

1924 PRIME

High Point University

First Course

Cream of Tomato Basil Soup GF available
Chevre, basil, croutons

Loaded Baked Potato Soup GF
Bacon, cheddar, scallions

Classic Caesar GF available
Romaine, Parmesan, croutons, marinated tomatoes, Parmesan Caesar dressing

Iceberg Wedge GF
*Bacon, tomatoes, pickled red onions
Cucumbers, blue cheese dressing*

Cranberry Pecan Salad GF
Mix greens, roasted sweet potatoes, goat cheese, spring mix, maple cider vinaigrette

Smoked Jalapeno Pimento Cheese GF
Elote tortilla chips

Fried Brussels Sprouts GF
Mixed lettuce, bacon~balsamic~brown sugar aioli

Main Course

Bolognese Ragu GF available
Cavatappi pasta, shaved asiago

Boneless Pork Chop GF
Honey-Dijon cream, roasted sweet potatoes

Herb Grilled Chicken Breast GF
Sun dried tomato beurre blanc

Primavera GF available
*Summer vegetables, pinot grigio butter jus, Cavatappi pasta, Romano
~Shrimp, chicken, or vegetarian~*

Grilled Norwegian Salmon GF
Lemon garlic butter broth

Petite Filet Mignon*† GF
Bordelaise, cabernet butter, Whipped potatoes

NY Strip*† GF
Bordelaise, peppercorn Romano butter

Sides

Whipped Potatoes GF

Parmesan Creamed Spinach GF

Baked Potato GF

Asparagus GF

Elote Cream Corn GF

Steamed Broccoli GF

French Beans GF

Wild Mushrooms GF

* Rare – cold red center Medium-Rare – cool red center Medium – warm red center Medium-Well – hot pink center Well Done – no pink
GF – Gluten Free, all menu items can be made gluten free

Desserts will be presented by your Server

*Consuming raw or undercooked animal products may increase risk of food borne illness.

Please be advised that our food may come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish, fish, or sesame

1924 PRIME is a cellular phone free restaurant.