

WELCOME WE PREPARE EVERYTHING ON OUR MENU DAILY USING THE FRESHEST AND FINEST INGREDIENTS AND ARE COMMITTED TO PROVIDING THE BEST DINING EXPERIENCE AVAILABLE IN OUR COMMUNITY. IT IS ALWAYS OUR PLEASURE TO SERVE YOU.

A FAMILY TRADITION SINCE 1983

SPECIALTIES

ENJOY A HOUSE SALAD WITH ANY ENTREE 3.5

CHICKEN POT PIE TENDER BREAST MEAT, CARROTS, MUSHROOMS, SWEET BELL PEPPERS, WHITE WINE CREAM SAUCE, PUFF PASTRY 12

CRAB CAKES JUMBO LUMP, WASABI MAYONNAISE, MASHED POTATOES, SEASONAL VEGETABLE – SINGLE CAKE 16 FOR TWO CAKES ADD 8

CRISPY CHICKEN FRESH BONE-IN CHICKEN, FRIED, TOSSED WITH A FRESH GINGER AND SOY VINAIGRETTE, SERVED WITH TRUFFLED MACARONI AND CHEESE, SEASONAL VEGETABLE 15

BABY BACK RIBS AWARD WINNING RECIPE, TANGY BARBEQUE SAUCE, STEAK FRIES, FRESH COLESLAW – HALF RACK 13 FULL RACK 22

MEATLOAF GRILLED WITH HONEY BARBEQUE GLAZE, VIDALIA ONION AND ROASTED RED PEPPER CHUTNEY, FRESH VEGETABLE, TRUFFLED MACARONI AND CHEESE 14

BBQ CHICKEN DRY RUBBED BONELESS BREAST, APRICOT BARBEQUE SAUCE, SWEET POTATO FRIES, COLESLAW 12

FRIED SHRIMP HOUSE RECIPE, LIGHTLY BREADED, HOMEMADE TARTAR SAUCE, STEAK FRIES, COLESLAW 18

CHIPOTLE CHICKEN DOUBLE BONELESS BREAST, POINT REYES BLUE CHEESE, APPLEWOOD BACON, CHIPOTLE BARBEQUE DRIZZLE, RED ONION, TRUFFLED MACARONI AND CHEESE, SEASONAL VEGETABLE 15

MANGO SALMON MANGO BARBEQUE GLAZE, FRESH PINEAPPLE CHUTNEY, SWEET POTATO FRIES AND FRESH VEGETABLE 19

FROM THE GRILL

TILAPIA WITH ORGANIC BUTTER AND SEA SALT, SHOESTRING FRIES AND FRESH COLESLAW 15

GROUPEL WITH FRESH BASIL PARMESAN GLAZE, GARLIC MASHED POTATOES AND FRESH VEGETABLE 24

GRILLED SHRIMP WITH ORGANIC BUTTER AND SEA SALT, CREAMY CHILE RELLENO RISOTTO AND FRESH VEGETABLE 18

SALMON WITH FRESH CILANTRO LEMON BUTTER, SEASONAL VEGETABLE AND MASHED POTATOES 19

MAHI MAHI DUSTED WITH CAJUN SPICE AND TOPPED WITH FRESH MANGO SALSA, SEASONAL VEGETABLE AND MASHED POTATOES 21

ANGUS SIRLOIN 8 OUNCE, CAJUN STEAK FRIES WITH CREAMY BLUE CHEESE, FRESH COLESLAW 15

RIB EYE 14 OUNCE, FINISHED WITH ORGANIC BUTTER AND SEA SALT, SERVED WITH STEAK FRIES AND FRESH VEGETABLE 22

FILET 8 OUNCE CENTER CUT, FINISHED WITH ORGANIC BUTTER AND SEA SALT, SERVED WITH GARLIC MASHED POTATOES AND FRESH VEGETABLE 27

PORK TENDERLOIN MILD CHILI RUB, APRICOT GLAZE, SWEET POTATO FRIES, SEASONAL VEGETABLE 17

TEQUILA LIME CHICKEN MARINATED FRESH HALF CHICKEN, GRILLED AND SERVED WITH CREAMY CHILE RELLENO RISOTTO AND FRESH VEGETABLE 15

PASTA

NEW ORLEANS MINI PENNE, TASSO HAM, SWEET BELL PEPPERS, SPICY CREAM SAUCE, PARMESAN CHEESE, BONELESS CAJUN CHICKEN BREAST 15, OR WITH WILD SHRIMP ADD 3

SHRIMP LINGUINI, WILD SHRIMP, TOMATOES, FRESH BASIL, BRIE, AND THE FINEST OLIVE OIL 18

ALFREDO MINI PENNE, BONELESS CHICKEN BREAST, FRESH SPINACH, BACON, OVEN ROASTED TOMATOES, CREAMY ALFREDO SAUCE 15, OR WITH WILD SHRIMP ADD 3

CHEESE TORTELLINI PESTO CREAM SAUCE, REGGIANO PARMESAN 12, WITH A GRILLED PORTABELLA MUSHROOM ADD 3

BURGERS & SANDWICHES

SERVED WITH SHOESTRING FRIES, SWEET POTATO FRIES OR FRESH COLESLAW.

PRIME BURGER 8 OUNCES USDA PRIME BEEF,* CHOICE OF CHEESE, LETTUCE, TOMATO, PICKLES, MAYONNAISE, YELLOW MUSTARD 9.5 WITH HOMEMADE PIMENTO CHEESE 10.5

TUNA BURGER CHOPPED WITH FRESH GINGER AND HERBS, LETTUCE, TOMATO, CILANTRO MAYONNAISE 14

HOMEMADE BLACK BEAN BURGER JACK CHEESE, LETTUCE, TOMATO, SLICED AVOCADO, SOUTHWESTERN SAUCE 9.5

MANGO CHICKEN GRILLED DOUBLE BREAST, MANGO BARBEQUE GLAZE, MELTED JACK CHEESE, CRISPY APPLEWOOD BACON, LETTUCE, TOMATO, RED ONION, MAYONNAISE 10

FISH SANDWICH HOMEMADE TARTAR SAUCE, DIJON MUSTARD, FRESH COLESLAW 14

TURKEY CLUB SLICED TURKEY BREAST, APPLEWOOD BACON, SLICED AVOCADO, SWISS CHEESE, MAYONNAISE, FRESH CROISSANT 10

PORTABELLA MARINATED, GRILLED AND SLICED MUSHROOM, ROASTED RED PEPPERS, BASIL MARINATED ROASTED TOMATOES, WARM BRIE, FRESH SPINACH, RED ONION, PESTO MAYONNAISE 10

SOUTHWESTERN WRAP SPICY CHICKEN BREAST, SMOKED CORN SALSA, BLACK BEANS, RED ONIONS, TOMATOES, JACK AND CHEDDAR CHEESE, SOUTHWESTERN DRESSING 9

GRILLED HOMEMADE PIMENTO CHEESE GRILLED ON THICK SOUR DOUGH AND SERVED WITH **TOMATO DILL SOUP** 10

HAM AND BRIE SLICED PREMIUM HAM, CREAMY BRIE, HONEY CUP MUSTARD, MAYONNAISE, LETTUCE, TOMATO, FRESH CROISSANT 10

truffles®

STARTERS

TOMATO DILL CREAMY TOMATO SOUP 5

FRENCH ONION SOUP GARLIC CROUTONS, SWISS CHEESE 6

SPINACH & ARTICHOKE DIP SERVED WARM WITH TORTILLA CHIPS 9

COCONUT SHRIMP APRICOT AND HONEY MANGO SAUCES FOR DIPPING 10

BLACK BEAN CAKE SOUTHWESTERN SAUCE, SMOKED CORN SALSA, SPICY TASSO HAM 9

SEARED SESAME TUNA WONTON SERVED CHILLED AND RARE, WITH WASABI SAUCE OVER CRISPY WONTON 11

FRESH MUSHROOM CROSTINI CHOPPED CREMINI, SHITAKI AND BUTTON MUSHROOMS, FRESH HERBS, THE FINEST OLIVE OIL, SERVED WARM WITH GRILLED FRENCH BREAD 10

BAKED BRIE IN PUFF PASTRY KAHLUA PECANS, FRESH FRUIT, FRENCH BREAD 10

JUMBO LUMP CRAB CAKE WASABI MAYONNAISE 12

CAESAR ROMAINE, CROUTONS, REGGIANO PARMESAN 5.5 WITH WHITE ANCHOVIES 7.5

WEDGE ICEBERG, APPLEWOOD BACON, CRUMBLER BLUE CHEESE, GRAPE TOMATOES, HOMEMADE CREAMY BLUE CHEESE AND THOUSAND ISLAND DRESSINGS 7.5

SPINACH BABY SPINACH, KAHLUA PECANS, FUJI APPLES, CHÈVRE CHEESE, POPPY SEED DRESSING 7

ENTREE SALADS

CLUB SALAD CRISPY CHICKEN TENDERS, ROMAINE LETTUCE, AVOCADO, BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, TOSSED WITH HONEY MUSTARD DRESSING 10

SOUTHWESTERN SPICY CHICKEN BREAST, SMOKED CORN SALSA, BLACK BEANS, ROMAINE, RED ONIONS, GRAPE TOMATOES, JACK AND CHEDDAR CHEESE, TORTILLA CRISPS, TOSSED WITH SOUTHWESTERN DRESSING 9.5

BLT BIBB HYDROPONIC BIBB LETTUCE, KAHLUA PECANS, CRUMBLER BLUE CHEESE, BACON, GRAPE TOMATOES, BLUE CHEESE VINAIGRETTE DRESSING 10

CHICKEN CAESAR GRILLED CHICKEN, REGGIANO PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 10, OR WITH GRILLED SALMON ADD 6

TUNA NAPA SALAD GRILLED TUNA COOKED TO MEDIUM RARE, NAPA CABBAGE, TOASTED ALMONDS, CRUNCHY ORIENTAL NOODLES, TOASTED SESAME SEEDS, SESAME GINGER DRESSING 16, WITH GRILLED CHICKEN 10, WITH GRILLED SALMON 16

DESSERTS

PREPARED DAILY IN OUR KITCHEN. 6

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

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

OREO ICE CREAM PIE OREO COOKIE CRUST, OREO ICE CREAM, CHOCOLATE FUDGE, CRUMBLER OREO COOKIES, WHIPPED CREAM

CHOCOLATE PEANUT BUTTER PIE GRAHAM CRACKER CRUST, PEANUT BUTTER MOUSSE, DARK CHOCOLATE, WHIPPED CREAM

OUR ICE CREAM IS PROVIDED BY HILTON HEAD ICE CREAM.

A 20% GRATUITY IS ADDED FOR PARTIES OF 6 OR MORE. PLEASE MAKE ONE OF OUR MANAGERS AWARE OF ANY FOOD ALLERGIES. GLUTEN FREE BREAD AND PASTA ARE AVAILABLE FOR AN ADDITIONAL CHARGE. *SC LAW STATES THAT GROUND BEEF SERVED TO GUESTS UNDER 18 MUST BE COOKED TO 155° (MW). A POSSIBLE HEALTH RISK MAY EXIST IN EATING GROUND BEEF COOKED BELOW 155°.

BEVERAGES

HAND CRAFTED REAL FRUIT LEMONADES AND TEAS

MANGO, MIXED BERRY, RASPBERRY OR POMEGRANATE **2.75**

IBC ROOT BEER 2.5

SOFT DRINKS, LEMONADE, COFFEE AND TEA 2.5 WITH COMPLIMENTARY REFILLS

ESPRESSO 2.5 CAPPUCINO AND LATTE 3

BOTTLE BEER

LAGER YUENGLING – BUDWEISER – BUD LIGHT – COORS LIGHT – MILLER LITE – MICHELOB ULTRA **3.5** HEINEKEN – SAM ADAMS – AMSTEL LIGHT – CORONA **4.5**

PALE ALE SIERRA NEVADA PALE ALE **4.5** SAMUEL SMITH'S ORGANIC PALE ALE **5.5**

STOUT GUINNESS EXTRA STOUT **4.5** SAMUEL SMITH'S CELEBRATED OATMEAL STOUT **5.5**

WHEAT ABITA PURPLE HAZE RASPBERRY WHEAT – MOTHERSHIP WIT ORGANIC WHEAT **4.5**

PORTER SIERRA NEVADA PORTER **4.5** SAMUEL SMITH'S FAMOUS TADDY PORTER **5.5**

BROWN NEWCASTLE BROWN ALE **4.5** HIGHLAND GAELIC ALE – SAMUEL SMITH'S NUT BROWN ALE **5.5**

BELGIAN TRAPPIST ALE CHIMAY PERES TRAPPISTES RED ALE **7.5**

INDIA PALE ALE DOGFISH HEAD 90 MINUTE IPA **4.5**

SEASONAL BLUE MOON SEASONAL – NEW BELGIUM SEASONAL – SAMUEL ADAMS **4.5**

NON-ALCOHOLIC BUCKLER **3.5**

SPECIALTIES 9

RIOJA SANGRIA RED WINE, GRAND MARNIER, MIXED BERRIES, FRESH LIME & ORANGE

PURE CANE MOJITO 10 CANE RUM, FRESH LIME & MINT

SUPERFRUIT COOLER ABSOLUT BERRI ACAI, VEEV ACAI, ST. GERMAIN ELDERFLOWER, FRESH CUCUMBER

PERFECT PATRON MARGARITA PATRON SILVER, FRESH LEMON & LIME, AGAVE NECTAR

MARTINIS

STRAIGHT UP OR ON THE ROCKS **8**

WHITE COSMOPOLITAN ABSOLUT CITRON, PEACH SCHNAPPS, LIME, WHITE CRANBERRY JUICE

BLUE SKYY SKYY VODKA, BLUE CHEESE STUFFED OLIVES

POMTINI POMEGRANATE JUICE, ABSOLUT CITRON, GRAPEFRUIT JUICE

LEMON DROP ABSOLUT CITRON, AGAVE NECTAR, FRESH LEMON JUICE

PEAR & ELDERFLOWER ABSOLUT PEARS, ST. GERMAIN ELDERFLOWER, HONEY, LEMON JUICE

APPLETINI ABSOLUT CITRON, SOUR APPLE, AGAVE NECTAR

GRAPEFRUIT & BASIL KETEL ONE, GRAPEFRUIT JUICE, HONEY, FRESH BASIL

MILLIONAIRE'S MANHATTAN WOODFORD RESERVE, SWEET VERMOUTH, BING CHERRY, HONEY

CIROC GRAPE CIROC VODKA, WHITE GRAPE JUICE, FRESH GRAPES

MAUI BACARDI COCO, PINEAPPLE, CRANBERRY

APEACH ABSOLUT APEACH, CRANBERRY, ORANGE

THE GRAND GRAND MARNIER, PEACH SCHNAPPS, PINEAPPLE

CHOCOLATE ABSOLUT VANILIA, GODIVA WHITE CHOCOLATE, MILK

ESPRESSO VAN GOGH ESPRESSO VODKA, KAHLUA, GODIVA WHITE CHOCOLATE, CREAM

PREMIUM BRANDS

VODKA SMIRNOFF **5** ABSOLUT – ABSOLUT APEACH, PEPPAR, CITRON, MANDRIN, BERRY ACAI, VANILIA, AND RASPBERRI – SKYY – FIREFLY **6** KETEL ONE – STOLICHNAYA – STOLICHNAYA GALA APPLE **7** BELVEDERE – GREY GOOSE – CIROC – VAN GOGH ESPRESSO **9** STOLICHNAYA ELIT **11**

GIN BEEFEATER **5** BOMBAY SAPPHIRE – TANQUERAY **7** TANQUERAY TEN **9**

RUM BACARDI – BACARDI COCO **5** CAPTAIN MORGAN – MYER'S DARK – MOUNT GAY **7** PYRAT XO RESERVE – **10** CANE **9**

TEQUILA CUERVO GOLD **5** 1800 RESPOSITO **7** PATRON SILVER **9** PATRON ANEJO **11**

BOURBON AND WHISKEY JIM BEAM – CANADIAN CLUB – SEAGRAM'S SEVEN – VO **5** JACK DANIEL'S – JAMESON **7**

BASIL HADEN – MAKER'S MARK – KNOB CREEK – CROWN ROYAL **8** BAKER'S **9** BOOKER'S 126.6 – WOODFORD RSV **10**

SCOTCH J & B **5** DEWARS **6** CHIVAS REGAL – GLEN LEVIT **9** JOHNNIE WALKER BLACK **10** MCCALLAN 12 YR – DALWHINNIE 15 YR **12** OBAN 14 YR – LAGAVULIN 16 YR **14**

COGNAC AND CORDIALS HENNESSY – COURVOISIER **10** REMY MARTIN VSOP **14** ALL CORDIALS **8.5**

WINE

BIN GLASS BOTTLE

CHAMPAGNE & SPARKLING

101	MUMMS CUVÉE SPLIT – NAPA	9	
102	CHANDON “BLANC DE NOIR” – CALIFORNIA		40
103	CLICQUOT “YELLOW LABEL” – FRANCE		75
104	MOET BRUT IMPERIAL ROSE – FRANCE		85
105	DOM PERIGNON – FRANCE		175

SAUVIGNON BLANC

201	SEA GLASS – SANTA BARBARA	7	28
202	FERRARI CARANO – SONOMA	8	32
203	KIM CRAWFORD – NEW ZEALAND	8.5	34
204	HONIG – NAPA		35
205	CLOUDY BAY – NEW ZEALAND		42
206	DUCKHORN – NAPA		50

CHARDONNAY

301	WOLF BLASS – AUSTRALIA	6.75	27
302	CHT ST JEAN – SONOMA	7.5	30
303	RODNEY STRONG “CHALK HILL” – SONOMA	8.5	34
304	ADELSHEIM THE SIGNATURE – OREGON		36
305	LA CREMA – SONOMA		38
306	NEWTON RED LABEL – NAPA	10.5	42
307	LATOUR POUILLY FUISSE – BURGUNDY		42
308	FRED COUPLES & Co – NAPA		44
309	SILVERADO – NAPA	11.5	46
310	HEITZ – NAPA		50
311	ARGYLE WINERY NUT HOUSE – OREGON		52
312	CAKEBREAD – NAPA		62

INTERESTING WHITES & ROSE

401	PINE RIDGE CHENIN/VIOGNIER BLEND	8	32
402	LAGARIA PINOT GRIGIO – ITALY	6.75	27
403	ESTANCIA PINOT GRIGIO – CALIFORNIA	7.75	31
404	J PINOT GRIS – RUSSIAN RIVER	8.75	35
405	SANTA MARGHERITA PINOT GRIGIO – ITALY		38
406	CHATEAU STE MICHELLE REISLING – WASHINGTON	7	28
407	BERINGER WHITE ZINFANDEL – CALIFORNIA	5.5	22
408	SOFIA PINOT NOIR ROSE – NAPA	8.5	34

PINOT NOIR

501	CHALONE – MONTEREY	7.75	31
502	RODNEY STRONG – RUSSIAN RIVER	9	36
503	ROW ELEVEN “VINAS 3” – CALIFORNIA		38
504	GLORIA FERRER – CARNEROS		40
505	DUCKHORN DECOY – ANDERSON VALLEY	10.5	42
506	WENTE – OREGON		44
507	GUNLACH BUNSCHU – NAPA		45
508	WILLAMETTE – OREGON		48
509	J – RUSSIAN RIVER		55
510	LANDMARK “GRAND DETOUR” – SONOMA COAST		60
511	TORII MOR COLINA VINEYARD – OREGON		69
512	MACMURRAY RANCH WINEMAKERS BLOCK – SONOMA		72

MERLOT

601	RED DIAMOND – WASHINGTON	6.25	25
602	SADDLE ROCK – SANTA BARBARA	8	32
603	NAPA CELLARS – NAPA		32
604	VERAMONTE “PRIMUS” – CHILI		34
605	FERRARI CARANO – SONOMA	10	40
606	PROVENANCE – CARNEROS		44
607	STAGS' LEAP – NAPA VALLEY		48
608	MATANZAS CREEK BENNETT VALLEY – SONOMA		54

CABERNET SAUVIGNON & BLENDS

701	BERINGER “FOUNDERS ESTATE” – CALIFORNIA	6.75	27
702	ESTANCIA PASO ROBLES – CALIFORNIA	7.75	31
703	COPPOLA DIRECTORS – SONOMA	8.75	35
704	JOEL GOTT “815” – CALIFORNIA		36
705	BR COHN “SILVER” – NORTH COAST	9.75	39
706	NEWTON CLARET – NAPA		43
707	ST FRANCIS – SONOMA		45
708	CASA LAPOSTOLLE “CUVÉE ALEXANDRE” – CHILI		48
709	SEQUOIA GROVE – NAPA VALLEY		52
710	ESTANCIA MERITAGE – ALEXANDER VALLEY		54
711	HONIG – NAPA		58
712	CHATEAUX BASTIDE DAUZAC – BORDEAUX, MARGOIX		62
713	STAGS' LEAP – NAPA VALLEY		66
714	SILVERADO – NAPA		70
715	DUCKHORN PARADUXX – NAPA		74
716	JORDAN – ALEXANDER VALLEY		80

INTERESTING REDS

801	COVEY RUN SYRAH – WASHINGTON	6.5	26
802	ST HALLET “FAITH” – SHIRAZ		32
803	BOUCHAINE ‘ROCKIN H’ VINEYARD SYRAH – SONOMA		38
804	FRED COUPLES & Co SANGIOVESE – CALIFORNIA		48
805	JOEL GOTT ZINFANDEL – CALIFORNIA	8	32
806	DUCKHORN DECOY ZINFANDEL – NAPA	10.5	42
807	SEGHEISIO ZINFANDEL – SONOMA	11.5	46
808	GRAFFIGNA RESERVE MALBEC – ARGENTINA	7.5	30
809	BROQUEL MALBEC – ARGENTINA		34
810	TERRAZAS RESERVE MALBEC – ARGENTINA		42
811	JABOULET “PARALLELE 45” – RHONE		28
812	CAMPO VIEJO GRAN RESERVE RIOJA – SPAIN		44
813	RUFFINO “AZIANO” CHIANTI CLASSICO – ITALY		34
814	SMITH WOODHOUSE “LODGE RESERVE” PORT – PORTUGAL	6	40

HAPPY HOUR 5 - 7 PM

1.00 OFF ALL COCKTAILS, WINES BY THE GLASS, DOMESTIC AND IMPORTED BEERS AND APPETIZERS, AVAILABLE AT OUR BAR