

## 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 onions, chorizo, cilantro

### Entrees

✂ Maryland Crabcakes 19/35

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

✂ Calves Liver 28\*

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

**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 Summer Menu 2017

## Cold Appetizers

### **Charred Octopus Carpaccio 14\***

smoked eggplant spread, heirloom tomato jam, olive crumble, arugula pesto, grilled bruschetta

### **Compressed Melon and Cucumber Salad 12**

fennel, goat feta, toasted honey peach, basil vinaigrette

## Hot Appetizers

### **Crab Stuffed Jumbo Shrimp 18\***

Forbidden black rice risotto, beurre blanc

### **Lobster Crab Fennel Raviolis 14\***

pine nut Meuniere

## Entrees

### **Fish Du Jour 35**

Chef's seasonal accompaniments

### **Habanero Haystack Pasta 28**

smoked chicken, bell peppers, andouille, white corn, red onion, angel hair

### **Hege's Summer Shellfish Pasta 38\***

½ broiled lobster tail, mussels, clams, shrimp, white wine and roasted garlic tomato broth

### **Hege's House Pho 24**

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

### **Pork Chop 30**

savory Carolina Gold rice pudding, charred watermelon relish, grilled summer squash, mustard caraway gastrique

### **Broiled 12oz "Maine Lobster Tail" 42\***

grilled shrimp, whipped potatoes, and asparagus

## 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

