

WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

truffles®

APPETIZERS

COCONUT SHRIMP HONEY MANGO SAUCE FOR DIPPING 14.95

SPINACH & ARTICHOKE DIP
SERVED WARM WITH TORTILLA CHIPS 10.95

BAKED BRIE IN PUFF PASTRY
WITH FRENCH BREAD, FRESH FRUIT, KAHLUA PECANS 14.95

JUMBO LUMP CRAB CAKE
WASABI MAYONNAISE 15.95

TUNA WONTON* RARE TUNA, ASIAN SLAW, CRISPY WONTONS, SESAME DRIZZLE 14.95

SOUP & SALAD

TOMATO DILL CREAMY TOMATO SOUP 6.95 CUP

FRENCH ONION SEASONED CHICKEN STOCK, GARLIC CROUTONS, EMMENTALER SWISS 7.95 CUP

WEDGE ICEBERG LETTUCE, APPLEWOOD BACON, GRAPE TOMATOES, RED ONION, CRUMBLER BLUE CHEESE, CREAMY BLUE CHEESE DRESSING 9.95

HOUSE ROMAINE SALAD
GRAPE TOMATOES, SWISS CHEESE, SHREDDED CARROT, WITH HOMEMADE BLUE CHEESE VINAIGRETTE, VINAIGRETTE, RANCH OR HONEY MUSTARD 7.95

HOUSE CAESAR SALAD 7.95

ENTRÉE SALADS

TUNA NAPA* GRILLED TUNA COOKED TO MEDIUM RARE, NAPA CABBAGE, TOASTED ALMONDS, CRUNCHY ORIENTAL NOODLES, TOASTED SESAME SEEDS, SESAME GINGER DRESSING 22.95
OR WITH GRILLED CHICKEN 16.95

SOUTHWESTERN SPICY CHICKEN BREAST, SWEET CORN, BLACK BEANS, ROMAINE, RED ONIONS, GRAPE TOMATOES, JACK AND CHEDDAR CHEESE, TORTILLA CHIPS, SOUTHWESTERN DRESSING 16.95

SPINACH SALAD GRILLED SALMON, BABY SPINACH, RED ONION, KAHLUA PECANS, GOAT CHEESE, POPPY SEED DRESSING 22.95

MONTEREY SALAD GRILLED CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL) CHOICE OF DRESSING 16.95

GRILLED SHRIMP CAESAR
GRILLED WITH LEMON BUTTER AND SEA SALT, PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 22.95

SIMPLY GRILLED

WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT, SERVED WITH FRESH VEGETABLE AND BASMATI RICE

ATLANTIC SALMON* 25.95 **GRILLED SHRIMP** 23.95

DAILY CATCH 25.95 **TUNA*** 26.95

COLEMAN FARMS ALL NATURAL DOUBLE BONELESS BREAST 20.95

FISH

SESAME TUNA* BLACKENED WITH SESAME SEEDS, SESAME GINGER SAUCE, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 27.95

JUMBO LUMP CRAB CAKE WITH WASABI DRIZZLE, FRESH VEGETABLE, SMASHED POTATOES ONE CAKE 21.95 / TWO CAKES 35.95

BLACKENED FISH OPEN RESERVOIR, DEEP WATER TILAPIA, CAJUN SEASONING, FRESH MANGO SALSA, BASMATI RICE, FRESH VEGETABLE 23.95

FRIED COCONUT SHRIMP CRISPY COCONUT BREADED SHRIMP WITH HONEY MANGO SAUCE, FRIES AND FRESH SLAW 23.95

SALMON* BARBEQUE GLAZE, FRESH PINEAPPLE CHUTNEY, BASMATI RICE, FRESH VEGETABLE 26.95

SPICY SHRIMP SKEWERS GRILLED WITH BUTTER, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 23.95

PARMESAN GLAZED CATCH CREAMY BASIL PARMESAN GLAZE, BUTTERMILK SMASHED POTATOES, FRESH VEGETABLE 26.95

CHICKEN

GOURMET CHICKEN POT PIE TENDER BREAST MEAT, CARROTS, MUSHROOMS, SWEET BELL PEPPERS, BROCCOLI AND PEAS, WHITE WINE CREAM SAUCE, PUFF PASTRY 16.95

PARMESAN GLAZED CHICKEN SERVED WITH BUTTERMILK SMASHED POTATOES AND SEASONAL VEGETABLE 22.95

CHIPOTLE CHICKEN COLEMAN FARMS BONELESS DOUBLE BREAST, CREAMY BLUE CHEESE, APPLEWOOD BACON, CHIPOTLE BARBEQUE DRIZZLE, SERVED WITH SMASHED POTATOES AND SEASONAL VEGETABLE 22.95

GRILL

BABY BACK RIBS AWARD WINNING RECIPE, TANGY BARBEQUE SAUCE SERVED WITH FRESH COLESLAW AND SHOESTRING FRIES
HALF RACK 21.95 / FULL RACK 31.95

MEATLOAF GRILLED WITH BARBEQUE GLAZE, VIDALIA ONION CHUTNEY. SERVED WITH BUTTERMILK SMASHED POTATOES AND SEASONAL VEGETABLE 20.95

FRESH BURGER* LETTUCE, TOMATO, PICKLES, MAYONNAISE AND MUSTARD, CHOICE OF CHEESE, SERVED WITH FRIES 15.95

BLACK BEAN BURGER HOMEMADE, SOUTHWESTERN SAUCE, JACK CHEESE, LETTUCE, RED ONION AND TOMATO, SERVED WITH FRIES 14.95

MANGO CHICKEN SANDWICH CHICKEN BREAST, MANGO BBQ, JACK CHEESE, CRISPY BACON, LETTUCE, TOMATO, RED ONION, MAYONNAISE, SERVED WITH SHOESTRING FRIES 15.95

STEAK & FRIES* 8 OUNCE CERTIFIED ANGUS SIRLOIN, GRILLED WITH CAJUN SPICES, BLUE CHEESE BUTTER, SHOESTRING FRIES, FRESH VEGETABLE 27.95

FILET* 8 OUNCE CENTER CUT, HORSERADISH BUTTER, SMASHED POTATOES, FRESH VEGETABLE 38.95

RIB EYE* 14 OUNCE TOP CUT, SEA SALT, BUTTER, SMASHED POTATOES, FRESH VEGETABLE 37.95

PASTA

NEW ORLEANS CAJUN CHICKEN BREAST, TASSO HAM, SWEET BELL PEPPERS, SPICY CREAM SAUCE, PARMESAN CHEESE 22.95 OR WITH GRILLED SHRIMP 25.95

PESTO SHRIMP TRADITIONAL PESTO WITH PINE NUTS, FRESH BASIL, GARLIC AND GRILLED SHRIMP 25.95

PASTA ALFREDO COLEMAN FARMS BONELESS CHICKEN BREAST, FRESH SPINACH, APPLEWOOD BACON, OVEN ROASTED TOMATOES 22.95

DESSERTS 7.95

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

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

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

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.

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

PLEASE ALSO VISIT

truffles

BELFAIR TOWNE VILLAGE, BLUFFTON
 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

