

# 217 BISTRO LUNCH

## SOUPS & APPETIZERS

<b>Tomato, Crab &amp; Jalapeño Soup</b>	5-
Toasted white corn sticks	
<b>Warm Bistro Potato Soup</b>	4-
With apple wood smoked bacon	
<b>Crab Bisque</b>	5-
Sherry, lump crab, béchamel	
<b>Asian BBQ Ribs</b>	8-
Baby back ribs with a Mongolian sauce, green onions	

## SALADS

<b>Bistro Style Cobb Salad</b>	14-
Turkey, ham, avocado, Applewood smoked bacon, blue cheese, organic aquafarm eggs, chopped romaine, Dijon vinaigrette	
<b>The Wedge</b>	10-
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Roaring 40's Bleu cheese dressing	
<b>Grilled Salmon Salad</b>	15-
Tossed spinach, red onion, tomatoes, boiled egg, feta, hot bacon dressing & sunflower seeds	
<b>Lump Crab Salad</b>	14-
Field greens, fried green tomatoes, red bell peppers, apples, blue cheese crumbles, pecan pieces, citrus vinaigrette	
<b>Kirby's Chicken Salad</b>	10-
Raisins, toasted almonds on bibb lettuce	
<b>Honey Lime Chicken Salad</b>	10-
Organic baby field greens, toasted white corn chips, ribbon sliced grilled chicken, honey lime vinaigrette & a peanut sauce	
<b>Fried Oyster Salad</b>	14-
Chopped romaine, bleu cheese crumbles, sliced pear, candied walnuts, sliced grapes & a herb vinaigrette	
<b>Crunchy Thai Shrimp Salad</b>	14-
Mint, fresh cilantro, romaine, roasted peanuts, bean sprouts, fried wontons, red coconut curry, peanut sauce, ginger vinaigrette	
<b>Seared Scallop Salad with Roasted Goat Cheese</b>	13-
Spinach, torn prosciutto, sliced red onion, roasted goat cheese, grapes, lemon aioli, champagne herb vinaigrette, balsamic reduction	

## ENTRÉES

<b>Chix Pot Pie</b>	11-
Mushrooms, celery, onion, carrots, peas, potatoes, roasted pulled chicken, homemade pie dough	
<b>Monster Bistro Burger</b>	11-
Apple wood smoked bacon, Cheddar, lettuce, tomato, homemade mayonnaise, pickle, slaw & Bistro fries	
<b>Grilled BLT</b>	10-
Grilled wheat berry bread, Apple wood smoked bacon, tomato, lettuce, 217 organic salad & a cup of potato soup	
<b>Shrimp-n-Grits with Prosciutto</b>	12-
Crispy fried jalapeño grit cake, torn prosciutto, melted tomatoes, green onion, seared local shrimp, tomato fondue	
<b>Chicken Club</b>	12-
Melted Swiss, apple wood smoked bacon, lettuce, tomato homemade mayo, potato salad, field green salad	
<b>Bistro Gyro</b>	12-
Classic lamb Gyro, "z" sauce, Greek salad, hummus, bistro chips	
<b>Fish Tacos</b>	12-
Cilantro encrusted tilapia in a grilled flour tortilla, rustic avocado salad, white corn chips, salsa cruda	
<b>Reuben 217</b>	12-
Pulled slow cook beer braised corned beef, melted Swiss, rye bread, petite Caesar salad, Bistro fries	
<b>Pan Sautéed "Lunch" Grouper</b>	13-
Fried spinach, lobster sauce & Bistro chips	
<b>Fried Seafood Plate</b>	13-
Fried fish of the day, shrimp & oysters, slaw, chips & pickle	
<b>Bistro Bangkok Chicken</b>	12-
Tempura fried chicken with five pepper jelly, mustard, soy, broccolini, roasted cashews, steamed rice	
<b>Vegetable Quesadilla</b>	10-
Grilled portobello, diced tomato, sautéed spinach, pico de gallo, Brie, provolone, feta, rustic avocado salad, tortilla chips	
<b>Soup, Salad, Sandwich</b>	9-
Grilled cheese, 217 organic salad, cup of tomato, crab & jalapeño soup	

## EXTRAS

Fried Okra with Jalapeño Rémoûlade • Fried Green Tomatoes • Potato Salad  
Mac-n-Cheese • Fresh Baked Bread Basket with Pimento Cheese

Chef: Adam Kirby • Sous Chef: Elvis Xhani  
We recycle: Go Green

Serving 11:00 a.m.-4:00 p.m.  
Children's menu available

Complimentary Wi-Fi  
www.bistro217.com