



336-882-9100 www.100highpoint.com

Welcome ITMA Showtime

Starters

Chilled Grilled Pesto Shrimp, lemon linguine, olive oil, <i>yellow pepper, kalamata olives, parsley, grape tomatoes</i>	\$12
Panko Dusted Lump Crab Cake, <i>organic baby greens, lemon aioli</i>	\$11
Ahi Tuna Wonton Napoleon, <i>red Thai chili oil, crispy wontons, seaweed salad</i>	\$11
Pan Seared Jumbo Dry Scallops, <i>lemon butter panko crust, corn, asparagus & grape tomato risotto</i>	\$14
Five Spice Cornmeal Calamari, <i>orange-soy Asian glaze</i>	\$11
Prosciutto, Fresh Melon, Parmigiano-Reggiano & Gruyere	\$11
Artichoke Parmigiano Soufflé, <i>Carr's Water Table Crackers, ciabatta crostini</i>	\$9

Salads

Organic Greens, <i>sun-dried cranberries, Black Mission figs, walnuts, crispy prosciutto, Roquefort, caramelized purple onions</i>	\$8.5
Iceberg Wedge, <i>applewood bacon, Roquefort, grape tomatoes, purple onions, & blue cheese dressing</i>	\$8
Romaine lettuce, homemade croutons, sun-dried tomatoes, kalamata olives, Parmigiano-Reggiano, Caesar dressing	\$8
Flash Fried Oysters, <i>organic baby spinach, hard-boiled eggs, mushrooms, purple onions, bacon caper vinaigrette</i>	\$17
Grilled Filet Mignon Medallion & <i>a layered tower of sliced tomatoes, grilled onions, Roquefort, walnuts, mixed greens, strawberry basil vinaigrette</i>	\$17
Grilled Norwegian Salmon, <i>cheese tortellini, capers, feta, sun-dried tomatoes, purple onions, balsamic vinaigrette</i>	\$15
Grilled Yellow Fin Tuna Nicoise, <i>haricots verts, hard-boiled egg, capers, new potatoes, marinated olives, grape tomatoes, lemon aioli</i>	\$16

Main Course

Asparagus, Corn & Grape Tomato Risotto, with Parmigiano-Reggiano, sautéed organic baby spinach & salad	\$21
Lemon Linguine, Lump Crab, Grilled Shrimp, arugula, corn, grape tomatoes & shallots in a pinot grigio lemon butter broth, homemade pesto, crispy prosciutto	\$26
Blackened Grouper Piccata, <i>lump crab, corn, asparagus & tomato risotto, steamed asparagus, lemon caper butter</i>	\$28
<i>Grilled</i> Norwegian Salmon, sautéed organic baby spinach, <i>citrus thyme shallot jam, basmati rice, steamed asparagus</i>	\$25
Signature Lump Crab Cakes, <i>basmati rice, steamed asparagus, lemon aioli</i>	\$24
<i>Jumbo Shrimp & Stone Ground Grits, sautéed garlic, mushrooms, scallions, applewood bacon. & cheddar jack cheese with sautéed organic baby spinach</i>	\$24
Grilled Filet Mignon Oscar, <i>lump crab, steamed asparagus, rosemary roasted bliss potatoes, béarnaise</i>	\$33
Tuscan Style Certified Angus Beef Rib Eye, sautéed organic baby spinach <i>and arugula, kalamata olive & Black Mission fig tapenade, whipped red bliss potatoes</i>	\$30
Oven Roasted All Natural Blackberry BBQ Chicken, sautéed organic baby spinach, rosemary roasted bliss potatoes	\$24

Soups \$5.5

Gazpacho & Cilantro Lime Sour Cream

Vegan Cashew Cream of Asparagus

On the Side

Rosemary Roasted Bliss Potatoes \$5

Sautéed Organic Baby Spinach \$6

Whipped Red Bliss Potatoes \$5

Steamed Asparagus \$6

Corn, Asparagus & Tomato Risotto \$10

Basmati Rice \$4

Desserts \$6.5

Chocolate Crunch Torte

Key Lime Pie

Gelato with Raspberries

Sparkling Wines

Moet & Chandon White Star, France		62
Adami Garbel Prosecco Brut, Valdobbiadene	7.5	24

White Wines

Listed from light bodied to rich in style and flavor

J Lohr "Bay Mist" Riesling, Monterey County	7.5	24
riff Pinot Grigio, Delle Venezie	7.5	24
Alois Lageder "Benefizium" Pinot Grigio, Alto Adige		34
Mason Cellars Sauvignon Blanc, Napa Valley	8.5	28
Fox Brook Chardonnay, California	6	
Meridian Chardonnay, California	7	22
La Crema Chardonnay, Sonoma County	9.5	32
Ramey Vineyards Chardonnay, Russian River		55

Red Wines

Listed from light to heavy in style and tannin

Bad Dog Ranch Pinot Noir, California	7.5	24
La Crema Pinot Noir, Sonoma	10	38
Fox Brook Merlot, California	6	
Finca la Linda Malbec, Mendoza	7	22
Columbia Crest Grand Estates Merlot, Columbia Valley	7	22
Shafer Merlot, Napa Valley		68
McManis Cabernet Sauvignon, California	7.5	24
J Lohr "Seven Oaks Estates" Cabernet Sauvignon, Paso Robles	8.5	28
Layer Cake Shiraz, South Australia	9	30
Michael David Petite Petit, Lodi	8.5	28
Joseph Phelps Cabernet Sauvignon, Napa Valley		75
Caymus Cabernet Sauvignon, Napa Valley		95

Port

Dow's Late Bottled Vintage Port, Portugal		8
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Specialty Drinks

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100 HIGH Cosmopolitan
Backroom Bourbon Appletini
Carolina Tea
Patio Punch
Cadillac Margarita

Imports

3.95

Newcastle Brown Ale, United Kingdom
Heineken Lager, Holland
Corona Extra Lager, Mexico
Amstel Light Light Lager, Netherlands

Domestics

3.5

Budweiser, St. Louis, Missouri
Bud Light, St. Louis, Missouri
Michelob Ultra, St. Louis, Missouri
Miller Lite, Wisconsin
O'Douls (Non-alcoholic), St. Louis, Missouri

Draft Beers

4.25

Blue Moon Belgian White Ale, Colorado

Vodka

Stoli
Absolut
Ketel One
Firefly
Grey Goose

Gin

Tanqueray
Bombay Sapphire

Rum

Bacardi Light
Cruzan

Bourbon/Scotch/Whisky

Jack Daniels
Markers Mark
Dewars
Glenlivet
Macallan 12 Year
Crown Royal
Jameson

Tequila

Jose Cuervo Gold
Jose Cuervo 1800

Cognac & Liqueurs

Remy Martin VSOP
Drambuie
Disarrano Amaretto
Bailey's
Frangelico
Grand Marnier
Kahlua
Sambucca