



High Point Grill

Dinner

(\$35 per person)

Starter

New Zealand Mussels - Green lip mussels with garlic, shallot, tomato, wine, and red pepper

Caprese Mac - House pulled mozzarella, tomato, fresh basil, and reduced balsamic atop our original 4-cheese macaroni

Buffalo Shrimp - Fried wild shrimp tossed in house 'bang' hot sauce

Entree

Spaghetti and Meatballs - Akaushi meatballs, marinara, house made pasta, fresh basil and parmesan

Sausage and Shrimp Rigatoni - Italian sausage, wild shrimp, house made rigatoni, tomato cream sauce, red pepper and parmesan.

Shrimp and Grits - White corn and jalapeno grits, Cajun shrimp, smoked provolone, maple glazed bacon, scallions, and a sunny-up egg

Desserts

Pistachio Bacon Fudge - House made with toasted pistachio, bacon, and graham cracker crust

Screwball Ice Cream - House made with candied apples, peanut butter whiskey, and caramel

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9780 Coors blvd

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<http://www.highpointgrill.com>