

WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

truffles®

APPETIZERS

SPINACH & ARTICHOKE DIP
SERVED WARM WITH TORTILLA CHIPS
10.95

COCONUT SHRIMP HONEY MANGO
SAUCE FOR DIPPING 14.95

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

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

SOUTHWESTERN SPICY CHICKEN
BREAST, FRESH CORN, BLACK BEANS,
ROMAINE, RED ONIONS, GRAPE TOMATOES,
AVOCADO (SEASONAL), JACK AND CHEDDAR
CHEESE, TORTILLA CHIPS, SOUTHWESTERN
DRESSING 16.95

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

SHRIMP CAESAR GRILLED SHRIMP,
PARMESAN CHEESE, ROMAINE, GARLIC
CROUTONS 21.95

PASTA

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

TORTELLINI CHEESE FILLED PASTA
TOSSED IN OUR CREAMY ALFREDO SAUCE
WITH GRILLED PORTOBELLO MUSHROOM,
FRESH SPINACH, AND OVEN ROASTED
BASIL TOMATOES 22.95

FISH

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

SESAME TUNA* GRILLED TO MEDIUM RARE, SESAME SEEDS,
SESAME GINGER SAUCE, WASABI, BASMATI RICE AND FRESH
VEGETABLE 27.95

JUMBO LUMP CRAB CAKE WITH WASABI DRIZZLE, FRESH
VEGETABLE, SMASHED POTATOES ONE CAKE 22.95 TWO CAKES 35.95

SALMON* MANGO GLAZE, FRESH PINEAPPLE CHUTNEY, SMASHED
POTATOES, SEASONAL VEGETABLE 27.95

SPICY FISH DUSTED WITH CAJUN SPICES AND GRILLED WITH
LEMON AND BUTTER, SERVED WITH FRESH CORN SALSA, BASMATI RICE
AND FRESH VEGETABLE 26.95

GRILLED SHRIMP GRILLED WITH LEMON, SEA SALT AND BUTTER,
BASMATI RICE, SEASONAL VEGETABLE 23.95

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

SHRIMP CAESAR FLATBREAD GRILLED SHRIMP, BOURSIN,
TASSO HAM 23.95

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 16.95

GLAZED CHICKEN CREAMY PARMESAN GLAZE, SMASHED
POTATOES, 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 BBQ GLAZE AND TOPPED WITH 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

BBQ STEAK AND FRIES* 8 OUNCE CERTIFIED ANGUS SIRLOIN,
GRILLED WITH OUR CHIPOTLE BBQ SAUCE, SHOESTRING FRIES, FRESH
SLAW 28.95

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

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

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.

BEVERAGES

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

ESPRESSO 3.25 CAPPUCCINO 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 - SIERRAVEZA - 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 GREENDOR 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 5-6 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 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