

1924 PRIME

High Point University

First Course

Ginger Carrot Bisque ^{GF}

Hot honey molasses, feta

Loaded Baked Potato Soup ^{GF}

Bacon, cheddar, scallions

Classic Caesar

*Romaine, Parmesan, croutons, marinated tomatoes,
Parmesan Caesar dressing*

Iceberg Wedge ^{GF}

*Bacon, tomatoes, pickled red onions
Cucumbers, blue cheese dressing*

Watermelon Salad ^{GF}

*Mixed greens, cucumbers, toasted almonds,
Vanilla bean vinaigrette*

Smoked Jalapeno Pimento Cheese ^{GF}

Elote tortilla chips

Sweet Chili Cauliflower ^{GF}

Hoisin ginger sauce, sesame seeds

Main Course

Bolognese Ragu ^{GF}

Cavatappi pasta, shaved asiago

Braised Pork Shank ^{GF}

Pesto, marinated tomatoes, balsamic reduction

Herb Grilled Chicken Breast ^{GF}

Sun dried tomato beurre blanc

Primavera ^{GF}

*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}

*Demi-glace, cabernet butter,
Whipped potatoes*

NY Strip*† ^{GF}

Bordelaise, peppercorn Romano butter

Sides

Whipped Potatoes ^{GF}

Baked Potato ^{GF}

Succotash ^{GF}

French Beans ^{GF}

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.