

# WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

# truffles<sup>®</sup> lunch

## SOUP & SALAD

**TOMATO DILL** CREAMY TOMATO SOUP 5.95 CUP / 7.95 BOWL

**FRENCH ONION** SEASONED CHICKEN STOCK, GARLIC CROUTONS, EMMENTALER SWISS 6.95 CUP / 9.95 BOWL

**HOUSE NAPA SALAD** WITH SESAME GINGER DRESSING 6.95

**HOUSE ROMAINE SALAD** GRAPE TOMATOES, SWISS CHEESE, SHREDDED CARROT, WITH HOMEMADE BLUE CHEESE VINAIGRETTE, VINAIGRETTE, RANCH OR HONEY MUSTARD 6.95

**HOUSE CAESAR SALAD** 6.95

**SOUP AND SALAD COMBO** CUP OF TOMATO DILL WITH CHOICE OF HOUSE NAPA, ROMAINE OR CAESAR SALAD, SERVED TOGETHER 10.95

## ENTRÉE SALADS

**BLT BIBB** HYDROPONIC BIBB LETTUCE, KAHLUA PECANS, CRUMBLER BLUE CHEESE, BACON, GRAPE TOMATOES, BLUE CHEESE VINAIGRETTE 13.95

**TUNA NAPA\*** GRILLED TUNA COOKED TO MEDIUM RARE, NAPA CABBAGE, TOASTED ALMONDS, CRUNCHY ORIENTAL NOODLES, TOASTED SESAME SEEDS, SESAME GINGER DRESSING 21  
OR WITH GRILLED CHICKEN 14.95

**SOUTHWESTERN** SPICY CHICKEN BREAST, SWEET CORN, BLACK BEANS, ROMAINE, RED ONIONS, GRAPE TOMATOES, JACK AND CHEDDAR CHEESE, TORTILLA CHIPS, SOUTHWESTERN DRESSING 14.95

**MONTEREY SALAD** GRILLED CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL) CHOICE OF DRESSING 14.95

**SPINACH SALAD** GRILLED SALMON, BABY SPINACH, KAHLUA PECANS, GOAT CHEESE, POPPY SEED DRESSING 21

**CLUB SALAD** FRIED CHICKEN TENDERS, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL), HONEY MUSTARD DRESSING 14.95

**GRILLED SHRIMP CAESAR** GRILLED WITH LEMON BUTTER AND SEA SALT, PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 21

## SANDWICHES SERVED WITH FRIES

**SOUTHWESTERN WRAP** SPICY CHICKEN BREAST, ROMAINE, SWEET CORN, BLACK BEANS, TOMATO, JACK AND CHEDDAR CHEESE, SOUTHWESTERN DRESSING 10.95

**FRESH BURGER\*** GROUND IN HOUSE, LETTUCE, TOMATO, PICKLES, MAYONNAISE AND MUSTARD, CHOICE OF CHEESE OR PIMENTO CHEESE 13.95

**GRILLED HOMEMADE PIMENTO CHEESE** ON THICK SOUR DOUGH, SERVED WITH TOMATO DILL SOUP 12.95

**MANGO CHICKEN SANDWICH** CHICKEN BREAST, MANGO BBQ, JACK CHEESE, CRISPY BACON, LETTUCE, TOMATO, RED ONION, MAYONNAISE 13.95

**KOBE BEEF DOG** PIMENTO CHEESE, DIJON MUSTARD SAUCE, FRESH SLAW 14.95

**BLACK BEAN BURGER** HOMEMADE AND SERVED WITH SOUTHWESTERN SAUCE, JACK CHEESE, LETTUCE, RED ONION AND TOMATO 11.95

**PORTOBELLO MUSHROOM WRAP** MARINATED, GRILLED AND SLICED, ROASTED RED PEPPERS, BASIL MARINATED ROASTED TOMATOES, WARM BRIE, FRESH SPINACH, RED ONION, PESTO MAYONNAISE 12.95

**SHRIMP ROLL** WILD WHITE SHRIMP, CHOPPED AND TOSSED WITH OUR REMOULADE SAUCE 14.95

## ENTRÉES SERVED WITH FRIES AND DRESSED GREENS

**SPINACH QUICHE** OUR HOMEMADE QUICHE 13.95

**MINI POT PIE** TENDER BREAST MEAT, CARROTS, MUSHROOMS, SWEET BELL PEPPERS, BROCCOLI AND PEAS, WHITE WINE CREAM SAUCE, PUFF PASTRY – WITH DRESSED GREENS (THIS ITEM IS NOT SERVED WITH FRIES) 12.95

**CURRY CHICKEN SALAD** CHOPPED CHICKEN BREAST IN A CURRY DRESSING WITH GOLDEN RAISINS, MANGO CHUTNEY 13.95

**BABY BACK RIBS** AWARD WINNING RECIPE, TANGY BARBEQUE SAUCE HALF RACK 19.95

**STEAK AND FRIES\*** 8 OUNCE CERTIFIED ANGUS BEEF SIRLOIN 21.95

**MEATLOAF** GRILLED WITH BARBEQUE GLAZE AND TOPPED WITH VIDALIA ONION CHUTNEY 17.95

**JUMBO LUMP CRAB CAKE** WITH WASABI MAYONNAISE 19.95

**SALMON\*** BARBEQUE GLAZE, FRESH PINEAPPLE CHUTNEY 22.95

**BLACKENED TILAPIA** GRILLED OPEN WATER TILAPIA, FRESH MANGO SALSA 21

PLEASE MAKE ONE OF OUR MANAGERS AWARE OF ANY FOOD ALLERGIES AS ALL INGREDIENTS ARE NOT LISTED ON OUR MENU.

GLUTEN FREE BREAD AND PASTA ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

\*CONTAINS INGREDIENTS THAT MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS AND POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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## APPETIZERS

**SPINACH & ARTICHOKE DIP**  
SERVED WARM WITH TORTILLA  
CHIPS 9.95

**BAKED BRIE IN PUFF PASTRY**  
WITH FRENCH BREAD, FRESH FRUIT AND  
ROASTED KAHLUA PECANS 12.95

**BLACK BEAN CAKE** SPICY TASSO  
HAM, FIRE ROASTED TOMATOES,  
SOUTHWESTERN DRIZZLE 11.95

**COCONUT SHRIMP** HONEY MANGO  
SAUCE FOR DIPPING 12.95

**JUMBO LUMP CRAB CAKE**  
WASABI MAYONNAISE 14.95

**TUNA WONTON\*** RARE TUNA, ASIAN  
SLAW, CRISPY WONTONS, SESAME  
DRIZZLE 13.95

**CRISPY DUCK WINGS** TOSSED IN  
A FRESH GINGER SOY VINAIGRETTE 11.95

## SOUP & SALAD

**TOMATO DILL** CREAMY TOMATO SOUP  
5.95 CUP / 7.95 BOWL

**FRENCH ONION** SEASONED CHICKEN  
STOCK, GARLIC CROUTONS, EMMENTALER  
SWISS 6.95 CUP / 9.95 BOWL

**WEDGE** ICEBERG LETTUCE,  
APPLEWOOD BACON, GRAPE TOMATOES,  
CRUMBLER BLUE CHEESE, CREAMY BLUE  
CHEESE DRESSING 8.95

**HOUSE ROMAINE SALAD** GRAPE  
TOMATOES, SWISS CHEESE, SHREDDED  
CARROT, WITH HOMEMADE BLUE CHEESE  
VINAIGRETTE, VINAIGRETTE, RANCH OR  
HONEY MUSTARD 6.95

**HOUSE CAESAR SALAD** 6.95

## ENTRÉE SALADS

**TUNA NAPA\*** GRILLED TUNA COOKED  
TO MEDIUM RARE, NAPA CABBAGE,  
TOASTED ALMONDS, CRUNCHY ORIENTAL  
NOODLES, TOASTED SESAME SEEDS,  
SESAME GINGER DRESSING 21.95  
OR WITH GRILLED CHICKEN 15.95

**BLT BIBB** HYDROPONIC BIBB  
LETTUCE, KAHLUA PECANS, CRUMBLER  
BLUE CHEESE, BACON, GRAPE TOMATOES,  
BLUE CHEESE VINAIGRETTE 13.95

**SOUTHWESTERN** SPICY CHICKEN  
BREAST, SWEET CORN, BLACK BEANS,  
ROMAINE, RED ONIONS, GRAPE  
TOMATOES, JACK AND CHEDDAR CHEESE,  
TORTILLA CHIPS, SOUTHWESTERN  
DRESSING 15.95

**SPINACH SALAD** GRILLED SALMON,  
BABY SPINACH, KAHLUA PECANS, GOAT  
CHEESE, POPPY SEED DRESSING 21.95

**MONTEREY SALAD** GRILLED  
CHICKEN BREAST, CHOPPED ROMAINE,  
CRISPY BACON, JACK AND CHEDDAR  
CHEESE, GRAPE TOMATOES, CHOPPED  
EGG, AVOCADO (SEASONAL) CHOICE OF  
DRESSING 15.95

**GRILLED SHRIMP CAESAR**  
GRILLED WITH LEMON BUTTER AND  
SEA SALT, PARMESAN CHEESE, ROMAINE,  
GARLIC CROUTONS 21.95

## SIMPLY GRILLED

WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT, SERVED WITH FRESH VEGETABLE  
AND CHILE RELLENO RISOTTO

**OPEN WATER TILAPIA** 21.95 **ATLANTIC SALMON\*** 23.95

**GRILLED SHRIMP** 22.95 **TUNA\*** 24.95 **DAILY CATCH** 23.95

**COLEMAN FARMS** ALL NATURAL DOUBLE BONELESS BREAST 18.95

## FISH

**BLACKENED TILAPIA** OPEN WATER DEEP RESERVOIR TILAPIA WITH FRESH  
MANGO SALSA, BUTTERMILK MASHED POTATOES, FRESH VEGETABLE 22.95

**SESAME TUNA\*** BLACKENED WITH SESAME SEEDS, SESAME GINGER  
SAUCE, CHILE RELLENO RISOTTO, FRESH VEGETABLE 25.95

**JUMBO LUMP CRAB CAKE** WITH WASABI DRIZZLE, FRESH VEGETABLE,  
MASHED POTATOES ONE CAKE 19.95 / TWO CAKES 33.95

**LEMON RUBBED COD** SUN DRIED TOMATOES, CAPERS, FINEST OLIVE OIL,  
FRESH VEGETABLE, CHILE RELLENO RISOTTO 24.95

**FRIED COCONUT SHRIMP** CRISPY COCONUT BREADED SHRIMP WITH HONEY  
MANGO SAUCE, FRIES AND FRESH SLAW 22.95

**SALMON\*** BARBEQUE GLAZE, FRESH PINEAPPLE CHUTNEY, MASHED POTATOES,  
FRESH VEGETABLE 24.95

**SPICY SHRIMP SKEWERS** GRILLED WITH BUTTER, SERVED WITH CHILE  
RELLENO RISOTTO AND FRESH VEGETABLE 22.95

**PARMESAN GLAZED CATCH** CREAMY BASIL PARMESAN GLAZE,  
BUTTERMILK MASHED POTATOES, FRESH VEGETABLE 24.95

## CHICKEN

**GOURMET CHICKEN POT PIE** TENDER BREAST MEAT, CARROTS,  
MUSHROOMS, SWEET BELL PEPPERS, BROCCOLI AND PEAS, WHITE WINE CREAM  
SAUCE, PUFF PASTRY 15.95

**PARMESAN GRILLED CHICKEN** SERVED WITH BUTTERMILK MASHED  
POTATOES AND SEASONAL VEGETABLE 19.95

**CHIPOTLE CHICKEN** COLEMAN FARMS BONELESS DOUBLE BREAST, CREAMY  
BLUE CHEESE, APPLEWOOD BACON, CHIPOTLE BARBEQUE DRIZZLE, SERVED WITH  
TRUFFLED MAC AND CHEESE AND SEASONAL VEGETABLE 19.95

**MEDITERRANEAN CHICKEN** GRILLED DOUBLE BREAST TOPPED WITH THE  
FINEST OLIVE OIL, RIPE TOMATOES, FRESH BASIL, KALAMATA AND  
CASTELVETRANO OLIVES, FETA, CAPERS AND GARLIC, SERVED WITH MASHED  
POTATOES AND FRESH VEGETABLE 19.95

## GRILL

**BABY BACK RIBS** AWARD WINNING RECIPE, TANGY BARBEQUE SAUCE  
SERVED WITH FRESH COLESLAW AND SHOESTRING FRIES  
HALF RACK 19.95 / FULL RACK 29.95

**MEATLOAF** GRILLED WITH BARBEQUE GLAZE AND TOPPED WITH VIDALIA  
ONION CHUTNEY. SERVED WITH TRUFFLED MAC AND CHEESE AND SEASONAL  
VEGETABLE 18.95

**FRESH BURGER\*** LETTUCE, TOMATO, PICKLES, MAYONNAISE AND MUSTARD,  
CHOICE OF CHEESE, SERVED WITH FRIES 14.95 WITH BACON ADD 1.95

**STEAK\* AND FRIES** 8 OUNCE CERTIFIED ANGUS BEEF SIRLOIN, SERVED WITH  
FRESH SLAW AND SHOESTRING FRIES 22.95

**FILET\*** 8 OUNCE CENTER CUT GRILLED WITH BUTTER AND SEA SALT, SERVED  
WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLE 36.95

**CAJUN RIB EYE\*** 14 OUNCE CENTER CUT SC ANGUS, BLUE CHEESE BUTTER,  
SHOESTRING FRIES, FRESH VEGETABLE 34.95

## PASTA

**NEW ORLEANS** CAJUN CHICKEN BREAST, TASSO HAM, SWEET BELL PEPPERS,  
SPICY CREAM SAUCE, PARMESAN CHEESE 21 OR WITH GRILLED SHRIMP 23.95

**CHICKEN LINGUINI** GRILLED DOUBLE BREAST, FRESH TOMATOES, KALAMATTA  
OLIVES, FRESH BASIL, CASTELVETRANO OLIVES, FETA CHEESE, CAPERS, GARLIC  
AND FRESH SPINACH 21.95

**PESTO SHRIMP** FRESH BASIL, PINE NUT AND GARLIC PESTO SAUCE 23.95

**PASTA ALFREDO** COLEMAN FARMS BONELESS CHICKEN BREAST, FRESH  
SPINACH, APPLEWOOD BACON, OVEN ROASTED TOMATOES 21

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## DESSERTS 6.95

**KEY LIME PIE** THE REAL THING, GRAHAM CRACKER CRUST, WHIPPED CREAM

**BLONDIE** BLONDE BROWNIE WITH CHOCOLATE CHIPS, SERVED WARM WITH VANILLA BEAN ICE CREAM, HOMEMADE CARAMEL AND CHOCOLATE SAUCES

**GLUTEN FREE BROWNIE** SERVED WARM WITH VANILLA BEAN ICE CREAM AND CHOCOLATE SAUCE

**OREO ICE CREAM PIE** OREO COOKIE CRUST, CHOCOLATE FUDGE, FRESH WHIPPED CREAM

## BEVERAGES

**HANDCRAFTED REAL FRUIT LEMONADES AND TEAS** MANGO OR RASPBERRY 3.95

**SOFT DRINKS, LEMONADE, TEA AND ORGANIC FAIR TRADE COFFEE** 2.95 WITH COMPLIMENTARY REFILLS

**ESPRESSO 2.95 CAPPUCINO AND LATTE 3.95**

## BEER

**CRAFT BEERS AVAILABLE ON TAP** 6.95 - 8.95

### BOTTLES

YUENGLING - BUD LIGHT - COORS LIGHT - MILLER LITE - MICHELOB ULTRA 3.95

HEINEKEN - FAT TIRE - SIERRA NEVADA - CORONA - STELLA - PALMETTO AMBER CHARLESTON SC - BLUE MOON BELGIAN WHITE 4.95

BUCKLERS NON-ALCOHOLIC 3.95

## COCKTAILS & MARTINIS

**SANGRIA** RED WINE, GRAN GALA, MIXED BERRIES, FRESH APPLE, ORANGE AND LIME 8.95

**DAY TRIPPER** TITO'S VODKA, JACK RUDY SWEET TEA SYRUP, JACK RUDY LAVENDER BITTERS, FRESH LEMON, SPARKLING WATER 9.95

**MOSCOW MULE** ABSOLUT VODKA, GINGER BEER, FRESH MINT, SERVED ON THE ROCKS IN A COPPER CUP 10.95

**MOJITO** CRUZAN PURE CANE RUM, FRESH MINT, ORGANIC AGAVE, SPARKLING WATER 10.95

**APPLETINI** STOLI APPLE, SOUR APPLE PUCKER 10.95

**GRAPEFRUIT & BASIL** DEEP EDDY RUBY RED VODKA, FRESH GRAPEFRUIT, FRESH BASIL 10.95

**T BAR™ COSMO** CITRON, PEACH SCHNAPPS, LIME, CRANBERRY JUICE 10.95

**LEMON DROP** ABSOLUT CITRON, AGAVE NECTAR, FRESH LEMON JUICE 10.95

**PEAR-ADISE** ABSOLUT PEARS, ST GERMAIN, HONEY, LEMON 10.95

## WINE

### SPARKLING

GLASS BOTTLE

TIAMO PROSECCO - ITALY SPLIT 9 ORGANIC BOTTLE 32  
 OUDINOT ROSE CHAMPAGNE 55  
 DELAMOTTE BRUT CHAMPAGNE 79

### INTERESTING WHITES & ROSE

CORNARO PINOT GRIGIO VENITO 8 32  
 J PINOT GRIS - RUSSIAN RIVER 9.5 38  
 SEA PEARL SAUVIGNON BLANC - NEW ZEALAND 8.5 34  
 KIM CRAWFORD - NEW ZEALAND 10.5 42  
 HEINZ EIFEL SHINE RIESLING - GERMANY 8.5 34  
 MOUNTAIN VIEW WHITE ZINFANDEL - CALIFORNIA 7.5 30  
 WHISPERING ANGEL "THE PALM"  
 VIN DE PROVENCE ROSE 10 40

### CHARDONNAY

MARS AND VENUS - CHILE (HOUSE) 7.5 28  
 ANGELINE RESERVE - CALIFORNIA 9 36  
 RODNEY STRONG - CHALK HILL 10.5 42  
 TOUZOT MACON VILLAGES - FRANCE 10.5 42  
 HEITZ - NAPA 58  
 CAKEBREAD - NAPA 75

### PINOT NOIR

BLOCK NINE - CALIFORNIA 9.5 38  
 A TO Z - OREGON 11.75 47  
 SEAN MINOR - SONOMA COAST 13 52  
 DUCKHORN DECOY 54  
 J - RUSSIAN RIVER 64  
 GOLDEN EYE - ANDERSON VALLEY 85

### MERLOT

POWERS - COLUMBIA VALLEY 8.5 34  
 FERRARI CARANO - SONOMA COUNTY 11 44  
 STAGS LEAP WINERY - NAPA 59

### CABERNET SAUVIGNON & BLENDS

ENTRADA - CHILE (HOUSE) 7.5 28  
 DREAMING TREE CRUSH NORTH COAST BLEND 9.75 39  
 RODNEY STRONG 10.5 42  
 COPPOLA DIRECTORS CUT 11.5 46  
 FERRARI CARANO SIENA - SONOMA 11 44  
 HEDGES RED MOUNTAIN BLEND - COLUMBIA VALLEY 62  
 THE PRISONER NAPA VALLEY BLEND 75  
 DUCKHORN PARADUXX - NAPA 82  
 JORDAN - ALEXANDER VALLEY 95

### INTERESTING REDS

ALTOS LOS HORMIGOS MALBEC 9 36  
 DON DAVID MICHEL MALBEC TORINO ESTATE - ARGENTINA 11 44  
 JOEL GOTT ZINFANDEL 10.5 42  
 BODEGAS IZADA RIOJA RESERVA - SPAIN 40  
 CAMPO VIEGO GRAN RESERVE RIOJA - SPAIN 44  
 SMITH WOODHOUSE LODGE RESERVE PORT 7.95

## HAPPY HOUR

DAILY 4-6 PM AVAILABLE TO GUESTS SITTING AT OUR BAR  
 \$3 WELL DRINKS \$2 OFF ALL OTHER COCKTAILS, BEER AND WINE

PLEASE ALSO VISIT

AND

**truffles**

SEA PINES CENTER, HILTON HEAD ISLAND  
 TRUFFLESCAFE.COM



**CHOW DADDY'S**  
 KITCHEN AND BAR

14B EXECUTIVE PARK RD, HILTON HEAD ISLAND  
 15 TOWNE DR, BELFAIR TOWNE VILLAGE, BLUFFTON  
 CHOWDADDYS.COM

