



# 217 BISTRO DINNER

## SOUPS & APPETIZERS

- Tomato, Crab & Jalapeño Soup** 7  
Toasted white corn sticks.
- Classic French Onion Soup** 7  
Brûlée of provolone, parmesan and gruyere, croutons.
- Butternut Squash Soup**  6  
Honey-roasted squash.
- She Crab Soup** 7  
Lump crab meat, sherry and crab roe.
- Steamed P.E.I. Mussels\*** 14  
Shallot, garlic, parsley, white wine broth, grilled homemade bread.
- Artisan Cheese Board** 16  
Selection of artisan cheeses served with homemade grilled bread.
- Oysters On The Half Shell\***  Mkt  
Tasting of oyster varieties with cucumber-wasabi mignonette, cocktail sauce, horseradish.
- Quick-Fried Calamari** 12  
Cherry peppers, five-pepper jelly, lemon aioli, field greens.
- Petite Crab Cakes** 14  
Lemon aioli, rémoulade, petite arugula salad, sriracha sauce.
- Tapas Plate** 12  
Butter-Bean, hummus, marinated California kalamata olives, torn prosciutto, feta, grilled homemade bread and lavash.
- Fried Green Tomatoes & Oysters** 14  
With bleu cheese, applewood smoked bacon cream sauce.
- Asian Ribs** 14  
Baby back ribs with Mongolian sauce.

## SALADS

- Fried Shrimp Caprese Salad** 15  
Fried local shrimp on caprese salad, in house mozzarella, local tomato, basil pine nut pesto, balsamic reduction.
- 217 Organic Field Green Salad** 6  
Tomatoes, julienne carrots, sliced cucumbers, croutons, feta, roasted pecans, champagne-herb vinaigrette.
- Classic Caesar Salad** 5  
Crisp romaine hearts, parmesan croutons.
- Warm Pistachio-Encrusted Goat Cheese Salad** 12  
Fresh spinach, candied beets, balsamic dressing, herb aioli.
- Pear Salad**  9  
Chopped romaine, bleu cheese crumbles, sliced pear, candied walnuts, sliced grapes and herb 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.
- The Wedge Salad**  14  
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Stella bleu cheese dressing.



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

## ENTRÉES

- Peanut-Encrusted Tuna\*** 29  
Tuna over pea, shrimp, Udon noodle cake, mixed asian vegetables, yellow coconut curry sauce.
- Braised Short Ribs**  30  
*Certified Angus Beef\** short ribs, buttermilk mashed potatoes, country green beans with applewood smoked bacon, crumbled bleu cheese, cider braising liquid reduction.
- Grilled Filet Mignon w/Seared Shrimp\*** 36  
*Certified Angus Beef\** filet mignon, creamed spinach, gruyere potato cake, Russian tarragon béarnaise.
- Horseradish-Encrusted Pork Schnitzel** 28  
Roasted Brussel's sprouts, applewood smoked bacon, roasted potatoes, kale, sautéed onions, chasseur sauce.
- Steak Havana\***  29  
Flat iron, curry cauliflower, zucchini, squash, spinach, roasted Yukons, Cuban chimichurri.
- Grilled Chicken with Homemade Ravioli** 26  
Coleman Farms Chicken Breast, Millgrove Farms Summer Vegetables, in-house goat cheese and black truffle ravioli, walnut brown butter.
- Oven Roasted Salmon\*** 28  
Black truffle mashed potatoes, roasted leek sauce, asparagus, fried leeks.
- Seared George's Bank Scallops\***  32  
Spring pea risotto, honey-glazed local baby carrots, lobster carrot sauce.
- Local Flounder** 29  
Cornmeal-encrusted fresh local Flounder, pepper jack cheese grits, crawfish Creole, fried okra.
- Pan-Seared Lobster, Shrimp & Scallops** 32  
Sundried tomatoes, scallions in parmesan béchamel over fettuccine.
- Herb-Encrusted Grouper** 32  
Paprika-roasted Yukon Golds, sautéed spinach, caper-brown butter.
- 217 Eggplant Treasure Chest** 28  
Local shrimp, scallops, Grouper in basil-parmesan cream sauce over fried eggplant.



South Carolina Chef Ambassador 2017\*\*



**Co-Owner Chef Adam Kirby\*\***  
**Co-Owner Anne Hardee**  
**General Manager Shawn Small**

**Sous Chef Elvis Xhani**  
**Sous Chef Raiford King**  
**Manager Tim Junkins**

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



Gluten Friendly

**Additional 2.00 for Substitutions**

*\*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*