



High Point Grill

Dinner

(\$45 per person)

Starter

Mussels fra Diavolo - steamed green lip mussels, tomato, garlic, peppers, and spicy broth.

Crab Cake Hush Puppies - Fried hush puppies made of lump crab meat, peppers, and Cajun spices with spicy remoulade, fried prosciutto, and charred lemon.

Entree

Cajun Chicken and Tiger Shrimp Alfredo - handmade pasta pappardelle, blackened grilled chicken and shrimp, Cajun alfredo sauce.

Pork Tenderloin - Red chile maple pork tenderloin, roasted root vegetables, sweet potato mash, and balsamic apple butter

Desserts

Banana Pudding - Southern dessert with fresh bananas and wafer cookies, fresh whipped cream and pudding.

Caramel Apple Cobbler - Bread pudding style apple cobbler in brown sugar cake, with cinnamon ice cream and granola

High Point Grill

9780 Coors blvd

(505) 312-8519

<http://www.highpointgrill.com>



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Lunch

(\$15.00 per person)

Lunch Feature

Italian Burger - 1/3 lb Akaushi beef (American red cattle wagyu). Fried, smoked provolone cheese, fresh basil, and house marinara. Served with Garlic-Romano dusted fries.

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