

# 309 BISTRO

## AND SPIRITS

### Dinner Menu (Tuesday-Saturday 5pm-9pm)

(252)482-0997

#### Starters

**Bacon Wrapped Scallops \$11** Scallop medallions wrapped in applewood-smoked bacon with a ginger glaze

**Chicken Wings \$7** Five spicy house marinated chicken wings served with your choice of ranch or bleu cheese dressing

**Hot Crab Casserole \$12** Baked jumbo lump crab au gratin served with 8 pita chips (additional pita chips 5 for .50)

**Beef Tips Fondue \$11** Grilled beef tips smothered in a bleu cheese fondue

**Phyllo Wrapped Shrimp \$9** Five large shrimp seasoned with cilantro and green onion wrapped in phyllo dough served with a honey hoisin dipping sauce

**Ginger Glazed Ribs \$11** Five ginger glazed baby back pork ribs

**Truffle Fries \$7** French fries tossed in truffle oil topped with parmesan cheese, bacon, and fresh cilantro

#### Salads

**Poppy Seed, Garlic French, Bleu Cheese, Caesar, Balsamic Vinaigrette, Ranch and House Chutney**

**House Salad \$5/\$8** Bibb lettuce with toasted almonds, cucumbers, tomatoes and Parmesan cheese served with your choice of dressing

**Spinach Caesar Salad \$6/\$9** Spinach with walnuts, bacon and Parmesan cheese served with Caesar dressing

**Arugula & Blue Cheese Salad \$6/\$9** Arugula lettuce with blue cheese crumbles, walnuts, and strawberries, served with our house garlic chutney

**Add-ons: \$5.00 Chicken or Portobello Mushroom      \$7.00 Salmon, Shrimp or Tuna**

#### Entrees

\*\*\*Extra plate charge \$2.00

(Served with your choice of 2 sides/Served with your choice of 1 side)

**Atlantic Salmon \$22** Pan-fried Atlantic salmon served with a sweet chili cilantro cream

**14oz Ribeye (Market Price)** House cut choice ribeye cooked to desired temperature topped with 309 butter

**Pork Chops \$19/\$14** Grilled boneless pork chops with your choice of house barbeque sauce or spicy ginger glaze

**Red Eye Chicken \$18/\$13** Sautéed chicken breasts topped with red eye gravy

**Bistro Steak \$20/\$15** Char-grilled lightly seasoned bistro steak medallions, with house steak sauce (Add on sautéed mushrooms or blue cheese sauce for an additional \$3.00)

**Fried Flounder \$18** Lightly breaded fried local flounder filet served with house tartar sauce

#### Pasta & More (All served with your choice of 1 side)

**309 Shrimp & Pasta \$18** Sautéed shrimp over angel hair pasta with oregano, tomatoes, artichokes, and feta cheese

**Blackened Alfredo \$19** Blackened Tuna or Blackened Chicken over fettuccine tossed with diced tomatoes and house Alfredo sauce

**Vegan Pasta \$15** Marinated grilled portobello mushroom cap with spinach served over fettuccine and topped with marinara sauce

**Creole Shrimp & Grits \$19** Grilled shrimp with Creole gravy and served with a fried grits cake

**\*Consumer Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.**

#### Sandwiches (Served with French Fries and Cole Slaw)

**309 Reuben \$11** Grilled corned beef, Swiss cheese, sauerkraut with mojo sauce

**309 Burger (Market Price)** Char-grilled with your choice of toppings on a toasted bun (Add Bacon \$1.50 Add Cheese \$.75)

**Chicken Club Sandwich \$11** Grilled chicken breast, bacon, Swiss cheese served on a Kaiser roll with lettuce, tomato and onion on the side

**Grilled Portobello \$10** Grilled Portobello Cap with Gorgonzola butter, arugula, tomato and sweet rosemary mayo served on a Kaiser roll

#### Sides

Baked Potato

Gruyere Potatoes

Brussel Sprout Casserole

House Salad

Cole Slaw

Jalapeno Cream of Corn

French Fries

Arugula & Blue Cheese Salad (\$1.50)

Rice

Spinach Caesar Salad (\$1.50)

Chef's Choice of Seasonal Vegetable

#### Kid's Menu

(Twelve and under meals include a beverage)

**Chicken Fingers** with fries or homemade chips \$5.99

**Hamburger** with fries or homemade chips \$5.99

**Hot Dog** with fries or homemade chips \$5.99

**Grilled Cheese** with fries or homemade chips \$5.99

**Pasta Dish** with chef's choice of sauce \$5.99

A scoop of ice cream \$1.50

#### Beverages

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade, Root Beer, Iced Tea, Hot Tea, Sparkling Perrier, Evian Water & Coffee

Ask your server about our homemade desserts!!!

Private Dining Room Available For Larger Groups Ideal For A Meeting or Special Celebration

For your convenience a 20% gratuity will be added to Parties of 6 or more.