

High Point Features *All features include soup or salad, choice of potato, or vegetable, and bread.*

Filet Mignon 6 oz. Center cut aged beef tenderloin served with Burgundy mushroom sauce 36.95

New York Strip 10 oz. Aged beef and maitre d' pepper butter . 34.95

Ribeye Steak 12 oz. Grilled with Chicago steak rub. Topped with garlic Worcestershire butter. 38.95

High Point Oscar Grilled beef tenderloin topped with crab meat, asparagus, and béarnaise sauce. 6oz. 39.95

Maker's Mark Steak Bourbon-marinated ribeye 38.95

Black and Bruised Steak Cracked peppercorns and Bleu cheese butter .

Filet Mignon 36.95 , New York Strip 34.95, Ribeye 38.95

Steak Diane Filet Mignon medallions flambéed in brandy with mushrooms in a spicy cream sauce 36.95

Steak and Lobster Broiled lobster tail with Filet Mignon 49.95 with New York Strip 47.95

Steak and Shrimp Five jumbo grilled shrimp with Filet Mignon 42.95 with New York Strip 40.95

Salmon Imperial Grilled salmon topped with crab meat and shrimp in a lemon beurre blanc sauce .33.95

Grilled Atlantic Salmon Fresh Atlantic Salmon seared over hot irons with spicy orange bourbon glaze 30.95

Blackened Salmon Oscar With crab meat, asparagus and hollandaise sauce 33.95

Black and Blue Seared Tuna Fresh Ahi pepper and sesame crusted, then seared rare with crispy ginger , wasabi and ponzu sauce 35.95

New Orleans Seared Tuna Cajun style tuna , iron seared and sliced. Drizzled with remoulade sauce, and topped with fried pickled okra and peppers. 35.95

Applewood Scallops Grilled sea scallops wrapped in bacon with a port wine reduction 35.95

Lobster Tail Large cold-water Maine lobster tail fried or broiled. 32.95 with two lobster tails 45.95

Capone's Seafood Platter Broiled lobster, grilled salmon, coconut fried shrimp, and applewood scallops 44.95

Grilled Shrimp Charleston Wild caught jumbo deep water shrimp seasoned and served over grits with a side of lemon butter 30.95

Pecan Crusted Trout Fresh North Carolina Rainbow trout sautéed to perfection and served with orange rosemary butter 29.95

Grilled Rainbow Trout Fresh North Carolina Rainbow trout grilled over an open flame and topped with citrus herb butter. 28.95

Blackberry Duck Grilled Maple Leaf Farms duck breast with a sweet and zesty blackberry glaze 30.95

Madeira Chicken Sautéed chicken breast covered with crimini mushroom Madeira sauce with asparagus and Swiss cheese 27.95

Chicken Imperial Chicken breast rolled in panko bread crumbs and sautéed. Topped with crab meat, and shrimp in a lemon beurre blanc sauce .29.95

Personalized Vegetable Selection Create the perfect vegetarian entrée by choosing two of your favorite High Point side items. This also includes choice of soup or salad and bread. 19.95

High Point Pasta *All pasta dishes include soup or salad, and bread*

Seafood Alfredo Shrimp, scallops, and crab with garlic, and lemon juice in a creamy alfredo sauce with Multi-colored artisanal pasta 27.95

Steak and Gorgonzola Alfredo Pepper crusted beef tenderloin with a gorgonzola alfredo sauce tossed with multi-colored artisanal pasta then drizzled with a pinot noir balsamic reduction 27.95

Alfredo Creamy alfredo sauce tossed with multi-colored artisanal pasta. 22.95
add grilled chicken 3.95 or grilled shrimp 4.95

Additional accompaniments: Grilled or coconut fried shrimp 9.95, Fried or Broiled lobster tail 15.95