



LAPOINTE

WEEKLY SPECIALS

MONDAY—MUSSEL MONDAY

{*ONE POUND OF MUSSELS with FRIES, \$12, ALL DAY}
{*ALL YOU CAN EAT MUSSELS, \$18, 4PM - CLOSE}

TUESDAY—TACO TUESDAY

{*25% OFF FISH TACOS}

WEDNESDAY—TAPAS NIGHT

{TAPAS MENU AVAILABLE IN THE DINING ROOM}
{*KIDS MEAL (10 & under) FREE, WITH PURCHASE OF ADULT MEAL}

THURSDAY—PINT & PAIR

{CHOOSE ANY 20OZ DRAUGHT AND PAIR WITH ANY FISH & CHIPS, \$20} (COD, HADDOCK OR SOLE)

FRIDAY—T.G.I.F. PINTS

{20oz DRAUGHT BEER \$5/ea}

SATURDAY—DATE NIGHT

{*COMBINE ANY ONE APPETIZER, ANY TWO PASTAS, AND ANY ONE DESSERT, \$60}

SUNDAY—SUNDAY FUNDAY

{BLOODY CAESARS \$5/ea}
{*BUY ONE FISH & CHIPS GET THE 2ND 50% OFF}

* REQUIRES PURCHASE OF ANY BEVERAGE(S)

DRINKS



SOFT DRINK 3.25

Coke, Diet Coke, Ginger Ale,
Sprite, Club Soda, Nestea

JUICE 3.75

Cranberry, Apple, Orange,
Tomato, Pineapple, Lemonade



VIRGIN CAESAR OR SHIRLEY TEMPLE 4.25

SAN BENEDETTO MINERAL WATER

500ml 4.00, 1L 7.00

MILK OR CHOCOLATE MILK 3.50

HOT CHOCOLATE 3.50

COFFEE 2.95

ESPRESSO

single 3.00, double 3.75

LATTE 3.95

CAPPUCCINO 3.50

BLACK TEA 2.50

HERBAL TEA 2.75

English breakfast, earl grey,
peppermint, green, camomile

DESSERTS

Chocolate Decadence 8

Moist chocolate cake triple layered with
silky fudge icing, topped with our
freshly made berry compote

Baked Apple & Peach Cobbler 7

Peaches and apples slow-cooked in sugar and spice,
topped with a buttery oat crumble and baked to
golden brown | made in-house daily and served
a la mode with a side of crème Anglais

Crème Brûlée 7

A classic with a spin! Ask your server for the
chef's flavour creation

Sorbet 6

Smooth and refreshing
garnished with fresh sliced fruit

ASK YOUR SERVER ABOUT OUR
CURRENT FEATURE DESSERT

