

BISTRO 217 DINNER

SOUPS & APPETIZERS

Tomato, Crab & Jalapeño Soup	6-
Toasted white corn sticks	
Classic French Onion Soup	5-
Brûlée of provolone, Parmesan and Gruyère, croutons	
She Crab Soup	6-
Sherry, lump crab, béchamel	
Oyster Tasting	Mkt
Tasting of oyster varieties with a cucumber wasabi mignonette, cocktail sauce, horseradish	
Quick Fried Calamari	12-
Cherry peppers, five pepper jelly, lemon aioli, field greens	
Crab Cake	12-
Whole grain mustard cream sauce	
PEI Mussels	12-
Steamed mussels in a lemongrass, ginger coconut broth	
Fried Green Tomatoes & Oysters	10-
With a bleu cheese, apple wood smoked bacon cream sauce	
Fried Oyster Sliders	14-
Select oysters, cilantro slaw, siracha aioli, Hawaiian roll	

SALADS

217 Organic Field Green Salad	
Tomatoes, julienne carrots, sliced cucumbers, croutons, feta, roasted pecans, champagne herb vinaigrette	
Classic Caesar Salad	
Crisp romaine hearts, Parmesan croutons	
Warm Pistachio Encrusted Goat Cheese Salad	8-
Fresh spinach, candied beets, 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	12-
Blackened shrimp over iceberg wedge, carrots, tomatoes, bleu cheese crumbles, crispy bacon, Stella Blue cheese dressing	

ENTRÉES

Braised Short Rib	28-
Buttermilk mashed potatoes, country green beans with apple wood smoked bacon, crumbled blue cheese, cider braising liquid reduction	
Moroccan Chicken	22-
Moroccan spiced airline chicken breast over couscous with roasted Brussels spouts, kale and chimachurri sauce	
Sesame Seared Salmon Noodle Bowl	27-
Noodles, shitake mushrooms, baby bok choy, wilted spinach, peas, snow peas, ginger consommé	
Paella	28-
Shrimp, sausage, chicken, artichoke, tomato, mussels, saffron rice	
Pan Seared Lobster, Shrimp & Scallops	29-
Sun dried tomatoes, scallions, in a Parmesan béchamel over fettuccine	
Herb Encrusted Grouper	29-
Paprika roasted Yukon golds, sautéed spinach, caper brown butter	
Seared George's Banks Scallops	27-
Butternut squash and roasted sausage risotto, French green beans, walnut brown butter	
Pork Schnitzel	28-
Horseradish encrusted pork tenderloin with melted tomato, wilted arugula, wild mushrooms and a sauce marsala	
Cornmeal Encrusted Flounder	28-
Anson mills iron skillet corn grits, fried okra and a New Orleans style crawfish and andouille sausage creole	
217 Eggplant Treasure Chest	27-
Local shrimp, scallops, grouper, in a basil Parmesan sauce over fried eggplant	
Grilled C.A.B. Filet Mignon with Seared Shrimp	34-
Creamed spinach, Gruyère potato cake, Russian tarragon béarnaise	

Chef/Co-Owner: Adam Kirby
We recycle: Go Green
Additional \$2.00 for substitutions

Sous chef Elvis Xhani
Sous chef Raiford King

Co-Owner: Anne Hardee Taylor
www.bistro217.com
Serving 5:00 – 10:00