

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, raisins
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

Pesto Pasta with Linguine

*Basil, Parmesan, garlic, oil
~Shrimp, chicken, or vegetarian~*

Chicken Parmesan GF

*Breaded chicken topped with marinara,
mozzarella, fresh basil*

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

Chopped Steak*†GF

Bordelaise, peppers, onions, shoestring fries

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.