

THE *Augustine* GRILLE

Starters

Lobster Napoleon, Lemon Chervil Butter

14

Sawgrass Crabcakes, Saffron Aioli

14

Truffled White Cheddar & Lobster “Mac and Cheese”

16

Parmesan Pan Fried Organic Heirloom Tomatoes

12

Grilled Sugar Cane Skewered Sea Scallops,

Soy Honey Miso Glaze

14

Hawaiian Bigeye Tuna Tartar, Truffle Ponzu

15

Shrimp Martini, Spicy Cocktail Sauce

13

Chef’s Trio Appetizer Sampler

20

Soups

Augustine Grille’s Onion Soup

8

Lobster Bisque

9

Salads

Hearts of Romaine Caesar Salad, Parmesan Tuile

9

Salad of Organic Baby Mixed Greens, Herb Vinaigrette, Brioche Croutons

8

“Hydro” Baby Bibb, Maytag Blue, Toasted Pecans, Dried Cherries

Roasted Shallot Vinaigrette

11

The “Augustine” Wedge

Iceberg Lettuce, Applewood Smoked Bacon, Heirloom Tomatoes

Brioche Croutons, Maytag Blue Cheese Dressing

10

Chef’s Three Course Prix fixe Menu

Salad/Soup

Hearts of Romaine Caesar Salad

Salad of Organic Baby Mixed Greens

Lobster Bisque

Entree

Grilled Ribeye

Chef’s Daily Catch

Roasted Chicken

Dessert

Vanilla Bean Crème Brûlée

Hot Chocolate Cake Surprise

39

As a courtesy to our other guests, please refrain from using cell phones

From the Grille

All steaks served with grilled asparagus and creamy garlic mashed potatoes.

<i>Center Cut Filet Mignon, Chateaubriand Sauce</i>	36
<i>Porterhouse, Demi Butter</i>	37
<i>Silverton Ridge Colorado Rack of Lamb</i>	37
<i>Beef Rib Chop “Cowboy Steak Frites”, Truffle Butter</i>	38
<i>Harris Ranch All Natural New York Strip, Shallot Glaze</i>	44
<i>Harris Ranch All Natural Filet Mignon</i>	48

Enhancements

<i>Maytag Blue Cheese</i>	5
<i>Caramelized Onions</i>	4
<i>Sautéed Forest Mushrooms</i>	8
<i>Crab Meat and Béarnaise Sauce</i>	10

Specialties

<i>Shrimp Orecchiette</i>
<i>Sautéed Shrimp, Shiitake Mushrooms, Tomatoes, Spinach, Sherry Cream Sauce</i>
26
<i>Chicken St. Augustine</i>
<i>Sautéed Chicken, Artichoke Hearts, Fresh Tomatoes, Sweet Onions, Hand Cut Pasta</i>
25
<i>Pan Seared Fresh Florida Red Snapper</i>
<i>Artichoke Sofrito</i>
28
<i>Leek Crusted Chilean Sea Bass</i>
<i>Creamy Garlic Mashed Potatoes, Grilled Asparagus, Scallion Jus, Truffle Essence</i>
32
<i>Grilled Wild Salmon</i>
<i>Sautéed Spinach, Béarnaise Sauce</i>
29
<i>Hawaiian Bigeye Tuna</i>
<i>Scallion and Sesame Studded Sticky Rice, Asian Vegetables, Szechwan Sauce</i>
32
<i>Blue Crab Smothered Florida Grouper</i>
<i>Valencia Rice Pilaf, Preserved Lemon Butter</i>
30
<i>Butter Poached Maine Lobster</i>
Market Price

Chef’s Five Course Culinary Tasting Tour

75

Sommelier’s Pairing

45

Tasting menus are determined by the Chef and Sommelier with your preferences in mind. Please notify your server of any dietary requests

We celebrate farmers and artisans who grow and raise food consistent with our philosophy of caring for the land and protecting food in danger of becoming extinct. We source the freshest and highest quality, seasonally correct, sustainably grown and raised food available from regional farmers. We do not purchase meat or fish that are considered endangered species.

Chef Brett A. Smith

The consumption of undercooked or raw food products may be hazardous to your health.