

# *Appetizers*

Lobster Napoleon with Lemon Chervil Butter  
12.95

Crabcake Porcupine with Saffron Aioli  
11.95

Asian Duck Spring Roll with Spicy Dipping Sauce  
10.95

Seared Beef Carpaccio with Herbed Crostini, Arugula,  
Truffle Oil and Aged Balsamic Vinegar  
11.95

Seared Sea Scallops with Creamed Leeks and Crispy Apples  
11.95

Big Eye Tuna Tartare with Truffle Ponzu  
13.95

Shrimp Martini with Spicy Cocktail Sauce  
11.95

<p>Chef's Trio Appetizer Sampler 14.95</p>
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# *In the Kettle*

Augustine Grille's Onion Soup  
6.95

Lobster Bisque  
8.95

# *From the Garden*

Hearts of Romaine Caesar Salad  
with Parmesan Tuile  
7.95

Salad of Baby Mixed Greens with Herb Vinaigrette  
and Brioche Croutons  
5.95

Baby Bibb with Crumbled Bleu Cheese, Toasted Pecans,  
Sun-Dried Cherries and Roasted Shallot Vinaigrette  
7.95

# *From the Grille*

Here at The Augustine Grille we feature some of the finest steaks and chops in the world. Our meats are cut from naturally aged, Midwestern, grain-fed cattle and are supplied by Buckhead Beef, a supplier to the most exclusive restaurants in the United States.

All Steaks served with Grilled Asparagus and Creamy Garlic Mashed Potatoes

Grilled Filet Mignon, Chateaubriand Sauce

29.95

Grilled New York Strip, Zinfandel Shallot Glaze

31.95

Grilled Porterhouse, Dijon Horseradish Demi-Glace

34.95

Grilled Beef Rib Chop "Cowboy Steak"

33.95

Colorado Rack of Lamb, Rosemary Lamb Jus

31.95

Grilled Veal Filet Oscar, King Crab, Grilled Asparagus  
and Béarnaise Sauce

34.95

## *Specialties*

Chicken St. Augustine

Sautéed Chicken, Artichoke Hearts, Fresh Tomatoes,  
Sweet Onions and Hand Cut Pasta

19.95

Shrimp Orecchiette

Sautéed Shrimp, Shiitake Mushrooms,  
Roma Tomatoes, Broccoli Rabe, Sherry Cream Sauce

23.95

Ruby Red Florida Snapper

Basmati Rice Pilaf, Maple Almond Sage Brown Butter

25.95

Leek Crusted Chilean Sea Bass

Creamy Garlic Mashed Potatoes, Grilled Asparagus,  
Scallion Jus and Truffle Essence

28.95

Grilled Salmon

Smashed Fingerling Potatoes, Lemon Chevril Butter

22.95

Hawaiian Bigeye Tuna

Ahi Roll, Braised Baby Bok Choy and Szechwan Sauce

27.95

Butter Poached Maine Lobster

market price

Chef Brett A. Smith