

WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

truffles®

APPETIZERS

SPINACH & ARTICHOKE DIP
SERVED WARM WITH TORTILLA
CHIPS 10.95

BAKED BRIE IN PUFF PASTRY
WITH FRENCH BREAD, FRESH FRUIT,
KAHLUA PECANS 13.95

COCONUT SHRIMP HONEY MANGO
SAUCE FOR DIPPING 13.95

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, CRUMBLLED
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 21.95
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 21.95

SIMPLY GRILLED

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

ATLANTIC SALMON* 24.95 **GRILLED SHRIMP** 23.95

DAILY CATCH 24.95 **TUNA*** 25.95

COLEMAN FARMS ALL NATURAL DOUBLE BONELESS BREAST 19.95

FISH

SESAME TUNA* BLACKENED WITH SESAME SEEDS, SESAME GINGER
SAUCE, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 26.95

JUMBO LUMP CRAB CAKE WITH WASABI DRIZZLE, FRESH VEGETABLE,
SMASHED POTATOES ONE CAKE 20.95 / TWO CAKES 34.95

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 25.95

PARMESAN GLAZED CATCH CREAMY BASIL PARMESAN GLAZE,
BUTTERMILK SMASHED POTATOES, FRESH VEGETABLE 25.95

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

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 20.95

CHIPOTLE CHICKEN COLEMAN FARMS BONELESS DOUBLE BREAST, CREAMY
BLUE CHEESE, APPLEWOOD BACON, CHIPOTLE BARBEQUE DRIZZLE, SERVED
WITH SMASHED POTATOES AND SEASONAL VEGETABLE 21.95

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 MASHED POTATOES AND SEASONAL
VEGETABLE 19.95

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

CAJUN SIRLOIN* 8 OUNCE CERTIFIED ANGUS BEEF SIRLOIN, BLUE
CHEESE BUTTER, SHOESTRING FRIES, FRESH VEGETABLE 26.95

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

HAWAIIAN RIB EYE* 14 OUNCE TOP CUT, PINEAPPLE, FRESH GINGER,
SOY AND SESAME MARINADE, FRESH VEGETABLE SHOESTRING FRIES 36.95

PASTA

NEW ORLEANS CAJUN CHICKEN BREAST, TASSO HAM, SWEET BELL
PEPPERS, SPICY CREAM SAUCE, PARMESAN CHEESE 21.95
OR WITH GRILLED SHRIMP 24.95

PESTO SHRIMP TRADITIONAL PESTO WITH PINE NUTS, FRESH BASIL,
GARLIC AND GRILLED SHRIMP 24.95

PASTA ALFREDO COLEMAN FARMS BONELESS CHICKEN BREAST, FRESH
SPINACH, APPLEWOOD BACON, OVEN ROASTED TOMATOES 21.95

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

