

**TASTE THE
DIFFERENCE**

124 ARROW RD, HHI
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ANNIEOHHI.COM



ANNIEO'S
KITCHEN
chamber
restaurant week

January 21 - 28, 2017 · RESERVATIONS SUGGESTED · SERVING MONDAY - SATURDAY FROM 5 PM.

Celebrate Restaurant Week with our Chef, Staff and our Vendors.

Experts will be available to answer questions on the facts and myths of All-Natural meats and seafood.

FIVE COURSE FEASTING MENU

Starting at \$30 per person

GETTING STARTED

choice of one

Chicken Skin Crisps

Utterly addictive Sweet-and-Salty snack especially good with a SC craft beer.

Southern Shrimp Cocktail

Taste fresh Wild Caught shrimp prepared fried, blackened and poached.

Smoked Pork BBQ Slider

Every mouthful contains hickory smoked pulled pork, vinegar slaw and Carolina gold BBQ.

Spinalis Dorsi on a Stick

The least known but the best tasting cut of beef; the tenderness of a tenderloin and all the flavor of a prime rib.

SOUP & STEW

Tasting Trio

Enjoy samplings of our Tomato & Red Pepper Soup, Beef Stew, and our best selling, Pork, Poblano & Sweet Potato Stew.

GARDEN

choice of one

Artisan Salad

Romaine Wedge

THE MAIN TASTE

Select from All-Natural Proteins to the right.

1 Item from 2 Categories \$30.00

1 Item from 3 Categories \$37.50

1 Item from 4 Categories \$45.00

THE END

Stokes Purple Sweet Potato Ice Cream

Non-Dairy, Vegan, Sugar Free, All-Natural



ALL-NATURAL PROTEINS

Tasting portions approximately 4 ounces per item.
Chef's Starch and Vegetable accompany each plate.

ALL-NATURAL BEEF

My Country Fried Steak

*You will not believe what we have done with this southern classic.
Do not miss it.*

NY Strip

You have to try it for yourself to believe the difference.

Grass Fed BeefSteak

Perfect ground beef, pan-seared, with mushroom-onion brown gravy

PASTURED PORK

Hand Pulled Smoked Pork Butt

*Hickory smoked right here on location then slow cooked for hours.
Served with BBQ (but we don't think you need it!)*

BBQ Spare Ribs

*Hickory smoked right here on the front lawn.
Sometimes you can smell it while driving by.*

Pan-Seared Pecan Pork Chops

*Boneless pork chop, pan-seared in a brown butter.
Topped with Pecan Butter.*

FREE RANGE CHICKEN

Black & Smoke

*We blacken the breast and smoke the thigh,
giving our All-Natural chicken the perfect flavors.*

Crisp Drumstick Confit

*Confit is to deep fat-frying as barbecue is to grilling.
Low and slow versus fast and furious.*

Roasted Turkey Breast

Our All-Natural, turkey is so moist, even dark meat lovers will enjoy it.

WILD CAUGHT SEAFOOD

Pelagic Catch

*Pelagic Fish may travel hundreds of miles a day in the cleanest part of
the oceans giving the meat a firm texture with a crisp clean flavor.*

Reef Catch

*Reef Fish are extremely flavorful ranging from mild to sweet. The meat
is usually flaky and a clean white color.*

Blue Crab Cakes

*We just had to offer these for you to try. Some (actually more than some)
say they are the best on Hilton Head.*

Please note - This menu not valid with any other promotional offers.

Your Chef tonight has painstakingly considered all pairings and plate presentations to make your experience one to be remembered and enjoyed.

In order to keep the Chef happy - Please No Split Plates and No Substitutions. Thank You