

BISTRO DINNER

SOUPS & APPETIZERS

- Tomato, Crab & Jalapeño Soup** 7
Toasted white corn sticks.
- Classic French Onion Soup** 7
Brûlée of provolone, parmesan and gruyere, croutons.
- Butternut Squash Soup** 7
Honey-roasted squash
- Steamed P.E.I. Mussels*** 14
Shallot, parsley, garlic, white wine broth, grilled homemade bread.
- Oysters on Half Shell* GF** Mkt
Cucumber wasabi mignonette, cocktail sauce, horseradish.
- Quick-Fried Calamari** 12
Cherry peppers, five-pepper jelly, lemon aioli, field greens.
- Petite Crab Cakes** 14
Lemon aioli, rémoulade, petite arugula salad, sriracha sauce.
- Tapas Plate** 12
Butter-Bean Hummus, marinated California kalamata olives, torn prosciutto, feta, grilled homemade bread and lavash.
- Fried Green Tomatoes & Oysters** 14
With bleu cheese, applewood-smoked bacon-cream sauce.
- Asian Ribs** 14
Baby back ribs with Mongolian sauce.

SALADS

- Tempura Shrimp Salad** 15
Chopped romaine, crunchy ramen, pecans, cucumbers, apples and a soy vinaigrette with crispy Shiitake
- 217 Organic Field Green Salad** 6
Tomatoes, julienne carrots, sliced cucumbers, croutons, feta, roasted pecans, champagne-herb vinaigrette.
- Classic Caesar Salad** 5
Crisp romaine hearts, parmesan croutons.
- Warm Pistachio-Encrusted Goat Cheese Salad** 12
Fresh spinach, candied beets, balsamic dressing, herb aioli.
- Pear Salad GF** 9
Chopped romaine, bleu cheese crumbles, sliced pear, candied walnuts, sliced grapes and herb vinaigrette.
- Seared Scallop Salad w/Roasted Goat Cheese* GF** 14
Spinach, torn prosciutto, sliced red onion, roasted goat cheese, grapes, lemon aioli, champagne-herb vinaigrette, balsamic reduction.
- The Wedge GF** 14
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Stella bleu cheese dressing.



Abundantly flavorful. Incredibly tender. Naturally juicy.
The Certified Angus Beef® brand is Angus beef at its best®.

ENTRÉES

- Braised Short Ribs** 29
Certified Angus Beef® short ribs, buttermilk-mashed potatoes, country green beans with applewood-smoked bacon, crumbled bleu cheese, cider braising liquid reduction.
- Grilled Filet Mignon w/Seared Shrimp*** 36
Certified Angus Beef® filet mignon, creamed spinach, gruyère potato cake, Russian tarragon béarnaise.
- Horseradish-encrusted Pork Schnitzel** 28
Roasted Brussel's sprouts, applewood smoked bacon, roasted potatoes, kale, sautéed onions, chasseur sauce.
- Veal Picatta*** 29
Hand pounded veal scallopini over capellini, capers, lemon, garlic shallots, wilted spinach
- Grilled Chicken with Handmade Ravioli** 26
Coleman Farms Chicken Breast, Millgrove Farms Summer Vegetables, in-house goat cheese and black truffle ravioli, walnut brown butter.
- Oven Roasted Salmon*** 28
Black truffle mashed potatoes, roasted leek sauce, asparagus, fried leeks
- Seared George's Bank Scallops* GF** 32
Iron skillet creamed corn risotto, broccolini, roasted heirloom tomato-bacon vinaigrette.
- Local Flounder** 29
Cornmeal encrusted fresh local Flounder, pepper jack cheese grits, crawfish Creole, fried okra.
- Pan-Seared Lobster, Shrimp & Scallops** 32
Sundried tomatoes, scallions in parmesan béchamel over fettuccine.
- Herb-Encrusted Grouper** 29
Paprika-roasted Yukon Golds, sautéed spinach, caper-brown butter.
- 217 Eggplant Treasure Chest** 28
Local shrimp, scallops, Grouper in basil-parmesan cream sauce over fried eggplant.
- Frutti Di Mare** 29
Local shrimp, PEI mussels, calamari, fresh catch, scallops, tomato fondue, buccatini.



South Carolina Chef Ambassador 2017 **



Co-Owner Chef Adam Kirby**
Co-Owner Anne Hardee
Manager Shawn Small

Sous Chef Elvis Xhani
Sous Chef Raiford King

Please notify your server in advance if you have certain allergies, so that we may take extra care in preparation. **GF** Gluten Friendly

Additional 2.00 for Substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.

Menu Design by Certified Angus Beef LLC. www.CertifiedAngusBeef.com 6/17

www.bistro217.com
843-235-8217

Children's menu available
Monday - Saturday

We recycle: Go Green
Facebook.com/bistro217