



309 Bistro & Spirits



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

Salads (All dressings are served on the side)

Spicy Italian, Poppy Seed, Garlic French, Thousand Island, 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
- Kale Salad \$7/\$10** Chopped kale with green and red cabbage, dried cranberries, pralines, goat cheese and poppy seed vinaigrette

Add-ons: \$5.00 Chicken or Portobello Mushroom

\$7.00 Salmon, Shrimp or Tuna

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

*** Extra Plate Charge \$2.00

- 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
- Grilled Marinated Lamb Chops \$26** Porterhouse Style lamb chops with red currant sauce
- Pork Chops \$19/\$14** Grilled boneless pork chops with your choice of house barbeque sauce or spicy ginger glaze
- Red Eye Chicken \$18/\$13** Sauteéd chicken breasts topped with red eye gravy
- Bistro Steak \$19/\$14** Char-grilled lightly seasoned bistro steak medallions, with house steak sauce
(Add on sauteéd 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)

*** Extra Plate Charge \$2.00

- 309 Shrimp & Pasta \$18** Sauteed shrimp over angel hair pasta with oregano, tomatoes, artichokes and feta cheese
- Blackened Alfredo \$20** Blackened Tuna Steak or Blackened Chicken over fettuccine tossed with diced tomatoes and house Alfredo sauce
(Substitute Scallops for an additional \$7)
- Vegan Pasta \$15** Marinated grilled portobello mushroom cap with spinach served over fettuccine and topped with marinara sauce
- Day Boat Scallops \$26/\$17** Pan seared day boat scallops with fettuccine and bouilli butter cream sauce
- Creole Shrimp & Grits \$18** 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 \$10.50 Grilled corned beef, Swiss cheese, sauerkraut with House Thousand Island Dressing served on toasted sourdough

309 Burger \$12 Char-grilled with your choice of toppings on a toasted bun
(Add Bacon \$1.50 Add Cheese \$.75)

Chicken Club Sandwich \$10 Grilled chicken breast, bacon, Swiss cheese served on a Kaiser roll with lettuce, tomato and onion on the side

Grilled Portobello \$9 Grilled Portobello Cap with Gorgonzola butter, arugula, tomato and sweet rosemary mayo served on a Kaiser roll

Sides

Baked Potato

Chef's Choice of Seasonal Vegetable

Brussel Sprout Casserole

House Salad

Cole Slaw

Arugula & Blue Cheese Salad (\$1.50)

Jalapeno Cream of Corn

Kale Salad (\$1.50)

French Fries

Spinach Caesar Salad (\$1.50)

Rice

Gruyere Potatoes

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, Still Voss & 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!**