

BISTRO
RESTAURANT AND BAR
NYE 2026

**LOBSTER BISQUE
CAPPUCCINO - 12**

truffle creme fraiche

**FRESH CATCH
CEVICHE - 20**

cilantro, shallot, green onion,
jalapenos, citrus, plantain chips

**MUSHROOM
ADDICTION - 17**

wild mushroom spread, port wine candied
shallot, grilled bistro bread

STARTERS

**PORK & VEGETABLE
DUMPLINGS - 18**

ponzu dipping sauce

OYSTER TASTING - 19

8th wonder oysters served
three oyster rockefeller
three oyster casino

**TOMATO, CRAB - 9
& JALAPEÑO SOUP**

toasted corn sticks

**INDO-CHINESE
TEMPURA SHRIMP - 18**

cilantro, jalapeños, lemon,
kimchi aioli

BEEF CARPACCIO - 19

pounded tenderloin, arugula, fennel,
parmesan reggiano, shallot,
fried artichokes, mustard vinaigrette

FIELD GREEN SALAD - 11

tomatoes, julienne carrots, croutons,
cucumbers, feta, roasted pecans,
champagne herb vinaigrette

PEAR SALAD - 13

chopped romaine, candied walnuts,
poached pear, bleu cheese crumbles,
sliced grapes, herb vinaigrette

CAESAR SALAD - 12

chopped romaine, lemon croutons,
parmesan, white anchovy caesar dressing

**PISTACHIO ENCRUSTED
GOAT CHEESE SALAD - 18**

spinach, arugula, candied beets,
radish, apple, balsamic dressing,
lemon aioli

ENTREES

**PUFF PASTRY
TREASURE CHEST - 39**

grouper, shrimp & lobster
in a parmesan béchamel
with tomato, green onion, basil

NY STRIP - 42

skillet potatoes, grilled asparagus,
cipollini demi glace

**CORNMEAL CRUSTED
GROUPE - 44**

mashed potatoes, crab succotash

GRILLED CHICKEN ORZO - 32

wilted arugula, zucchini, tomato
corn, roasted goat cheese,
meyer lemon vinaigrette

**GRILLED FILET MIGNON
W/ SEARED SHRIMP - 46**

creamed spinach, gruyere potato
cake, russian tarragon béarnaise

TROUT ALMONDINE - 40

fingerling potatoes, harriot verts
toasted almonds, lemon butter sauce

**SEARED
DIVER SCALLOPS - 42**

butternut squash risotto,
baby carrots, walnut brown butter

BRAISED SHORT RIBS - 42

buttermilk mashed potatoes, bacon
Lake Swamp Farms collard greens,
crumbled bleu cheese,
cider braising liquid reduction



LOCALLY OWNED BY
ANNE HARDEE & CHEF ADAM KIRBY

HEAD CHEF - ELVIS XHANI

GM - SHAWN SMALL

SOUS CHEF - ORLANDO DE LA O

SOUS CHEF - JESSE HECHANOVA

AGM - RICH DELORME

AGM - KRISTI PIETERSE



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