

# 217 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 7**  
Honey-roasted squash
- Fried Shrimp Gaspacho 14**  
Tomato, summer vegetables, avocado, chilled soup with fried shrimp
- Crab Nachos 15 <sup>GF</sup>**  
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\* <sup>GF</sup>**  
Tasting of oyster varieties with cucumber-wasabi mignonette, cocktail sauce, horseradish.
- Tapas Plate 11**  
Butter-Bean, hummus, marinated California kalamata olives, torn prosciutto, feta, grilled homemade bread and lavash.

## SALADS

- Tempura Shrimp Salad\* 15**  
Chopped Romaine, crunchy ramen, pecans, cucumbers, apples and a soy vinaigrette with crispy Shitake.
- Bistro-Style Cobb Salad\* <sup>GF</sup> 14**  
Turkey, ham, avocado, applewood-smoked bacon, bleu cheese, tomatoes, organic aqua farm eggs, chopped romaine, Dijon vinaigrette.
- The Wedge <sup>GF</sup> 14**  
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 <sup>GF</sup> 11**  
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 w/Roasted Goat Cheese\* <sup>GF</sup> 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 <sup>GF</sup> 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 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](http://www.CertifiedAngusBeef.com) 6/17



## ENTRÉES

- Bistro Burger\* 13**  
Fresh ground *Certified Angus Beef*<sup>®</sup> 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*<sup>®</sup> 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 wheat-berry 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 12**  
Fresh ground lamb, cucumber, feta, Greek salad, paprika-roasted Yukon Golds, Tzatziki sauce.
- Fish Tacos 13**  
Cilantro-encrusted Mahi Mahi 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 12**  
Aged cheddar & candied Vidalia onions on wheatberry bread, 217 organic salad, cup of tomato crab and jalapeño soup.

## EXTRAS

- Fried Okra w/Jalapeño Rémoûlade**  
**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 Xhani



South Carolina  
Chef Ambassador 2017\*\*

