

WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

truffles®

APPETIZERS

SPINACH & ARTICHOKE DIP
SERVED WARM WITH TORTILLA
CHIPS 9.95

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

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

SOUP & SALAD

TOMATO DILL CREAMY TOMATO SOUP
5.95 CUP

FRENCH ONION SEASONED CHICKEN
STOCK, GARLIC CROUTONS, EMMENTALER
SWISS 6.95 CUP

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

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 BASMATI RICE

ATLANTIC SALMON* 23.95 **GRILLED SHRIMP** 22.95

DAILY CATCH 23.95 **TUNA*** 24.95

COLEMAN FARMS ALL NATURAL DOUBLE BONELESS BREAST 18.95

FISH

SESAME TUNA* BLACKENED WITH SESAME SEEDS, SESAME GINGER
SAUCE, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 25.95

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

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

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

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
BASMATI RICE 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, VIDALIA ONION CHUTNEY.
SERVED WITH BUTTERMILK MASHED POTATOES AND SEASONAL
VEGETABLE 18.95

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

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

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

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.

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

BEVERAGES

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

ESPRESSO 2.95 CAPPUCCINO AND LATTE 3.95

BEER

CRAFT BEERS 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, SPARKING 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**

HAPPY HOUR

DAILY 4-6 PM AVAILABLE TO GUESTS SITTING **AT OUR BAR**

\$3 WELL DRINKS \$2 OFF ALL OTHER COCKTAILS, BEER AND WINE

WINE

SPARKLING

GLASS BOTTLE

TIAMO PROSECCO - ITALY	SPLIT 9	ORGANIC BOTTLE	32
LOUDINOT 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	

PLEASE ALSO VISIT

truffles

SEA PINES CENTER, HILTON HEAD ISLAND
TRUFFLESCAFE.COM

AND



CHOW DADDY'S
KITCHEN AND BAR

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

