



Dinner Menu
5:00 pm – 10:00 pm

APPETIZERS

Grilled Portabella Mushroom

stuffed with herb goat cheese served with a smoked tomato sugo 6.99



Oysters Augusta

five blue point oysters topped with crab meat & andouille sausage
finished with a blanket of saffron hollandaise 11.99



Pan Seared Crab and Crawfish Cake

another house specialty served with a dusting of panko and finished with a spicy remoulade 8.00

BBQ Chicken Quesadilla

grilled chicken breast with caramelized onions, cheddar jack cheese and
our own southern peach bbq sauce tucked in a sun-dried tomato tortilla 6.99

Spud Basket

choice of bayou fries, homemade seasoned potato chips or
sweet potato fries with Chef's dipping sauce 4.99

SOUP



Spicy Peanut Soup

our house specialty with a southern kick
3.99 cup 4.99 bowl

Chef's Soup of the Day

market price

SALADS

Augusta Grille Caesar Salad 7.00

have it southern style with corn meal crusted fried oysters 10.99
with grilled marinated chicken 9.99 with grilled wild salmon 11.99

Roasted Turkey Cobb Salad

fresh roasted turkey, applewood smoked bacon,
tomatoes, blue cheese, cooked egg, avocado and
black olives served over mixed baby greens with
your choice of dressing 8.00

The Green Jacket Salad

fresh grape tomatoes, cucumbers, red onions
and olives served over mixed baby greens
with our homemade blue cheese vinaigrette 5.99

KID'S MENU

Grilled Cheese

choice of bread - whole wheat, white or rye bread and choice of cheese -
american, provolone or swiss served with beverage, fries & applesauce, and a scoop of ice cream or fresh fruit 6.99

Chicken Tenders

3 chicken tenders served with beverage,
fries & applesauce, and a scoop of ice cream
or fresh fruit 6.99

Pasta & Chicken

Chef's pasta and grilled chicken tossed with red or
white sauce served with beverage & applesauce,
and a scoop of ice cream or fresh fruit 6.99

Gratuity of 18% will be added to parties of six or more

ENTRÉES

Lasagna Bolognese

a classic dish with a mixture of ground beef, pork and sausage, ricotta cheese, béchamel and homemade marinara sauce topped with fresh mozzarella cheese served with Chef's vegetable 13.99

Low Country Cavatelli

sautéed shrimp, crawfish, crab meat and sun-dried tomatoes in a spicy cajun cream sauce tossed with cavatelli served with Chef's vegetable 15.99

Sweet Potato and Pecan Crusted Catfish

southern dish with a twist topped with a smokey andouille cream served with Chef's vegetable & potato 14.99

Tuscan Style Rib-Eye

14 oz. rib-eye steak marinated and grilled, topped with gorgonzola cheese and balsamic syrup served with Chef's vegetable & potato 26.99

House Smoked Pork Chop

vanilla cured and applewood smoked 12 oz frenched pork chop with a sour apple demi served with Chef's vegetable & potato 18.99

Chicken Fricassee

sautéed breast of chicken with root vegetables, mushrooms and fresh herbs in a white wine cream gravy served with Chef's vegetable & potato 15.99

Carolina Crab Au Gratin

jumbo lump crab meat in a lemon cream sauce topped with a blend of cheeses and broiled to perfection served with Chef's vegetable & potato 24.99



Pan Seared Crab and Crawfish Cakes

two jumbo lump crab and crawfish cakes pan seared and topped with a spicy remoulade sauce served with Chef's vegetable & potato 22.99

BBQ Wild Salmon

grilled wild salmon filet brushed with our homemade Southern Comfort peach bbq sauce served with Chef's vegetable & potato 15.99

Filet Mignon

8 oz filet wrapped in applewood smoked bacon, grilled to your liking and topped with tobacco onions served with Chef's vegetable & potato 29.99

SANDWICHES

all sandwiches are served with our tangy coleslaw and your choice of bayou fries, sweet potato fries or our homemade seasoned potato chips



Crab and Crawfish Sandwich

our soon to be famous jumbo lump crab and crawfish cake sandwich served with your choice of spicy remoulade, cocktail or tartar sauce 10.99



CERTIFIED ANGUS BEEF® Burger

8 oz. CERTIFIED ANGUS BEEF® burger grilled to your liking with lettuce & tomato and your choice of cheese - american, provolone, swiss, blue or cheddar jack 7.99
add bacon - \$1.50, add caramelized onions - \$.50
add avocado - \$1.00



Augusta Burger

8 oz. CERTIFIED ANGUS BEEF® burger grilled to your liking topped with bacon, avocado, sun-dried tomatoes, blue cheese and painted with our spicy remoulade sauce 8.99

California Turkey Reuben

slow roasted turkey breast, russian dressing, swiss cheese and coleslaw hoisted onto hearty rye bread then grilled to perfection 7.99

BEVERAGES

Coffee, Hot Tea, Hot Chocolate, Iced Tea, Sweet Peach Tea, 2% Milk, Assorted Soft Drinks and Juices

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