

Hege's Traditional House Specialties

Soup

✂ *Low Country She Crab* 9.5

✂ *French Onion* 10

Cold Appetizers

✂ *Betty Hege's House Salad* 9

Bibb lettuce, artesian greens, celery, carrots, radishes, cucumbers, tomatoes, Vidalia onions, feta cheese, garlic mustard vinaigrette

✂ *Traditional Caesar Salad* 9

herbed croutons, fresh grated Parmigiano Reggiano

Lettuce Wedge 11

pickled red onions, bacon, tomatoes, bleu cheese dressing

Asian Tenderloin Salad 14

filet mignon, red cabbage, bok choy, carrots, wasabi peas, peanuts, sugar peas, wontons, soy-ginger vinaigrette

Hot Appetizers

French Country Escargot 13

in the shell, garlic butter, croutons

Crispy Fried Oysters 16

cocktail, remoulade, South Carolina vinegar slaw

Napa Valley Pizzetta 15

mozzarella, asparagus, roma tomatoes, basil, olive oil

Steamed Mussels for Two 20

smoked tomato lobster broth, Vidalia onion, chorizo, cilantro

Entrees

✂ *Maryland Crabcakes* 19/35

sautéed spinach, aromatic rice, gulf shrimp, sherry cream sauce (1 or 2 crabcakes)

Broiled Canadian Lobster Tail 28

beurre blanc, shrimp, whipped potatoes, fresh asparagus

✂ *Calves Liver* 28*

Applewood smoked bacon, grilled onions, red wine jus, whipped potatoes

✂ *Classic Veal Parmesan* 30

tomato sauce, mozzarella, angel hair pasta

10 oz. Boursin Burger 19*

sautéed onions, truffle aioli, American cheese, crisp bacon, toasted English muffin, and shoestring fries

Bacon-Wrapped Filet Mignon 38*

blue cheese, asparagus, whipped potatoes, red wine jus

Prime 16 oz. Delmonico 47*

garlic shallot cognac butter, onion rings, sautéed spinach, garlic mash, house steak sauce

Items denoted with ✂ are available within the 3 course Pre-Fixe Dinner for \$40
Select from either 1 hot or cold appetizer, 1 entrée, and 1 dessert
Pre-Fixe dinners may not be split

Hege's Spring Menu 2017

Cold Appetizers

✂ *Mixed Greens Salad* 9

strawberries, goat cheese, almond granola, honey nut vinaigrette

Tuna Tartar 15*

wasabi aioli, ponzu, wakame salad, wonton chips, togarashi

Hot Appetizers

✂ *Soup of the Day* 9

Chef's daily offering

Duo of Confit Pork Belly and Shrimp 15

mojo sauce, pineapple salsa, chili oil

Braised Shortrib Ravioli 15

forest mushrooms, english peas, tomato, goat cheese, braising jus

Entrees

✂ *Fish Du Jour* 35

Chef's seasonal accompaniments

Coriander Grilled Tuna 36*

edamame stir fry, coconut ginger lemongrass broth, chili oil

Pan Seared Scallops 38*

farro, chorizo, english pea, cauliflower puree, brown butter, marinated tomato

Hege's House Pho 24

local ramen, ginger soy lemongrass vegetable broth, carrot, bean sprout, mushroom, lime, crispy tofu

Maple Leaf Farms Duck 36*

duck confit, fingerling, caramelized onion, bing cherry puree, rosemary duck jus

✂ *Herb Grilled Pork Tenderloin* 30*

roasted cauliflower, fingerlings, arugula, spiced pecans, bourbon pecan jus

✂ *Spring Lamb Stew* 28

sugarcane beets, baby carrots, rice, turnips, mint aioli

Sides 7

Grilled Asparagus with Lemon and Garlic *Sautéed Spinach*

Garlic Mashed Potatoes *Onion Rings* *Shoestring Fries*

Split Charge \$5.00/Entrée

**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

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Hegesrestaurantsc.com