

## **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 37.95

**New York Strip** \*10 oz. Aged beef and maitre d' pepper butter . 35.95

**Ribeye Steak** \*12 oz. Grilled with Chicago steak rub. Topped with garlic Worcestershire butter. 39.95

**High Point Oscar** \*Grilled beef tenderloin topped with crab meat, asparagus, and béarnaise sauce. 6oz. 40.95

**Maker's Mark Steak** \*Bourbon-marinated ribeye 39.95

**Black and Bruised Steak** \*Cracked peppercorns and Bleu cheese butter .

*Filet Mignon 37.95 , New York Strip 35.95, Ribeye 39.95*

**Steak Diane** \*Filet Mignon medallions flambéed in brandy with mushrooms in a spicy cream sauce 37.95

**Steak and Lobster** \*Broiled lobster tail with Filet Mignon 50.95 with New York Strip 48.95

**Steak and Shrimp** \*Five jumbo grilled shrimp with Filet Mignon 43.95 with New York Strip 41.95

**Salmon Imperial** \*Grilled salmon topped with crab meat and shrimp in a lemon beurre blanc sauce .34.95

**Grilled Atlantic Salmon** \*Fresh Atlantic Salmon seared over hot irons with spicy orange bourbon glaze 31.95

**Blackened Salmon Oscar** \*With crab meat, asparagus and hollandaise sauce 34.95

**Black and Blue Seared Tuna** \*Fresh Ahi pepper and sesame crusted, then seared rare with crispy ginger , wasabi and ponzu sauce 36.95

**New Orleans Seared Tuna** \*Cajun style tuna , iron seared and sliced. Drizzled with remoulade sauce, and topped with fried pickled okra and peppers. 36.95

**Applewood Scallops** \*Grilled sea scallops wrapped in bacon with a port wine reduction 36.95

**Lobster Tail** \*Large cold-water Maine lobster tail fried or broiled. 33.95 with two lobster tails 46.95

**Capone's Seafood Platter** \*Broiled lobster, grilled salmon, coconut fried shrimp, and applewood scallops 45.95

**Grilled Shrimp Charleston** \*Wild caught jumbo deep water shrimp seasoned and served over grits with a side of lemon butter 31.95

**Pecan Crusted Trout** \*Fresh North Carolina Rainbow trout sautéed to perfection and served with orange rosemary butter 30.95

**Grilled Rainbow Trout** \*Fresh North Carolina Rainbow trout grilled over an open flame and topped with citrus herb butter. 29.95

**Blackberry Duck** \*Grilled Maple Leaf Farms duck breast with a sweet and zesty blackberry glaze 31.95

**Madeira Chicken** \*Sautéed chicken breast covered with crimini mushroom Madeira sauce with asparagus and Swiss cheese 28.95

**Chicken Imperial** \*Chicken breast rolled in panko bread crumbs and sautéed. Topped with crab meat, and shrimp in a lemon beurre blanc sauce .30.95

**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. 20.95

## **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 28.95

**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 28.95

**Alfredo** \*Creamy alfredo sauce tossed with multi-colored artisanal pasta. 23.95  
add grilled chicken 4.95 or grilled shrimp 5.95

*Additional accompaniments: Grilled or coconut fried shrimp 10.95, Fried or Broiled lobster tail 16.95*