

BISTRO LUNCH

SOUPS & APPETIZERS

- Tomato, Crab & Jalapeño Soup 6**
Toasted white corn sticks.
- Warm Bistro Potato Soup 5**
With applewood smoked bacon.
- Butternut Squash Soup 6** 
Honey-roasted squash.
- She Crab Soup 7**
Lump crab, sherry crab roe.
- Crab Nachos 15** 
Fresh avocado, pico de gallo, cilantro.
- Steamed P.E.I. Mussels* 14**
Shallot, garlic, parsley, white wine broth, grilled homemade bread.
- Oysters On The Half Shell* Mkt** 
Tasting of oyster varieties with cucumber-wasabi mignonette, cocktail sauce, horseradish.
- Tapas Plate 12**
Butter-Bean, hummus, marinated California kalamata olives, torn prosciutto, feta, grilled homemade bread and lavash.

Artisan Cheese Board 16

Selection of artisan cheeses served with homemade grilled bread.

SALADS

- Fried Shrimp Caprese Salad 15**
Fried local shrimp on caprese salad, in house mozzarella, local tomato, basil pine nut pesto, balsamic reduction.
- Asian Beef Tip Salad* 15**
Filet mignon tips, over iceberg, crispy noodles, apples, cucumber, carrot, radish, crispy shitake, soy vinaigrette.
- The Wedge Salad** 
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Stella bleu cheese dressing.
- Lump Crab Salad 15**
Field greens, fried green tomatoes, red bell peppers, apples, bleu cheese crumbles, pecan pieces, citrus vinaigrette.
- Honey-Lime Chicken Salad** 
Organic baby field greens, toasted white corn chips, ribbon-sliced grilled chicken, honey-lime vinaigrette and peanut sauce.
- Fried Oyster Salad 14**
Chopped romaine, bleu cheese crumbles, sliced pear, candied walnuts, sliced grapes and herb vinaigrette.
- Crunchy Thai Shrimp Salad 14**
Mint, fresh cilantro, romaine, roasted peanuts, bean sprouts, fried wontons, red coconut curry, peanut sauce, ginger vinaigrette.
- Seared Scallop Salad with Roasted Goat Cheese* 14** 
Spinach, torn prosciutto, sliced red onion, roasted goat cheese, grapes, lemon aioli, champagne-herb vinaigrette, balsamic reduction.
- Pecan-Encrusted Trigger Fish Salad 14**
Spinach, strawberries, blueberries, candied pecans, poppy seed dressing, Stella bleu cheese crumbles.
- Kirby's Chicken Salad 12** 
Chicken breast, toasted pecans, golden raisins, served with romaine lettuce.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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*



ENTRÉES

- Bistro Burger* 14**
Fresh ground *Certified Angus Beef** burger, applewood smoked bacon, aged cheddar, lettuce, tomato, homemade mayo, pickle, slaw and Bistro fries, fresh baked roll.
- Philly Cheesesteak* 14**
Shaved *Certified Angus Beef** ribeye, Vidalia onion, mayo, crimini mushroom, melted provolone, Bistro fries, field green salad.
- Bangkok Chicken 12**
Tempura chicken with five-pepper jelly, mustard, soy, roasted cashews, jasmine rice, broccolini.
- Pad Thai* 14**
Chicken and shrimp, peanuts, cilantro, organic egg, scallions, carrot and bean sprouts over rice noodles.
- Grilled B.L.T. 12**
Grilled wheatberry bread, applewood smoked bacon, mayo, tomato, lettuce, 217 organic salad and a cup of potato soup.
- Turkey Club Croissant 12**
Turkey, provolone, applewood smoked bacon, lettuce, tomato, aioli on fresh baked croissant, 217 organic salad, Bistro chips.
- Bistro Gyro 13**
Fresh ground lamb, cucumber, feta, Greek salad, paprika-roasted Yukon Golds, Tzatziki sauce.
- Fish Tacos* 13**
Cilantro-encrusted Fresh Catch in a grilled flour tortilla, remoulade sauce, rustic avocado salad, white corn chips, salsa cruda.
- Reuben 217 14**
Pulled, slow-cooked, beer-braised corned beef, sauerkraut, Russian dressing, melted Swiss, rye bread, petite Caesar salad, Bistro fries.
- Pan Sautéed Lunch Grouper* 15**
Fried spinach, lobster sauce and Bistro chips.
- Vegetable Quesadilla 12**
Grilled Portobello, diced tomato, sautéed spinach, pico de gallo, brie, provolone, feta, rustic avocado salad, tortilla chips. Add Chicken or Shrimp for 4.
- Soup, Salad, Sandwich 13**
Grilled cheese of Provolone, Swiss, gruyere, sharp cheddar on homemade bread, 217 organic salad, cup of tomato, crab & jalapeño soup.

EXTRAS

- Fried Okra w/Jalapeno Rémolade**
- Fried Green Tomatoes • Mac-n-Cheese**
- Fresh Baked Bread Basket w/Pimento Cheese**

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

Co-Owner Chef Adam Kirby**
Co-Owner Anne Hardee
Sous Chef Elvis Khani

