

# HALYARDS

Executive Chef Jon Gibson

General Manager Chuck Tait

## APPETIZERS

WARM CIABATTA BREAD EV Olive Oil   Balsamic Vinegar	\$5
BAKED BREADLESS CRAB CAKE Remoulade   Southern Coleslaw	\$23
TUNA TARTARE BRIOCHE Yellowfin Tuna   Yuzu   Mirin   Soy Sauce   Togarashi   Toasted Brioche   Black Garlic Butter   Avocado Mousse	\$19
HONEY FIRE FETA Honey Gochujang Glaze   Crostini   Cucumber	\$16
PORK POTSTICKERS Chili Crunch Dipping Sauce	\$13
RAW OR ROASTED OYSTERS Half Dozen Raw or Garlic Butter Roasted	\$19
FRIED GA WHITE SHRIMP TACOS Flour Tortillas   Sweet Thai Chili Butter   Pico de Gallo	\$15
CRISPY CALAMARI T AND T Rice Flour Fried   Fresh Jalapeños   Peppadew Peppers   Citrus Aioli	\$14

## SOUPS AND SALADS

CREAMY BLUE CRAB BISQUE Onions   Garlic   Celery   Add Sherry \$3	\$8/\$12
CARROT GINGER SOUP Cream   Carrots   Ginger   Nutmeg   Cinnamon   Coconut Milk	\$8/\$12
HEART OF ROMAINE CAESAR Ciabatta Crouton   Radish   Parmigiano Reggiano   Caesar Dressing	\$12
APPLE, PECAN, AND GOAT CHEESE Granny Smith Apples   Pickled Red Onion   Candied Pecans   Goat Cheese Crumbles   White Balsamic Vinaigrette	\$16
GARLIC HERB WEDGE Bacon   Tomato   Hard-Boiled Egg   Chives   Gorgonzola Crumbles   Garlic Confit Gorgonzola Dressing	\$14
WINTER FARM SALAD 5 Oaks Farm Lettuce   Baby Arugula   Dried Cranberries   Sliced Pear   Feta Cheese   Candied Walnuts   Pomegranate Vinaigrette	\$15

## ENTRÉES

### FISH

CATCH OF THE DAY Citrus Herb Rubbed   Swiss Chard   Risotto Milanese	\$MKT
BLACKENED SHRIMP & GRITS GA White Shrimp   Smoked Gouda Grits   Andouille Cream	\$28
GRILLED SALMON* Umami Maple Glaze   Cauliflower Purée   Broccolini   Carrot Strings	\$32
SEARED TUNA* Soba Noodles   Cucumber   Snow Peas   Edamame   Ponzu Sauce   Soy Reduction	\$41
STUFFED FLOUNDER Fresh Spinach   Boursin   Sea Island Red Pea Succotash   Sauce Piquant	\$42
SEAFOOD POT PIE Crab Cream   Fresh Fish   GA Shrimp   Bay Scallops   Peas   Celery   Carrot   Potato   Puff Pastry Top	\$39

### MEAT AND POULTRY

14oz RIBEYE* Roasted Tri-Color Potatoes   Sautéed Haricots Verts	\$48
HALYARDS CHEESEBURGER* Cheese   Bacon   Mayo   Lettuce   Tomato   Red Onion   Pickles   Crispy French Fries	\$23
8oz FILET* Pan Seared   Two-Potato Mash   Asparagus   Soy Lime Butter	\$56
SWEET TEA FRIED CHICKEN Nashville Hot Sauce   Pimento Cheese Grits	\$28
12oz BONELESS PORK CHOP* Pineapple Sorghum Glaze   Sweet Potatoes   Haricots Verts	\$39
SHAVED BEEF STIR FRY* Sweet Potato Noodles   Stir-Fried Veggies   Spicy Korean Glaze	\$30

*\*Glynn County says the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

