

# 1924 PRIME

High Point University

## First Course

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

*Chevre, basil, croutons*

### **Smoked Jalapeno Pimento Cheese**

*House made corn tostadas*

### **Heart of Romaine Caesar**

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

### **Baby Mozzarella & Tomato Salad**

*Mixed lettuce & baby arugula, cured tomatoes,  
cucumbers, tomato~basil vinaigrette*

### **Strawberry Salad**

*Goat cheese, candied pecans, balsamic vinaigrette*

## Main Course

### **Linguini**

*San Marzano tomato sauce, shaved parmesan  
Marinated grilled chicken breast*

### **Petite Filet Mignon\*†**

*Garlic mashed potatoes, Red wine bordelaise*

### **Norwegian Salmon Filet**

*Creamed corn, dill crème fraiche*

### **New York Strip\*†**

*Creamy peppercorn sauce*

### **Balsamic Grilled Portabella & Eggplant**

*Curry coconut rice  
Soy glaze, balsamic glaze*

## Sides

### **Garlic Mashed Potatoes**

### **Baked Potato**

### **Creamed Corn**

### **Parmesan Creamed Spinach**

### **Asparagus**

### **Steamed Broccoli**

† **Rare** – cold red center **Medium-Rare** – cool red center **Medium** – warm red center **Medium-Well** – hot pink center **Well Done** – no pink

**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. Please as a server if you have any concerns.

**1924 PRIME is a cellular phone free restaurant.**