

APPS

Crispy Calamari

Fried with Jalapeno, Mandarin Oranges and Citrus Aioli \$8

Yellowfin Tuna Tartare

Layered with Diced Avocado, Sesame Soy Vinaigrette and Crispy Wontons \$9

Cornmeal Fried Oysters

On a Bed of Cucumber-Apple Relish with Horseradish \$10

Dungeness Crab Salad

With Light Mustard Vinaigrette over a Pool of Honeydew Gazpacho with Fried Tortillas \$12

Smoked and Peach Glazed Lamb Spare Ribs

Over Sweet Country Slaw \$11

SOUPS AND SALADS

Creamy Blue Crab Bisque \$7 SHOT OF SHERRY \$3

Soup of the Day Market

Iceberg Wedge

With Cherry Tomatoes, Grilled Red Onion, Bacon, Gorgonzola Crumbles and Blue Cheese Dressing \$8

House Salad

Tossed with Roasted Red Peppers, Feta Cheese, Olives, Peperocini and Lemon Vinaigrette \$7

Belgian Endive

Tossed with Baby Greens, Gorgonzola, Granny Smith Apples, Candied Walnuts and Raspberry Vinaigrette \$7

Heart of Romaine Caesar

Crispy Romaine Lettuce, Parmigiano Reggiano, Basil and Croutons \$7

SMALL PLATES

Fried Georgia Shrimp Tacos

Crispy Shrimp Coated with a Sweet Chili Butter then folded in a Grilled Tortilla with Guacamole and Pico de Gallo \$12

Lump Meat Crab Cakes

Over a Toasted Almond and Fingerling Potato Salad with Brown Butter and Lemon Vinaigrette \$12

The Daily Grind Hamburger

House Ground Chuck with Gorgonzola Cheese, Caramelized Vidalias, Grilled Tomato and Arugula with French Fries \$14

Housemade Mozzarella

Tossed with Quartered Tomatoes, Spanish Olive Oil and Three Basils \$13

HALYARDS' ORIGINALS

Wild Georgia Shrimp and Cheese Grits

Creamy Stone Ground Grits Topped with Sautéed Shrimp in Andouille Gravy \$21

Seared Yellowfin Tuna

Over Chive Mashed Potatoes, Stir Fried Vegetables and a Plum Wine Reduction with Pickled Ginger \$26

Grilled N.Y. Strip

With Sweet Potato Fries, Sautéed Shiitakes and Soy Lime Butter \$34

Bacon Wrapped Filet Mignon

Center Cut, Marinated Tenderloin over a Bed of Summer Corn, Tomatoes, Red Onions and Portabellas with Zinfandel Bordelaise \$37

BY AND LARGE

Broiled Rainbow Trout

With Green Beans, Sautéed Wild Mushrooms and Strawberry-Peach Chutney finished with Mint and Basil \$21

Wild Copper River Salmon

Over Almond Laced Basmati Rice, Haricot Vert Tossed with an Orange Red Onion Relish and a Creamy Orange Butter \$28

Pan Seared Scallops

With Toasted Quinoa, Sautéed Asparagus, Red Peppers and a Sweet Pea Butter \$28

Sautéed Alaskan Halibut

With Summer Corn and Pignoli Risotto, Grilled Asparagus and a Tomato-Coriander Chutney \$29

Pan Fried Chicken Scallopine

And Grilled Chicken Sausage over Creamy Grits with Roasted Jalapeno Slaw and Toasted Pecans \$22

CATCH OF THE DAY, YOUR WAY

Local when available. Market pricing.

Asian

Crab Fried Rice, Stir Fried Veggies and Miso Vinaigrette

Greek

Sauteed Catch over a Bed of Baby Greens with Feta, Olives, Pepperoncini, Tomato, and a Lemon Herb Dressing

SIDES

Mashed Potatoes \$3	Sautéed Mushrooms \$4
Steamed Asparagus \$4	Green Beans \$4
Sautéed Spinach \$4	Summer Corn Risotto \$4

3 FOR \$33

~FIRST~

Creamy Blue Crab Bisque

Heart of Romaine Caesar
Crispy Romaine Lettuce,
Parmigiano Reggiano and Croutons

Crispy Calamari
Fried with Jalapeno, Mandarin Oranges
and Citrus Aioli

~SECOND~

Wild Georgia Shrimp and Cheese Grits
Creamy Stone Ground Grits Topped with Sautéed Shrimp
in Andouille Gravy

Pan Fried Chicken Scallopine
And Grilled Chicken Sausage over Creamy Grits
with Roasted Jalapeno Slaw and Toasted Pecans

Broiled Rainbow Trout
With Green Beans and Sautéed Wild Mushrooms
with Strawberry-Peach Chutney Finished with Mint and Basil

~THIRD~

Ice Cream and Sorbet

Brownie Ice Cream Sandwich
Vanilla Ice Cream, Chocolate
and Caramel Sauces and Candied Walnuts

Individual Pecan Pies
Bourbon Laced Pie and Sauce Anglaise
with Mint Syrup

FORE AND AFT

LIBATIONS

WINES

Our cellar is vast, meticulously groomed and award winning. Ask your server for the list. Enjoy!

COCKTAILS

We don't have bartenders. We have mixologists. And they are very good at their craft. What will you have?

Metropolitan

Grey Goose l'Orange, Cranberry, Fresh Lime Juice and Sparkling Wine \$9.75

Caipirinha

Lime and Sugar Muddled with Oronoco Brazilian Rum and Soda \$9.75

Lime Rickey

Tanqueray Gin, Fresh Lime Juice, Sugar Syrup and Soda \$8

Hendricks Gin and Cucumber

Midori, Housemade Sour and Mint \$9

Rum Punch

Cruzen Mango Rum, Cruzen Banana Rum, Myers Dark Rum, Pineapple Juice, Fresh Squeezed Orange Juice and Grenadine \$8

Chocolate Martini

Absolute Vanilla, Dark Cocoa, Cream and Chocolate Syrup \$9.50

Sazarac

Premium Rye, Mata Hari Absinthe, Peychaud's Bitters and Lemon \$11

The Riverhouse Salty Dawg

House Squeezed Grapefruit Juice with Charbay Grapefruit Vodka and Salt \$9

The Big Apple Sour Martini

Bacardi Apple Rum, Apple Pucker and Housemade Sweet and Sour \$8

Blueberry Hill

Blueberries and Mint Muddled with Citrus Syrup and Cold River Blueberry Vodka \$13

SWEET ENDINGS

Brownie Ice Cream Sandwich

Vanilla Ice Cream, Chocolate and Caramel Sauces and Candied Walnuts \$7

Vanilla Crème Brulee

With Caramelized Sugar Crust \$7

Individual Pecan Pies

Bourbon Laced Pie and Sauce Anglaise \$7

Caramelized Peach Parfait

Spiked Pound Cake Layered with South Carolina Peaches and Mascarpone Mousse \$7

Ice Cream and Sorbet

I Scream, You scream... \$7

SIGNATURE COFFEES

Espresso \$2

Latte \$3

Cappuccino \$3

Irish Coffee \$7

The Soprano

Brandy, Amaretto and Coffee \$7

Keoke

House Blend with Kahlua and Brandy \$7

Your place. Or ours.

Just a reminder from **Halyards Catering** that the choice is yours. From a gala wedding reception or a cocktail party in your home, to a full-house dinner event at Halyards, you'll find that we have a special love for special events.

For a complete Catering Menu, or to discuss your next event, call us. Or visit halyardscatering.com.

HALYARDS' RIVERHOUSE

AT VILLAGE CREEK LANDING
Special Events by Halyards Catering Company

Halyards Catering Company is pleased to announce coastal Georgia's newest casual venue for waterfront special events! Reservations for 2010 events at this historic peninsula, beloved for its marsh vistas and natural beauty, are being accepted now. Call (912) 399-0241.

Across the courtyard.

We invite you to meet and enjoy the other member of the Halyard Restaurant Group family—**Tramici**, right next door! Chef Brandon's passion for inventive and inspired Italian cuisine awaits you. Fresh local seafood, perfect pizza pies, classic pastas, and sensational nightly specials. Plus tempting starters, great wines and Italian sweets. Open daily, 5 to 10pm. Come hungry.

HALYARDS AND TRAMICI ARE LOCATED AT 55 CINEMA LANE (ACROSS FROM ISLAND CINEMAS) ON ST. SIMONS ISLAND
FOR HALYARDS RESERVATIONS: 638-9100 halyardsrestaurant.com | FOR TRAMICI RESERVATIONS: 634-2202 tramicirestaurant.com

If you would like something more simply prepared, please ask • One martini, two martini, three martini, floor • As you slide down the banister of life, may the splinters be pointing in the right direction • Ask if Chef caught some fish for tonight's special • Life is too short to drink bad wine • We will clear your plate when everyone at your table is done • No more than four checks per table • Dogs are people too • Life is a Cabernet • Glynn County says the consumption of raw or undercooked food may cause illness or death • Ask Chef's mom how to make the mashed potatoes • Choose plastic, save a tree • Choose pine, save an oak • We realize you have a choice. Thank you for choosing us • Please don't tease the staff • No Sunday driving on a Wednesday • While we do appreciate a fine cigar, sorry, no cigars • Bonum vinum laetificat cor hominis (Good wine gladdens a person's heart) • Call your mother and tell her you love her • Relax, you're on a beautiful Island • I.I.T.Y.W.I.M.W.Y.B.M.A.D. • Please turn off your cell phone, ours is available • Hats and T-shirts are available • We will cater your next party here or there. Just ask • Survival is for the masses. Success is for us • Water divides continents and their peoples. Wine unites them • Carpe Diem • Try a wine you've never had before. If you don't like it, Chef will drink it • For late night dancing, try Ziggy's • Ask Chef who should take you fishing • Try something new tonight

