

The Point Grill

I'll get right to the Point: The Point Grill rocks.



People's Choice—Taste of Rio Rancho 201

Fifth visit: February 14, 2017

First visit: January 26, 2016

You say that Rio Rancho has no good eating places and refuse to cross the river? I say that there are at least four excellent Rio Rancho restaurants: [Joe's Pasta House](#), [Namaste](#), [M'Tucci's](#) [Moderno](#), and The Point Grill. Gasoline is inexpensive now, so fire up your auto and get on over here.

Chef Mike White's Point Grill is only a few minutes north of the Santa Ana Star Center, and it is a pretty drive to its Mariposa location. Mike's cooking is highly inventive and downright excellent. This is why he won the People's Choice Award at the 2016 Taste of Rio Rancho.

The Point does not have a huge menu, but the flavors are huge and the presentation is artistic. The view from the patio (soon to be enclosed) is beautiful. Watch the mountain watermelon as you quaff your happy hour beverage (try the Bosque Brewery IPA—rich, flowery hops taste that love).

Here is a sampling of some of my favorite dishes



Shrimp and Grits

Cajun Shrimp and Grits

Creamy jalapeno grits with Cajun spiced shrimp. Topped with maple bacon, smoked provolone, a sunny-up egg, and scallions.

This is my favorite dish here. The combination of sweet (from the maple), salty (from the bacon), spicy (from the jalapeños), and cheesy make a flavor profile that will haunt you for days. This dish made its way onto my [Best Dishes of 2016](#) List.

And now, in somewhat chronological order, comes the rest of the est.



Shrimp Po' Boy

Shrimp Po' Boy

Served with 'bang!' sauce and house made pickles.

You needn't fly to NOLA for a fine po' boy. This is it, right here. Succulent shrimp lightly battered in a spicy coating, the tastes will tickle your palate. The sauce has a nice bang. Order it with a nice ale, and you will never go anyplace in the Duke City for a po' boy.



Baked Ziti

Baked Ziti

Spicy Italian sausage, house made meatballs, grilled peppers and onions, and mozzarella.

When you try this, you will be transported to Italy. As is true for all of Mike's dishes, this is a near-perfect blend of fresh tastes that just pop on your palate. The sauce barely coats the tender ziti.



Artichoke Chicken

Artichoke Chicken

Grilled chicken and goat cheese on angel hair with artichoke, lemon, and capers

I have had this delightful dish several times, the latest being yesterday with the Dazzling Deanell. The light sauce is gently herby. The goat cheese is an outstanding and tasty addition. The angel hair is as good as it gets, and perfectly cooked. Another outstanding dish.



Crabcake Benny

Crabcake Eggs Benedict

Cajun crab cakes atop dressed spring mi; topped with poached egg, hollandaise and Cajun seasoning

Many of you know that I am a crabcake freak. I grew up near the Chesapeake Bay, and I still make them at home from my [prize-winning recipe](#). Mike is from Virginia Beach, and adores blue crab. It shows in his dish. Perfect Hollandaise atop properly poached egg atop his crabcake. Wonderful. I want more.



Sunrise Burger

Sunrise Burger

Served with avocado, bacon, Havarti, and a sunny-side-up egg.

I usually am a Green Chile Cheeseburger (competition style), but this amazing burger has changed mi mind: It is fabulous. Medium-rare juicy beef, and loaded with taste, this should not e missed. Sloppy—you might need a knife and fork, or at least a pile of napkins.



Bacon & Bleu\$Burger

Bacon & Bleu\$Burger

Served with crispy bacon and gooey melted blue cheese.

This is one heckuva mouthful. One of the very best burgers I have ever had (and I certainly have

had my share). Perfectly cooked juicy medium-rare beef drips down your cheeks. Difficult to handle if you have a beard.

Get sautéed mushrooms on the side. Yum.



Lobster Bisque

Lobst^{er} Bisque

Just loaded with large, succulent chunks (not those puny bits) of lobster tail meat.

Mike presented us with a preview cup of one of the dishes that will be served Last night (Valentine's Day) this evening. The special dinner was all sold out. These events are popular, so if you want to go to one, get your oar in early.

Epilogue

Point has been open for about 18 months. It is going strong. For lunch yesterday, it was so crowded that Dazzler and I had to sit at the bar (along with two other couples. There are several reasons for this success. First, I think Mike White is a genius in the kitchen. He is partners with the building owner (my entrepreneur friend Dale Hansel).

It is so successful that they will expand into the vacant space next door (you read it here first). I think that the excellent food, marketing, and management will ensure that Point will continue to be a rousing success.

What Others are Saying

[Gil Garduño](#)—*New Mexico's Sesquipedalian Sybarite*



Sausage and Peppers

“The Point Grill in Rio Rancho’s Mariposa master-planned community. If you’re thinking “that’s too far,” think of going there as a New Year’s resolution (we’re not that deep into 2016) to journey outside your neighborhood in pursuit of new culinary adventures. Better still, think of it as a treat (you owe it to yourself) in that you’ll get to experience a meal that competes with [Joe's Pasta House](#) and [Namaste](#) as the best in the city and among the best in the metropolitan area. That’s what our friends Dave and Joe have done and they live almost as far east as you can go while still being in Placitas. Dave and Joe introduced us to The Point which has become one of their favorite restaurants, distance be damned.



Apple Cobbler

“By popular request, Chef White has figured out how to package his magnificent desserts for guests who want to enjoy them at home. While it’s possible their aesthetic appeal may lose something by virtue of being jostled on the ride home, they’re bound to be just as delicious once you get there (at least during the winter when the cold prevents ice cream from melting). These are desserts you’ll dream about. Just ask my friends [Larry McGoldrick](#) and Dazzling Deanell who’ve made the trek to the Point several times and are still raving about it.

“Get to The Point! It may be a bit of a drive for many of you, but the destination is worth the drive. The Point is destination dining at its best!”

The Point Grill Details

Hours

Tue 11:00 am - 2:00 pm

Tue 5:00 pm - 9:00 pm

Wed 11:00 am - 2:00 pm

Wed 5:00 pm - 9:00 pm

Thu 11:00 am - 2:00 pm

Thu 5:00 pm - 9:00 pm

Fri 11:00 am - 2:00 pm

Fri 5:00 pm - 9:00 pm

Sat 11:00 am - 2:00 pm

Sat 5:00 pm - 9:00 pm

Sun 11:00 am - 2:00 pm

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