

# BISTRO 208

## ENTRÉES

FILET MIGNON - 8 oz. \* - 32

*Certified Angus Filet - Butterflied - Mashed Potatoes - Asparagus - Red Wine Peppercorn Demi Glaze*

RIB EYE - 14 oz. \* - 29

*Certified Angus Rib Eye with Two Sides*

STEAK FRITES - 19

*Teres Major Filet - Roasted Garlic Herb Butter - Arugula Salad*

SHORT RIBS - 25

*Red Wine Braised Short Ribs - Mashed Potatoes - Asparagus*

CHICKEN FRANCAISE \* - 21

*Panko Crusted Chicken Breast - White Wine - Lemon Butter Sauce - Capers - Mashed Potatoes - Asparagus*

GLAZED BONE IN PORK CHOP\* - 25

*One Inch Thick Peach Bourbon Glazed White Marble Pork Chop - Whipped Sweet Potatoes - Haricot Vert*

HONEY CHILI SALMON\* - 21

*Grilled Salmon - Honey Chili Sauce - Jasmine Rice - Broccoli*

SEARED SCALLOPS \* - 27

*Seared Scallops - Beurre Blanc - Wild Mushroom Risotto - Haricot Vert - Balsamic Vinegar Reduction*

SHRIMP AND GRITS \* - 21

*Coastal Gulf Shrimp Blackened - Chorizo Cream Sauce - Smoked Gouda Grits*

FRIED CATFISH\* - 18

*Deep Fried Catfish - Hush Puppies - Cole Slaw - Fries*

BISTRO BURGER - 14

*NEW SOUTH - Carmelized Onions - Garlic Aioli - Cheddar*

*BACON BLEU - Bleu Cheese - Bacon - Arugula - Tomato - Chipotle Mayo*

*5 ALARM - Buffalo Sauce - Chipotle Mayo - Pickled Jalapeño - Pepper Cheese*

*BUILD YOUR OWN - Lettuce - Arugula - Tomato - Onion - Cheese - Bacon*

VEGETABLE PLATE - 17

*Combine any Four of the Sides Listed Below*

SIDES - Each 5 / PLATE - 4 Items - 17

*Pimento Mac n Cheese - White Beans with Pork - Roasted Potatoes - Brussels Sprouts - Asparagus - Kale - Haricot Vert - Charred Broccoli - Smoked Gouda Grits - Whipped Sweet Potatoes - Seasoned Fries*

+ \* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. +