

# DINNER HAMPTON LAKE

## LAKESIDE STARTERS

### SIGNATURE

she crab  
+ CUP 4 BOWL 6 +

### SOUP DU JOUR

culinary team's creation  
+ CUP 4 BOWL 6 +

## BILL'S PUB

### BANG BANG SHRIMP / 10

sweet thai chili & sriracha

### TURKEY BURGER / 12

grilled fresh ground turkey, avocado, smoked gouda and cajun mayo

### BEEF TACO NACHOS / 9

piled high with seasoned ground beef, jalapenos, tomatoes, pepper jack & cheddar cheese over house made tortilla chips

### BBQ BRISKET SANDWICH / 11



Topped with Bacon, and Cheddar Cheese on Texas Toast

### ★ BILL'S BURGER 8 OZ / 12

grilled and topped with cheese  
+ add apple-wood smoked bacon 1.5 +

### BWB'S WINGS / 10

celery & carrot sticks  
+ choice of ranch or bleu cheese +

### SHRIMP & ANDOUILLE BURGER SLIDERS / 10

### SOUTHERN CHEESE FRIES / 10

with pimento cheese and fried green tomatoes

## LAKE SALADS

### SOUTHERN SALAD / 10

fried green tomato, buffalo mozzarella, diced bacon, red onion over fresh greens with pimento cheese dressing

### HOUSE SALAD / 8

baby mixed greens with grape tomatoes, english cucumber

### SUMMER SALAD / 10

Fresh Greens, Dried Cranberries, Strawberries, Mandarin Oranges, Heirloom Tomatoes, Sunflower Seeds and Feta Cheese with Apple Vinaigrette  
+ add \$3.00, tuna, egg salad +

### CAESAR SALAD / 8

Crisp romaine, tomatoes, parmesan, classic Caesar dressing, and garlic crostini

### HOUSE MADE DRESSINGS

Honey Mustard, Ranch, Balsamic Vinaigrette, Blue Cheese, Apple Vinaigrette, Pablano Avocado Dressing, Pimento Cheese Dressing

### SALAD ADDITIONS:

Fresh Grilled or Blackened Chicken...3

Grilled Shrimp....3

Crab Cake...3

Salmon....3

## FLAT BREAD PIZZAS



### MARGARITA FLATBREAD / 11

fresh mozzarella, basil leaves and vine-ripened tomatoes

### PEPPERONI FLATBREAD / 11

pepperoni with mozzarella



## LAND AND SEA OFFERINGS

### ★ SEAFOOD PASTA / 22

wild caught shrimp and jumbo scallops tossed with spinach and tomatoes in a lobster cream sauce over pappardelle pasta

### CHICKEN PICCATA / 19

seasoned & floured chicken breast quickly sautéed and served with a lemon butter white wine sauce accented with capers

+ accompanied by rice and vegetables +

### VEAL PARMESAN / 23

thin veal cutlets breaded and lightly fried topped with our homemade marinara, mozzarella and parmesan cheese served with a side of pasta

### ★ SALMON BRUSCHETTA / 20

wild caught salmon topped with heirloom tomato and crab bruschetta

+ served with rice and vegetables +

### GUINNESS BRAISED SHORT RIBS / 24

slow roasted and boneless mouth watering short-ribs

+ fingerling potatoes & braised root vegetable +

### ★ SESAME TUNA & TEMPURA SHRIMP / 27

sesame seared ahi tuna steak with tempura shrimp served over an asian noodle salad and wakame finished with teriyaki and wasabi aioli



## VEGETARIAN ENTRÉE

### 🌱 VEGETARIAN PASTA / 19

zucchini & squash ribbons in a garlic and herb butter sauce accented with asparagus, spinach, heirloom tomato, mushrooms and carrots

add soup or salad to your entrée for \$2.50



We commit to use the freshest, locally sourced products available  
Here is a small sample of our local partners that help us stay committed to you:

Coleman Farms Dillon, Bluffton SC

Adluh Grits, Columbia, Bluffton SC

Labella Pasta, Columbia, SC

Please be sure to confirm with your server(s)  
about any food allergies since some ingredients  
are not always listed on the menu

Any table not charging to a member account is subjected to an 18% service charge

★ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness