

BISTRO 217 DINNER

SOUPS & APPETIZERS

Tomato, Crab & Jalapeño Soup	5-
Toasted white corn sticks	
Classic French Onion Soup	5-
Brûlée of provolone, Parmesan and Gruyère, croutons	
Crab Bisque	6-
Sherry, lump crab, béchamel	
Quick Fried Calamari	12-
Cherry peppers, five pepper jelly, lemon aioli, field greens	
Crab Cake	12-
Grilled corn relish & pimento sauce	
Asian BBQ Ribs	12-
Baby back ribs with a Mongolian sauce, green onion	
Fried Green Tomatoes & Oysters	10-
With a bleu cheese, apple wood smoked bacon cream sauce	
Shrimp-n-Grits with Prosciutto	12-
Crispy fried jalapeño grit cake, torn prosciutto, melted tomatoes, green onion, seared local shrimp, tomato fondue	

SALADS

217 Organic Field Green Salad	5-
Tomatoes, julienne carrots, sliced cucumbers, croutons, champagne herb vinaigrette	
Classic Caesar Salad	5-
Crisp romaine, Parmigiano-Reggiano & croutons	
Warm Pistachio Encrusted Goat Cheese Salad	8-
Fresh spinach, frisée, balsamic dressing, herb aioli	
Pear Salad	7-
Chopped romaine, bleu cheese crumbles, sliced pear, candied walnuts, sliced grapes & a herb vinaigrette	
Seared Scallop Salad with Roasted Goat Cheese	12-
Spinach, torn prosciutto, sliced red onion, roasted goat cheese, grapes, lemon aioli, champagne herb vinaigrette, balsamic reduction	
The Wedge	10-
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Roaring 40's Bleu cheese dressing	

ENTRÉES

Braised Short Rib	28-
Hand smashed red bliss potatoes with apple wood smoked bacon local collard greens, crumbled Gorgonzola, braising liquid reduction	
Bistro Bangkok Chicken	22-
Tempura fried chicken breast with five pepper jelly, mustard, soy broccolini, roasted cashews, steamed jasmine rice	
Hoisin & Sesame Seared Salmon	27-
Sautéed spinach, snow peas, shiitake mushrooms, shrimp pot stickers, ginger consommé	
Roasted Rack of Lamb with Stuffed Eggplant	36-
Rustic tomato, rocket arugula, stuffed eggplant, crumbled feta, mint pesto sauce	
Pan Seared Lobster, Shrimp & Scallops	28-
Sun dried tomatoes, scallions, in a Parmesan béchamel over fettuccine	
Herb Encrusted Grouper	28-
Paprika roasted Yukon golds, sautéed spinach, caper brown butter	
Seared Georgia Banks Scallops	27-
Spring pea risotto, honey roasted baby carrots, lobster carrot reduction	
Grilled 14 oz. Ribeye	29-
Asparagus tips, heirloom butter beans, blue cheese stuffed red bliss potatoes, black pepper bourbon cream	
Cornmeal Encrusted Flounder	28-
Over stone ground grits, fried okra and a New Orleans style crawfish and andouille sausage creole	
217 Eggplant Treasure Chest	26-
Local shrimp, scallops, grouper, in a basil Parmesan sauce over fried eggplant	
Grilled Filet Mignon with Seared Shrimp	32-
Creamed spinach, Gruyère potato cake, Russian tarragon béarnaise	

Chef/Co-Owner: Adam Kirby
We recycle: Go Green

Sous chef Raiford King
Serving 5:00 – 10:00

Co-Owner: Anne Hardee
www.bistro217.com