

# 1924 PRIME

High Point University

## First Course

### **Cream of Tomato Basil Soup**

*Chevre, basil, croutons*

### **Loaded Baked Potato Soup** GF

*Bacon, cheddar, scallions*

### **Hearts of Romaine Caesar**

*Croutons, parmesan cheese,  
cured tomatoes,  
Parmesan Caesar dressing*

### **Iceberg Wedge** GF

*Bacon, tomatoes, carrot stars,  
Cucumbers, blue cheese dressing*

### **Strawberry Salad** GF

*Goat cheese, craisins  
Balsamic vinaigrette*

### **Smoked Jalapeno Pimento Cheese** GF

*Chili dusted corn tostadas*

### **Fried Brussels Sprouts** GF

*Mixed lettuce, bacon~balsamic~brown sugar aioli*

## Sides

### **Creamed Mashed Potatoes** GF

### **Baked Potato** GF

### **Creamed Corn** GF

### **French Beans** GF

## Main Course

### **Linguini**

*San Marzano sauce, baby mozzarella,  
Shaved parmesan  
~Flash fried steak, shrimp, chicken, or vegetarian~*

### **Marinated Grilled All-Natural Chicken Breast** GF

*French beans, roasted potatoes, shitake chicken jus*

### **Short Rib**

*Creamed mashed potatoes, creamy horseradish,  
bordelaise*

### **Petite Filet Mignon**\*†GF

*Creamed mashed potatoes, Red wine bordelaise*

### **Norwegian Salmon Filet** GF

*Creamed corn, dill crème fraiche*

### **Ribeye**\*†GF

*Bordelaise, horseradish cream*

### **NY Strip**\*†GF

*Peppercorn sauce*

### **Parmesan Creamed Spinach** GF

### **Asparagus** GF

### **Steamed Broccoli** 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, salads with no croutons are 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.**