

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

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

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

BLT BIBB HYDROPONIC BIBB LETTUCE, CRISPY BACON, GRAPE TOMATOES, CRUMBLED BLUE CHEESE, ROASTED KAHLUA PECANS, BLUE CHEESE VINAIGRETTE DRESSING 14.95

MONTEREY SALAD GRILLED CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL), RED ONION, 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

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

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

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

ASIAN BOWL ATLANTIC COD, ASIAN VINAIGRETTE, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 23.95

SPICY SHRIMP SKEWERS GRILLED WITH BUTTER, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 22.95

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

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 SEA SALT AND BUTTER, SHOESTRING FRIES, FRESH VEGETABLE 25.95

FILET* 8 OUNCE CENTER CUT, HORSERADISH SAUCE, 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

BUD - BUD LIGHT - NATURAL LIGHT - MICHELOB ULTRA - BUCKLERS NON-ALCOHOLIC **3.95**

HEINEKEN - FAT TIRE - SIERRA NEVADA - ANCHOR STEAM - MANGO CART - UFO WHITE - HAZY LITTLE THING IPA - SIERRA VEZA - PALMETTO LOWCOUNTRY LAGER - NEW CASTLE BROWN ALE - PATAGONIA - ESTRELLA JALISCO - JACK'S CIDER **4.95**

BLACKBERRY FARM BREWERY (BFB) CLASSIC SAISON - BFB FENCELINE - BFB BOUNDARY TREE - STIEGL GRAPEFRUIT - FREEHOUSE ORGANIC GREENDOOR IPA - NEW PLANET GLUTEN FREE BLONDE ALE **5.95**

RIEGELE PILSNER - LONDON PRIDE - KRONENBOURG 1664 **6.95**

COCKTAILS & MARTINIS

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

MOSCOW MULE ABSOLUT VODKA, GINGER BEER, FRESH MINT, SERVED ON THE ROCKS IN A COPPER CUP **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 SAUVIGNON BLANC	10.5	42
HEINZ EIFEL SHINE RIESLING - GERMANY	8.5	34
WHISPERING ANGEL "THE PALM"		
VIN DE PROVENCE ROSE	9.75	39

CHARDONNAY

MARS AND VENUS - CHILE (HOUSE)	7.5	28
TOUZOT MACON VILLAGES - FRANCE	9	36
ANGELINE RESERVE - CALIFORNIA	9.5	38
RODNEY STRONG - CHALK HILL	10.5	42
DUCKHORN - 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		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

OTHER REDS

ALTOS LOS HORMIGOS MALBEC	9	36
TERRAZAS RESERVE MALBEC		49
TUCK BECKSTOFF MELEE GRENACHE		59
JOSH CELLARS 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 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.

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