

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 40.95

New York Strip *10 oz. aged beef and maître d'pepper butter. 41.95

Ribeye Steak *12 oz.Grilled with Chicago steak rub. Topped with garlic Worcestershire butter. 43.95

High Point Oscar *Grilled beef tenderloin topped with crab meat, asparagus, and béarnaise sauce. 6oz. 43.95

Black and Bruised Steak *Cracked peppercorns and Bleu cheese butter .
Filet Mignon 40.95 , Ribeye 43.95, New York Strip 41.95

Steak Diane *Filet Mignon medallions flambéed in brandy with mushrooms in a spicy cream sauce 40.95

Steak and Lobster *Broiled lobster tail with Filet Mignon 53.95, New York Strip 54.95

Steak and Shrimp *Five jumbo grilled shrimp with Filet Mignon 46.95,
with New York Strip 47.95

Salmon Imperial *Grilled salmon topped with crab meat and shrimp in a lemon beurre blanc sauce .36.95

Grilled Atlantic Salmon *Fresh Atlantic Salmon seared over hot irons with spicy orange bourbon glaze 33.95

Blackened Salmon Oscar *With crab meat, asparagus and hollandaise sauce 36.95

Lobster Tail *Large cold-water Maine lobster tail fried or broiled. 40.95 with two lobster tails 52.95

Grilled Shrimp Charleston *Wild caught jumbo deep water shrimp seasoned and served over grits with a side of lemon butter 33.95

Blackberry Duck *Grilled Maple Leaf Farms duck breast with a sweet and zesty blackberry glaze 33.95

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

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

Steak and Gorgonzola Alfredo *Pepper crusted beef tenderloin with a gorgonzola alfredo saue tossed with multi-colored artisanal pasta then drizzled with a pinot noir balsamic reduction 29.95

Alfredo *Creamy alfredo sauce tossed with multi-colored artisanal pasta. 24.95
add grilled chicken 5.95 or grilled shrimp 6.95

Additional accompaniments: Grilled or coconut fried shrimp 12.95, Fried or Broiled lobster tail 18.95