

1924 PRIME

High Point University

First Course

Prime Chili GF

Beef, beans, chilies, tomatoes, cheddar, honey chipotle creme

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*

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 Brussel Sprouts GF

Bacon balsamic aioli

Sides

Whipped Potatoes GF

Baked Potato GF

Elote Cream Corn GF

French Beans GF

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

*Demi-glance, cabernet butter,
Whipped potatoes*

NY Strip*†GF

Bordelaise, peppercorn Romano butter

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, 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.