

THE BANK BISTRO

Dinner Menu



APPETIZERS

FRIED GREEN TOMATOES

lightly fried tomato bites with a spicy remoulade 12

AHI TUNA*

sesame seed encrusted Sashimi tuna 15

GRILLED VEGETABLE STACK

grilled asparagus, red peppers, squash, eggplant and zucchini, shaved parmesan with balsamic drizzle 12

CALAMARI*

dusted and flash fried serve with marinara sauce 13

CAROLINA CRAB DIP*

baked jumbo lump crab served with pita points 15

LOBSTER LETTUCE WRAPS

lobster and lump crab salad served in romaine lettuce cups 17

CHILLED GRILLED ASPARAGUS*

grilled asparagus, roasted corn and tomato relish, topped with select jumbo lump crab meat 18

SHRIMP COCKTAIL

NC shrimp served with traditional cocktail sauce
for one 11 for two 20

CHARGUTERIE BOARD

cured meats, fine cheeses, mustard, jam and chefs choices market price

SOUP AND SALADS

SOUP DU JOUR*

fresh soup made daily market price

THE WEDGE*

romaine, bacon, tomato, onion and blue cheese 11

SPINACH, PEACH & PECAN SALAD*

spinach arugula mix, fresh peaches, pecans, shaved parmesan with a warm bacon balsamic vinaigrette 12

SEASONAL SALAD*

seasonal greens, black and red raspberries, goat cheese with a raspberry vinaigrette 12

SALAD TOPPERS*

Toppers: Grilled Chicken or Shrimp 8

Salmon or Ahi Tuna 8

Scallops or Crab Cake 9

ENTREES

CAROLINA SHRIMP & GRITS*

shrimp sautéed with bacon and mushrooms served over cheese grits with a Cajun gravy 23

PORK CHOP*

twelve ounce, dry aged, NC center cut pork chop finished with a Balsamic reduction, thyme roasted honey carrots, chef's mashed potatoes 24

CRAB CAKES*

NC jumbo lump crab topped with smoky onion remoulade, julienne vegetables, haricot verts 30

FILET MIGNON*

eight ounce, dry aged beef tenderloin topped with gorgonzola butter, roasted potatoes, haricots yellow squash 34

SAFFRON SEAFOOD BOUILLABAISSSE *

clams, mussels, shrimp, scallops, fennel, onions in a saffron infused broth 30

LOBSTER & CRAB PAPPARDELLE*

lobster, crab, pappardelle pasta tossed in a sundried tomato cream sauce 30

SALMON PESTO*

seared salmon, haricot verts, zucchini, squash with pesto 22

TUSCAN CHICKEN*

free range, airline chicken breast, sundried tomatoes, a spinach cream sauce and mushroom risotto 23

RIBEYE*

fourteen ounce flamed broiled with sea salt, cracked pepper, finished with a cabernet butter, chef's mashed potatoes, asparagus 29

PROVENCAL PASTA

fresh vegetables, black olives, shallots, capers, tomatoes, white wine, pasta, shaved parmesan 22

SIDES A LA CART

THYME HONEY ROASTED CARROTS 5

GRILLED ASPARAGUS 5

CHEF'S MASHED POTATOES 5

ROASTED POTATOES 5