

High Point

Hors D'oeuvres

Coconut Fried Shrimp *With pineapple honey mustard 12.95

Classic Oysters Rockefeller *a blend of spinach, and parmesan topped with hollandaise on the half shell 13.95

New Orleans Shrimp *Jumbo shrimp simmered in Cajun spices, beer and butter. Served over grilled French bread. 12.95

Fried Lobster Tail *Served with pineapple honey mustard 17.95

Rare Seared Tuna *Pepper and sesame crusted Ahi tuna with crispy ginger, wasabi and soy sauce 14.95

New Orleans Seared Tuna *Cajun style tuna, iron seared and sliced. Drizzled with remoulade sauce. 14.95

Fried Green Tomato Served with peppadew pepper boursin cheese 10.95

Brie En Croute *Baked Brie in a puff pastry with a sweet port wine reduction and fresh fruit 13.95

Seared Scallops *Seared Sea Scallops with a port wine reduction 15.95

Sesame Crusted Duck *Black and white sesame crusted duck breast with ponzu sauce 12.95

High Point Slab of Bacon *White Marble Farms all natural pork belly, slow cooked, then pepper crusted and maple rosemary glazed. Served over apple and red cabbage slaw. 12.95

Soups

Chef's Daily Soup 8.95

Lobster Bisque with pastry crouton and a hint of sherry 9.95

Salads

House Salad Mixed seasonal greens, grape tomato, onion, shaved sweet peppers and country mustard vinaigrette 9.95

Blackberry Winter Salad Spring mix, walnuts, Gorgonzola cheese, blackberries, and blackberry vinaigrette 9.95

BLT Bibb Salad With applewood bacon, tomato, ranch dressing, and Gorgonzola 10.95

Fall Harvest Salad Bibb lettuce, Brie, pears, toasted pecans and a warm honey vinaigrette 10.95

Classic Caesar Salad Crisp romaine lettuce, asiago cheese, and croutons with a classic Caesar dressing 9.95

(Dressings available upon request: Bleu Cheese, Pineapple Honey Mustard, Italian, and Ranch)

Side Dishes

Chef's Selection of Vegetables 6.95

Asparagus with Hollandaise Sauce 7.95

Stone Ground Cheddar Grits 6.95

Fried Heirloom Potatoes purple, rose, gold, and sweet potatoes 6.95

Idaho Baked Potato: butter, sour cream, cheddar, bacon and chives 7.95

Truffle Fries: large cut with white truffle oil and Mediterranean spiced parmesan. 7.95

Bleu Cheese Butter 1.95

We will gladly split entrees, there is a 3.95 charge

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.