

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 15.95

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

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, 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 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, FRESH CORN, BLACK BEANS, ROMAINE, RED ONIONS, GRAPE TOMATOES, JACK AND CHEDDAR CHEESE, TORTILLA CHIPS, SOUTHWESTERN DRESSING, OR WITH HOMEMADE BLACK BEAN CAKE 15.95

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

SPICY SHRIMP CAESAR GRILLED SPICY SHRIMP, TASSO HAM, PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 21.95

PASTA

NEW ORLEANS CAJUN CHICKEN BREAST, TASSO HAM, SWEET BELL PEPPERS, SPICY CREAM SAUCE, PARMESAN CHEESE 20.95
OR WITH GRILLED SHRIMP 23.95

TORTELLINI CHEESE FILLED PASTA TOSSED WITH A FRESH PESTO CREAM SAUCE AND GRILLED PORTOBELLO MUSHROOM 19.95

PASTA ALFREDO COLEMAN FARMS BONELESS CHICKEN BREAST, FRESH SPINACH, APPLEWOOD BACON, OVEN ROASTED TOMATOES 20.95

FISH

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

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, SMASHED POTATOES
ONE CAKE 21.95 TWO CAKES 34.95

SALMON* BARBEQUE GLAZE, FRESH PINEAPPLE CHUTNEY, BASMATI RICE, FRESH VEGETABLE 25.95

BLACKENED FISH OPEN WATER DEEP RESERVOIR TILAPIA, FRESH MANGO SALSA, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 22.95

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 22.95

ATLANTIC COD ASIAN VINAIGRETTE, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 25.95

ITEMS CAN ALSO BE SIMPLY PREPARED WITH THE FINEST OLIVE OIL AND SEA SALT

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 GLAZED CHICKEN SERVED WITH BUTTERMILK SMASHED POTATOES AND SEASONAL VEGETABLE 21.95

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 20.95 / FULL RACK 30.95

MEATLOAF GRILLED WITH BBQ GLAZE AND TOPPED WITH VIDALIA ONION CHUTNEY. SERVED WITH BUTTERMILK SMASHED POTATOES AND SEASONAL VEGETABLE 19.95

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

BLACK BEAN BURGER HOMEMADE, SOUTHWESTERN SAUCE, JACK CHEESE, LETTUCE, RED ONION AND TOMATO, SERVED WITH FRIES 13.95

STEAK AND FRIES* 8 OUNCE CERTIFIED ANGUS SIRLOIN, GRILLED WITH CAJUN SPICES, BLUE CHEESE BUTTER, SHOESTRING FRIES, FRESH VEGETABLE 25.95

FILET* 8 OUNCE CENTER CUT, HORSERADISH BUTTER, SMASHED POTATOES, FRESH VEGETABLE 37.95

RIB EYE* 14 OUNCE TOP CUT, SEA SALT, BUTTER, SMASHED POTATOES, FRESH VEGETABLE 36.95

DESSERTS

OUR ORIGINAL RECIPES 7.95

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

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

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

BEVERAGES

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

ESPRESSO 3.25 CAPPUCINO AND LATTE 4.25

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**

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
PERRIER JOET GRAND BRUT			85

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	11	44
HEINZ EIFEL SHINE RIESLING - GERMANY	8.5	34
WHISPERING ANGEL "THE PALM"		
VIN DE PROVENCE ROSE	10	40

CHARDONNAY

MARS AND VENUS - CHILE (HOUSE)	7.5	28
ANGELINE RESERVE - CALIFORNIA	9	36
TOUZOT MACON VILLAGES - FRANCE	10	40
RODNEY STRONG - CHALK HILL	10.5	42
HEITZ - NAPA		58
CAKEBREAD - NAPA		79

PINOT NOIR

BLOCK NINE - CALIFORNIA	9.5	38
A TO Z - OREGON	11.75	47
DUCKHORN DECOY		59
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		44
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
TERRAZAS RESERVE MALBEC		49
TUCK BECKSTOFF MELEE GRENACHE		69
JOEL GOTT ZINFANDEL	10.5	42
BODEGAS IZADA RIOJA RESERVA - SPAIN		46
CAMPO VIEGO GRAN RESERVE RIOJA - SPAIN		58
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