

THE  
HALYARD  
RESTAURANT  
GROUP

# KNIT

TYING GREAT FOOD, WINE & FRIENDS TOGETHER SUMMER 2009

## SUMMER

isn't just a season...  
it's a seasoning!

**The Island's sensational summer season is here.** And with the radiant weather comes new menu creations on both sides of our courtyard!

**At Halyards,** Chef Dave and Chef Adam have teamed up to create appetizers that range from new medleys (Fried Blue Crab Rangoon and Seared Beef and Toasted Cashew Eggrolls) to the prized standards (mussels and calamari). And their seasonal entrees pay homage to the bounty of the sea (shrimp, tuna, salmon, trout and flounder) and the grandness of the land (filets, chops and strips).

**At Tramici,** Chef Brandon's menu beckons with guest favorites and new infusions! Of special note are his three new and spectacular combinations that are already getting rave reviews from guests: Baked Ziti with Pulled Pork and Mozzarella; Duck Risotto; and an-out-of-this world Ham and Cheese Ravioli!



**It Stands for  
Facebook  
(and Food)!**

Facebook is a vast (200 million subscribers) social networking phenomenon that's now connecting folks of all ages! It's a great way to stay connected to our restaurants and it's easy! Just set up your Facebook account and join the group called "Fans of Halyards and Tramici." Then you'll be among the first to know about specials and events.

## SMALL PLATES BIG TASTES!

**There's a brand new section on the Halyards menu** and we want you to come in for a "taste drive!" Chef Dave and Chef Adam have created these new items that offer smaller portions, great prices and the opportunity to sample more than one when you just can't decide.

### THE HALYARDS SMALL PLATE MENU:

<b>Chunky Tomatoes and Housemade Mozzarella</b> with Basil Leaves, Balsamic Reduction and Crispy Onion Rings	\$11
<b>Sautéed Crabcakes over Green Bean Salad</b> with an Orange-Hazelnut Vinaigrette accented by Vanilla	\$13
<b>Grouper Tacos</b> with Rice and Beans, Salsa Verde and Chipotle Sour Cream	\$11
<b>Two Seared Diver Sea Scallops</b> with Vegetable Risotto and Sweet Pea Butter Add Braised Short Ribs	\$14
<b>Sautéed Mayport Grouper</b> with Shiitake and Scallion Couscous over Carrot Ginger Vinaigrette with Pea Shoots	\$16
<b>Hanger Steak and Wedge Salad</b> with Balsamic Blue Cheese Dressing, Bacon, Boiled Egg and Red Tomato	\$14

## 3 for \$33. 4 for \$40.

**SIMPLE MATH. SENSATIONAL VALUE!**

**We can't remember when such a simple idea produced so much guest delight!** At Halyards, we've created a special group of new menu selections—including salads, apps, entrees and desserts—where you choose how many and how much!

Whether it's three for \$33, or all four for just \$40, you'll discover why this special section of our menu has quickly become our most popular.

tramici  
neighborhood  
italian

634-2202 tramicirestaurant.com

HALYARDS

638-9100 halyardsrestaurant.com

HALYARDS AND TRAMICI ARE BOTH LOCATED AT 55 CINEMA LANE (ACROSS FROM ISLAND CINEMAS) ON ST. SIMONS ISLAND, GEORGIA.  
FOR RESERVATIONS, VISIT EITHER RESTAURANT'S WEBSITE AND CLICK ON THE OPENTABLE.COM LINK, OR CALL US.

# Award-Winning Wines!

**For the sixth consecutive year,** Halyards has won the prestigious Award of Excellence from *Wine Spectator*. The magazine rates the wine lists of over 4,000 restaurants. We invite you to come discover the delights of our award-winning cellar, including these latest finds by Christian:

## Wine Spectator



*Patz and Hall, Dutton Ranch, Russian River Valley 2006*  
*Atteca, Old Vines, Grenacha, Calatayud, Spain 2007*  
*C.H. Berres, Kinheimer Hubertuslay Spätlese, Mosel, Germany 1996*  
*Vincent Girardin, "Les Charmes", Santenay, Burgundy, France 2005*  
*Domaine Charvin, "Les Poutet", Cotes du Rhone, France 2006*

# HAPPY HOUR

## at Tramici

Join us daily from 5:00 to 6:30 pm for  
\$3.50 house wines, \$3.50 well drinks and  
\$1.50 draft beer specials!

## News from the Halyards and Tramici Crews

**Congratulations to...** **Adam Jones:** named Chef de Cuisine, Halyards; **Brandon Stevens:** named Executive Chef, Tramici; **Sandy Brewer** (Halyards): expecting a baby boy soon; **Josh Blanchard** (Halyards): accepted to graduate school; **Kyle Johansson** (Halyards): the Glynn Academy Class of 2009 Valedictorian; **Ben Kirpich** (Valet): Graduate, Glynn Academy Class of 2009.

**New to the Halyards Crew...** Archie Prince, Cook; Susannah Waters, Host.

**New to the Tramici Crew...** Glenn Mikowski, Cook; Megan Holmes and LaQuana Foster, Servers; Emmy Foster, Server Assistant; the return of Larry Arndt, Server

## Summer Parties?

Halyards Catering Company will make your summer wedding reception, garden party or special event shine.

Please call us or visit [halyardscatering.com](http://halyardscatering.com).

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