



Lunch Menu
11:00 am – 3:00 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

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

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

Grilled BBQ Chicken Breast Sandwich

marinated breast of chicken grilled to perfection brushed with our homemade peach Southern Comfort bbq sauce and topped with cheddar jack cheese 7.99

Augusta Turkey Club

slow roasted turkey breast, applewood smoked bacon, lettuce, tomato and herb mayonnaise piled high on toasted sourdough bread 6.99

California Turkey Reuben

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

Clarion Club

country ham steak and smoked gouda cheese with lettuce, tomato and herbed mayonnaise served on toasted sour dough bread 6.99

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 8.99

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 11.99

Sweet Potato and Pecan Crusted Catfish

southern dish with a twist topped with a smokey andouille cream served with Chef's vegetable & choice of homemade chips, bayou or sweet potato fries 12.99

Tuscan Style Rib-Eye

10 oz. rib-eye steak marinated and grilled, topped with gorgonzola cheese and balsamic syrup served with Chef's vegetable & choice of homemade chips, bayou or sweet potato fries 16.99

BEVERAGES

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

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