

BISTRO DINNER

SOUPS & APPETIZERS

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

SALADS

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



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

ENTRÉES

Braised Short Ribs <i>Certified Angus Beef</i> ® short ribs, buttermilk-mashed potatoes, country green beans with applewood-smoked bacon, crumbled blue cheese, cider braising liquid reduction.	29
Grilled Filet Mignon w/Seared Shrimp* <i>Certified Angus Beef</i> ® filet mignon, creamed spinach, gruyère potato cake, Russian tarragon béarnaise.	36
Horseradish-encrusted Pork Schnitzel Roasted Brussel's sprouts, applewood smoked bacon, roasted potatoes, kale, sautéed onions, chasseur sauce.	28
Veal Francaise* Hand pounded, lightly egg-battered, veal scallopini over capellini, lemon, garlic, shallots, wilted spinach.	29
Chicken Carbonara Grilled chicken breast, fettuccine, organic egg, spring peas, mushrooms, applewood-smoked bacon, parmesan-Reggiano, cherry tomato, wilted arugula.	24
Oven Roasted Salmon* Black truffle mashed potatoes, roasted leak sauce, asparagus, fried leaks	28
Seared George's Bank Scallops* ^{GF} Winter mushroom risotto, haricot verts, walnut brown butter.	32
Local Flounder Cornmeal encrusted fresh local Flounder, pepper jack cheese grits, crawfish Creole, fried okra.	29
Pan-Seared Lobster, Shrimp & Scallops Sundried tomatoes, scallions in parmesan béchamel over fettuccine.	31
Herb-Encrusted Grouper Paprika-roasted Yukon Golds, sautéed spinach, caper-brown butter.	29
217 Eggplant Treasure Chest Local shrimp, scallops, Grouper in basil-parmesan cream sauce over fried eggplant.	27

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

Sous Chef Elvis Khani
Sous Chef Raiford King

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



Additional 2.00 for Substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk or 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 Oct 2016

www.bistro217.com
843-235-8217

Children's menu available
Monday - Saturday

We recycle: Go Green
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