



336-882-9100 [www.100highpoint.com](http://www.100highpoint.com)

### ***Fresh Seafood Tapas***

- \$12 Select Raw Gulf Oysters  
*Key Lime wasabi cocktail sauce, natural Thai potato chips, saltine crackers and fresh lemon*
- \$12 Chilled Shrimp Cocktail  
*Key Lime wasabi cocktail sauce and fresh lemon*
- \$12 Panko Dusted Lump Crab Cake  
*Organic baby greens, lemon beurre blanc*
- \$12 Ahi Tuna Wonton Napoleon  
*Ahi Tuna, red Thai chili oil, crispy wontons, Asian seaweed salad*
- \$14 New Bedford Sea Scallops  
*Lemon butter, panko crusted jumbo scallops over shiitake mushroom and sundried tomato risotto cake*
- \$12 New Orleans BBQ Shrimp  
*Rich cajun garlic butter and blackening spices, crispy ciabatta*
- \$11 Blackened Shrimp & Boursin Cheese Dip  
*Stone Wheat Thins, ciabatta crostini*
- \$13 Oysters Rockefeller  
*Baked stuffed Gulf oysters, crispy bacon, Pernod creamed spinach, & lemon tarragon beurre blanc*
- \$12 Flash Fried Oyster Nachos  
*Shredded iceberg lettuce, fried flour tortillas, fresh Pico de Gallo, chipotle tartar sauce*
- \$12 Five Spice Cornmeal Dusted Calamari  
*Orange-soy Asian glaze*

### ***Starters***

- \$9 Artichoke Parmesan Soufflé  
*Stone Wheat Thins, ciabatta crostini*
- \$9 Jumbo Pan-Asian Wings  
*Orange-soy Asian glaze*
- \$12 Zinfandel Lingonberry Glazed St. Louis Style Ribs  
*Half order, crispy onion ribbons*
- \$12 Paillard of Filet Mignon Crostini  
*Lightly truffled roasted red pepper-shiitake relish, fresh mozzarella, toasted ciabatta*
- \$9 Roasted Vegetable Crostini  
*Lightly truffled roasted red pepper-shiitake relish, fresh mozzarella, toasted ciabatta*

**Salads**

- \$8 Autumn Greens  
*Organic baby mesclun greens, sundried cranberries, walnuts, Roquefort, and purple onions with balsamic vinaigrette*
- \$9 Blue Iceberg  
*Grape tomatoes, crumbled Roquefort, Applewood smoked bacon, blue cheese dressing*
- \$9 Caesar  
*Fresh romaine, Reggiano Parmesan, lightly spiced croutons, 'California Sun-Dry' tomatoes, kalamata olives, traditional Caesar dressing*
- \$16 Fried Oyster & Spinach  
*Organic baby spinach, sliced egg, mushrooms, purple onion, bacon caper vinaigrette*
- \$17 Filet Mignon & Beefsteak Tomato Napoleon  
*Organic baby greens, grilled onion, Roquefort, walnuts, strawberry-basil vinaigrette*
- \$16 Grilled Norwegian Salmon  
*Organic greens, Feta, cheese tortellini, capers, 'California Sun-Dry' tomatoes & purple onion*

**Main Course**

- \$28 Lemon Linguine with Lump Crab Jumbo Shrimp & Scallops  
*Sautéed with garlic, shallots, tomato & scallions, tossed in a chardonnay lemon butter broth*
- \$28 Blackened Grouper Oscar  
*Blackened Grouper, lump crab, basmati rice, steamed asparagus, béarnaise*
- \$26 Norwegian Salmon  
*Grilled Norwegian salmon, citrus thyme shallot jam, basmati rice, steamed asparagus*
- \$26 Signature Lump Crab Cakes  
*Basmati rice, grilled zucchini, squash, peppers & purple onions, lemon beurre blanc*
- \$26 Carolina Shrimp & Grits  
*Peeled jumbo shrimp sautéed with fresh garlic, chorizo sausage & scallions, covered with stone ground grits folded with pepper jack cheese, choice of one side*
- \$35 Filet Mignon Rockefeller  
*Grilled 7 oz. beef tenderloin creamed spinach and bacon, pan-roasted fingerling potatoes, grilled autumn vegetables, flash fried select oysters, and béarnaise*
- \$32 Certified Angus Rib Eye  
*Grilled 12 oz. Tuscan style rib eye, grated fontina cheese, baby spinach and bacon, roasted red pepper, garlic and cremini mushroom glaze de veau, whipped red bliss potatoes*
- \$26 Zinfandel Lingonberry Glazed St. Louis Style Ribs  
*Ribs, crispy onion ribbons, grilled autumn vegetables*
- \$26 Oven Roasted All Natural Truffled Chicken Breast  
*Frenched Ashley Farms chicken, sun-dried tomato, shiitake mushroom & chive cream, braised baby spinach, whipped red bliss potatoes*

**On the Side**

Pan-roasted Fingerling Potatoes	6	Braised Spinach	7
Whipped Red Bliss Potatoes	5	Steamed Asparagus	7
Crispy Onion Ribbons	5	Grilled Autumn Vegetables	6
Lemon Linguine	7	Basmati Rice	5
Sautéed Mushrooms	6	Caramelized Onions	5

**Desserts \$7**

Apple Frangipane Tart      Key Lime Pie      Chocolate Crunch Torte      Bourbon Pecan Pie