

EST. 2025

# Highpoint Dining

MODERN BISTRO

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## STARTER

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### **Spinach and Artichoke Dip - 9**

*Artichokes, spinach, cream cheese, and mozzarella, topped with toasted panko, served with toasted lavash*

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## SOUP AND SALAD

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### **Bistro Salad - 8**

*Spinach, granny apples, sun-dried cranberries, spiced pecans, blue cheese, and drizzled with a light balsamic vinaigrette*

### **Shrimp and Roasted Corn - 7**

*Sweet roasted corn, tender shrimp, red peppers, and potatoes*

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## ENTREES

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### **Filet Mignon with Bearnaise - 30**

*Broiled filet topped with bearnaise served with roasted potatoes and balsamic Brussels sprouts*

### **Manchego and Herb Crusted Snapper - 26**

*Red snapper crusted with panko, herbs and manchego cheese with a lemon cream sauce served with roasted potatoes and balsamic Brussels sprouts*

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## DESSERT

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### **Chocolate Torte - 8**

*Chocolate cake with ganache icing served with fresh whip cream*

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## DRINK LIST

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### **Napa Chardonnay - 1234**

*Classic California white with rich notes of oak, vanilla, and ripe apple. Pairs well with the Spinach and Artichoke Dip and the Shrimp and Roasted Corn.*

### **Albariño - 1234**

*Crisp and refreshing with citrus and stone fruit flavors, balanced by bright acidity. Pairs well with the Bistro Salad.*

### **Merlot - 1234**

*Smooth and medium-bodied, offering soft tannins with hints of plum, cherry, and cocoa. Pairs well with the Filet Mignon.*

### **Unoaked Chardonnay - 1234**

*Fresh and clean, showcasing pure fruit flavors of pear and green apple. Pairs well with the Snapper.*

### **Viognier - 1234**

*Aromatic and floral, with lush flavors of peach, honeysuckle, and a touch of spice. Pairs well with the Snapper.*

### **Port - 1234**

*A rich, fortified wine with deep flavors of dark berries, caramel, and chocolate. Pairs well with the Chocolate Torte.*

### **Espresso Martini - 1234**

*A modern cocktail that blends vodka, espresso, and coffee liqueur into a velvety finish. Pairs well with the Chocolate Torte.*

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## STARTER

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Oct 8<sup>th</sup>, 2025 Spinach and Artichoke Dip

Reservation times begin at 5 pm

Reservations every 15 minutes until 7:30

pm

Restaurant is located on the top

Tech Plaza on the SE ~~SOUP~~ AND SALAD

City Avenue and 19<sup>th</sup> Street Bistro Salad

can be made online at OpenTable

Shrimp and Roasted Corn

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## ENTREES

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Filet Mignon with Bearnaise

Manchego and Herb Crusted Snapper

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## DESSERT

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Chocolate Torte