

# 217 BISTRO LUNCH

## SOUPS & APPETIZERS

- Tomato, Crab & Jalapeño Soup 6**  
Toasted white corn sticks.
- Warm Bistro Potato Soup 5**  
With applewood smoked bacon.
- She Crab Soup 7**  
Lump crab, sherry and crab roe.
- Shrimp Scampi 14**  
Seared shrimp, white wine, garlic, butter, tomatoes, parsley, grilled bread.
- Crab Nachos 15**   
Fresh avocado, pico de gallo, cilantro.

### Artisan Cheese Board 16

Selection of artisan cheeses served with homemade grilled bread.

## SALADS

Served with crackers.

- The Wedge Salad**  **14**  
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Stella bleu cheese dressing.
- Hawaiian Salad 15**  
Coconut shrimp, chopped romaine, apples, oranges, hearts of palm, roasted pineapple, cucumber, carrot, macadamia nuts, a macadamia nut dressing, sesame seed furikake garnish.
- Lump Crab Salad 15**  
Field greens, fried green tomatoes, red bell peppers, apples, bleu cheese crumbles, pecan pieces, citrus vinaigrette.
- Honey-Lime Chicken Salad**  **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 with Roasted Goat Cheese\***  **15**  
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.
- Salad Trio**  **14**  
**Kirby's Chicken Salad**, chicken breast, pecans, golden raisins, **Fresh Tuna Salad**, celery, onions, pears, yellow curry, cilantro & **Pickled Vegetable Salad** on a bed of romaine hearts.

\*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.
- Pepper Steak\*** **15**  
Filet mignon, poblanos, red & green bell pepper, jasmine rice, ginger soy dressing.
- 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.
- Cashew Chicken & Shrimp 15**  
Peppers, celery, jasmine rice, cashews, garlic soy sauce.
- 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/Jalapeño Rémoûlade**  
**Fried Green Tomatoes • Mac-n-Cheese**  
**Fresh Baked Bread Basket w/Pimento Cheese**  
**Pickled Vegetable Salad**

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



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