
Cherry Tomatoes
Shaved Red Onion
Grilled Vegetables

OTHERS
Crispy Noodles
Hard Boiled Egg
Hard Boiled Egg White

DRESSINGS
White Balsamic Vinaigrette
Banyuls Vinaigrette
Blue Cheese
Buttermilk Ranch
Caesar
Lemon Vinaigrette
Miso Ginger Dressing
Orange-Sesame Dressing

Apple Cider Vinegar
or Extra Virgin Olive Oil

***Chef Emilio's Suggestions on How to Create a Great Salad**
Choose a lettuce mix . . .
Add in 1 protein, 2 vegetables, 1 nut or dried fruit and finish with 1 cheese.
Toss with a dressing that you like and just like that you have created a great meal.

MARKET SOUPS (prepared on premises using only the freshest ingredients)

Soup of the Day

Vegetarian Soup of the Day

Cup $3.95
Cup of Soup with Side Green Salad $5.95

CONTEMPORARY CLASSICS
(prepared salads in our display case)

Mandarin Chicken Salad
Orange Segments, Almonds, Orange-Sesame Dressing $8.50

Cobb Salad
Grilled TriTip, Blue Cheese, Bacon, Tomatoes, Chopped Egg, Mixed Greens, Herb Vinaigrette $9.95

Chicken Caesar Salad
Romaine, Radicchio, Parmesan Croutons Caesar Dressing $9.50

Seared Albacore Nicoise
Mixed Greens, Albacore Tuna, Nicoise Olives, Cucumbers, Tomatoes, Hard Boiled Egg, Steamed Potatoes, Balsamic Vinaigrette $9.95

Grilled Vegetable Salad
Goat Cheese, Miso Dressing $8.95

Broccoli, Cashew and Golden Raisin Salad $3.95

3 Grain Salad with Pecans, Dried Fruit and Sherry Vinaigrette $3.95

Mixed Green Salad $3.50

Fresh Fruit Salad $3.95

WRAPS
(packaged in our display case)

Ancho Chili Chicken Salad with Carrots, Red Onions and Celery $7.95

Vegetarian Wrap of the Day $7.50

Grilled TriTip with Baby Arugula, Avocado and Tomato $8.95

SANDWICHES
Grilled Portobello Mushroom with Roasted Peppers, Arugula, Shaved Onion and Roasted Tomato-Goat Cheese Spread $8.95

BLT Tuna Melt with Cranberries, Pecans, Gruyere Cheese and Honey Dijon Mayonnaise $9.95

Roast Beef with Arugula, Tomatoes, Caramelized Onions, Blue Cheese and Cipollini Mayonnaise $9.95

Grilled Veggie Burger with Arugula, Tomatoes, Thousand Island Dressing $10.95 (add cheese $0.50)

PANINI GRILLED SANDWICHES
(no modifications please)

Chicken Panini with Roasted Red Peppers, Olive Tapenade, Gruyere Cheese $8.95

Roasted Turkey and Brie Panini with Oven Sundried Tomatoes, Basil Aioli $8.95

Grilled Black Forest Ham and Provolone with Cipollini Mayonnaise $8.95

MORNING MENU (8am-11am)

Homemade Granola with Wildflower Honey $5.95

Granola Parfait with Berries & Yogurt $5.95

Selection of Organic Yogurts $1.75

Fresh Fruit Salad $3.95

Fresh Baked Muffins and Breads $2.00-$3.75

Toasted Bagel with Smoked Salmon & Cream Cheese $5.95

Steel Cut Oatmeal with Brown Sugar & Honey $4.95
(add dried fruit and molasses or milk $0.50)

Vanilla Orange French Toast with Berry Compote & Nueske Bacon $6.95

Falls Mills Multigrain Pancakes with *Nueske* Bacon $5.95

"Inside Out" Breakfast Wrap $5.95
Egg Wrapped Tortilla with Hash Browns, Nueske Bacon and Cheddar Cheese

Panini $5.95
Black Forest Ham, Egg, Tomato, Gruyere Cheese

Egg White Panini with Roasted Tomatoes & Swiss Cheese $6.50

Italian Omelette $5.95
Tomatoes, Buffalo Mozzarella and Basil

Egg White Omelette $6.50
Asparagus, Green Onions, Tomato Salsa

MAKE YOUR OWN OMELETTE starting at $5.95

Select 3 ingredients-asparagus, mushrooms, tomato, onions, broccoli, green beans, basil, mozzarella, gruyere, cheddar.
(Black Forest Ham, Bacon or Smoked Salmon $0.75 extra, Egg White Omelette $0.50 extra)

ADD ONS…

*ADD banana bread & orange juice or small coffee for $3.00
*ADD a side of bacon, turkey sausage or scrambled eggs for $2.00
*ADD a side of roasted potatoes or small fresh fruit salad for $1.50
*Egg White Substitutions $0.50 extra

CATCHING A FLIGHT AT LAX . . .
GOING TO THE HOLLYWOOD BOWL . . .

LOOKING FOR A HEALTHY ALTERNATIVE TO TAKE-OUT . . .

CHECK OUT OUR DISPLAY CASES FOR MEALS READY TO GO . . .
WRAPS, SALADS, EASY TO HEAT PREPARED DINNERS, DESSERTS and more . . .

THE POINT

Fresh Food for People on the Go

8522 National Boulevard, Suite 100
Culver City, CA 90232
t: 310.836.8400
f: 310.836.8472

Monday-Friday 8am-7pm
Breakfast 8am-11am
Lunch 11am-close

PARKING-enter gated parking lot on south side of Hayden Avenue under SAMITAUR building and ask attendant where to park for the point. They will give you a placard that will act as your parking validation for 45 minutes free parking.

***We use biodegradable/recyclable containers in an effort to promote an environmentally friendly future.**

BEVERAGES
ITO EN Teas' Teas™ $2.25
Pellegrino Aranciata™ $1.25
IZZE Gourmet Sodas $2.50
Naked Juices™ $2.99-$3.50
Canned Sodas $1.50
Bottled Waters $1.50

Intelligentsia Direct Trade™ Coffee $1.75/$2.50
Gourmet Teas $2.00
Espresso $2.00
Cappuccino, Latte $2.75
Mocha Cappuccino $3.25
Chai Latte $2.75
Iced Mocha Latte $3.50
Extra Shot $0.60
Hot Chocolate $2.75
Soy Milk $0.50

SNACKS and SWEET TREATS
Kettle™ Chips $1.50
Oversized Cookies $1.75-$2.95
Brownies $1.95-$2.95
Carrot Cake $4.95
Apple Turnover $3.95
Cupcake of the Moment $2.50
Rochelle's Butterscotch Pudding $3.95
Old-Fashioned Chocolate Pudding $3.95

PREPARED MEALS to TAKE HOME
Grilled Chicken Breast with Carrot Puree, Tomato, Pesto and Steamed Vegetables $10.25

Turkey Meatloaf with Garlic Mashed Potatoes, Green Beans and Rosemary Turkey Jus $9.50

Old-Fashioned Macaroni and Cheese $7.95

Chicken Enchiladas with Tomatillo Sauce and Organic Red Beans and Rice $8.95

Bento Box of Salads MP