

Welcome to the Augusta Grille At The Clarion Hotel– The Belle

**Make Every Night a Special Night...
Here at the Augusta Grille**

Restaurant and Lounge Hours

Monday-Friday

Lunch: 11:00am-2:00pm

Dinner: 5:00pm-9:00pm

Saturday

Dinner: 5:00pm-9:00pm

Speciality Martinis

Lemon Drop 6

Citrus vodka, Sprite, and sour mix

Banana Nut Bread 7

*Vanilla vodka, Malibu Banana, hazelnut liqueur,
and a splash of cream*

Caramel Apple 6

Vodka, Apple Pucker, splash of butterscotch and sour mix

French Martini 8

*Grey Goose vodka, Gran Manier, raspberry liqueur,
pineapple juice, and cream*

Chocolate Covered Banana 7

*Malibu Banana, vanilla vodka, Godiva chocolate
liqueur, and cream*

Caribbean Cosmo 6

*Malibu Mango, Passion Fruit, and Pineapple with a
splash of cranberry*

Mango Pineapple Martini 6

Vodka, Mango Pucker, and pineapple juice

Flirtini Martini 7

Absolut vodka, champagne, pineapple juice

Astro Pop 8

Absolut vodka, Midori, and Chambord

Surfer Martini 7

Vodka, Malibu Coconut, and banana liqueur

Happy Hour Appetizers \$6.00

Chicken Wings

*Choice of Plain, Old Bay, BBQ or Buffalo.
served with celery sticks and cooling Bleu Cheese*

Chicken Tenders

*Golden fried chicken tenders served
honey mustard dipping sauce.*

Traditional Chicken Quesadilla

*Sautéed chicken, peppers and onions, topped off with
shredded cheddar cheese, grilled and served with
our own salsa and sour cream*

Fried Ravioli

*Breaded and deep fried raviolis filled with Italian
sausage and mozzarella cheese, topped with
marinara sauce*

Gourmet Style Onion Rings

*Breaded, thick cut, and deep fried, served with a
chipotle ranch dressing*

Spud Basket

*Choice of: steak fries, bayou fries (Cajun spice!), sweet potato
fries, or homemade potato chips*

Feel free to order more than one choice in your basket!

Gratuity of 21% will be added to parties of 6 or more or to bills over \$100.00
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may in-
crease your risk of food borne illness.

Appetizers

BBQ Shrimp

Four succulent jumbo grilled and marinated shrimp brushed with homemade BBQ sauce, served with a warm cornbread wedge. 8.95

Steamed Clams

One dozen steamed top neck clams in tangy lemon butter with baby corn ears and fresh chopped cilantro 10.95

Chicken Wings

Choice of: Ten Plain, Old Bay, BBQ or Buffalo, served with celery sticks and cooling Bleu Cheese 8.95

Spud Basket

Choice of: steak fries, bayou fries (Cajun spice!), sweet potato fries, or homemade potato chips Feel free to order more than one choice in your basket! 5.95

Gourmet Style Onion Rings

Breaded, thick cut, and deep fried, served with a spicy chipotle ranch dressing 6.95

Traditional Chicken Quesadilla

Sauteed chicken, peppers and onions, topped off with shredded cheddar cheese, grilled and served with our own freshly prepared salsa and sour cream 8.50

Crab & Crawfish Cake

Jumbo lump crabmeat & wild crawfish tossed with Cajun spice, lightly breaded and broiled, served with our spicy remoulade sauce 9.95

Chicken Tenders

Golden fried chicken tenders served with BBQ or honey mustard dipping sauce 7.95

Fried Ravioli

Breaded and deep fried raviolis filled with Italian sausage and mozzarella cheese, topped with marinara sauce. 7.95

Soup & Salads

Chef Kenny's Cream of Mushroom Cup 3.95 Bowl 4.95
Cream of Mushroom with Brie cheese and sundried tomato. A house favorite!

Soup Du Jour Cup 2.95 Bowl 3.95
Made in house with the best and freshest ingredients (Selection varies daily)

Augusta Grille Caesar Salad

A classic blend of crunchy romaine lettuce, croutons, and shaved parmesan cheese, served with our homemade creamy Caesar dressing 6.95

Add Grilled Chicken 2.95

Add Grilled BBQ Shrimp 4.95

Small Caesar Salad 4.95

Green Jacket Salad

Mixed greens topped with juicy grape tomatoes, crisp cucumbers, crunchy red onions, and kalamata olives 6.95

Small Green Jacket Salad 3.95

Augusta Grilled Chef's Salad

Chopped country style ham, toasted turkey breast, and smoked gouda cheese over baby greens with hard boiled egg, grape tomato, and cucumber 7.95

Small Chef's Salad 5.95

Seasonal Fresh Fruit Salad

Seasonal fresh cut fruit served on baby greens with farmer's cheese and a melba sauce drizzle 7.95

Iceberg Wedge

A wedge of iceberg lettuce with diced tomato, crumbled applewood smoked bacon, and bleu cheese crumbles 4.95

Available Dressings

Buttermilk Ranch
Creamy Bleu Cheese
Poppyseed
Thousand Island
Raspberry Vinaigrette
Balsamic Vinaigrette
Caesar
Fat Free Italian
Oil & Vinegar



Beverages

Assorted Soft Drinks, Lemonade, Unsweetened Ice Tea and more

Desserts

Chocolate Trio

A thin layer of chocolate cake filled with dark chocolate, milk chocolate, and white chocolate mousse. Topped with ganache and a white chocolate accent.

Peanut Butter Bomb

A chocolate candy bar bottom, topped with a layer of peanut butter ganache and a mound of chocolate mousse.

NY Empire Cheesecake

A rich dense cheesecake, exploding with vanilla flavor on a traditional buttery graham cracker crust. Topped with fresh strawberry and a raspberry syrup drizzle.

Your Choice of Dessert 6.95

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Sandwiches

All sandwiches are served with our tangy homemade coleslaw and your choice of **Steak Fries, Bayou Fries (Cajun Spice!), Sweet Potato Fries, or our Homemade Potato Chips.**
Add cheese to any sandwich: American, Cheddar, Provolone, Swiss, Smoked Gouda, or Pepper Jack .75

Crab & Crawfish Sandwich

Jumbo lump crabmeat & wild crawfish tossed with cajun spice, lightly breaded and broiled. Served on a fresh Kaiser roll with lettuce, tomato and our spicy remoulade sauce. 10.95

Southwest Angus Burger

8 oz. Angus Ground Beef topped with pepper jack cheese, jalapeno peppers, bacon, and BBQ sauce served on a Kaiser roll. 9.50

Angus Burger

8 oz. Angus Ground beef grilled to your liking. Served with lettuce, tomato and raw onion. Served on a fresh Kaiser roll. 8.50

Turkey Club

Golden roasted turkey breast piled high, applewood smoked bacon, lettuce, tomato & herb mayonnaise. served on toasted Sourdough bread. 7.95

Beef or Chicken Cheesesteak

Your choice of beef or chicken grilled with sautéed onions and sweet peppers, topped with American cheese and served on a steak roll. Also available as a wrap. 7.95

Chicken, Tuna, or Egg Salad Sandwich

Your choice of chicken, tuna, or egg salad with lettuce, tomato, and mayo served on your choice of white, wheat, or rye bread. Also available as a wrap. 6.95

Grilled Chicken B.L.T.

Grilled chicken breast topped with lettuce, tomato, applewood smoked bacon, and creamy ranch dressing on a toasted Kaiser roll. 7.95

Traditional Reuben

Grilled corn beef topped with sauerkraut, Swiss cheese, and thousand island dressing on grilled rye bread. 7.95

Cod Fillet

6 oz. battered fillet of cod fish. Deep fried and topped with lettuce, tomato, American cheese, and tartar sauce served on a Kaiser roll. 7.95

Chicken Parmesan Sandwich

Breaded chicken breast topped with parmesan and provolone cheese, marinara sauce and served on a toasted Kaiser roll. 7.95

Entrees

Served with Chef's Vegetable and Starch of the day
All entrees come with a cup of the soup du jour or a small Green Jacket Salad with hot rolls and butter

New York Strip Steak

21.95

10 oz. New York strip steak grilled to your liking. Served with a pomodoro steak sauce and garnished with gourmet style onion rings. 21.95

Crab & Crawfish Cakes

19.95

Jumbo lump crabmeat & wild crawfish tossed with Cajun spice, lightly breaded and broiled. Served with our spicy remoulade. A Belle's signature dish!

Pan Seared Rockfish

18.95

Filet of Rockfish pan seared on braised baby greens and topped with lump crabmeat & lemon beurre blanc finish

Home Style Meatloaf

12.95

Our own blend of ground beef and ground pork seasoned to perfection and topped with a mushroom demi-glaze.

BBQ Ribs

Half 14.95 Full 19.95

Slow basted in our own southern peach BBQ sauce. Meat so tender that it simply falls off of the bone!

Lobster Ravioli

17.95

Large lobster filled raviolis in a vodka cream sauce with fresh tomato bruschetta and shaved Asiago cheese

Chicken Augusta

15.95

Grilled chicken breast with crawfish, diced tomato, green onion, bell peppers, and topped with a creole cream sauce.

Friday & Saturday Night Special

Slow roasted prime rib of beef with served with a baked potato and the Chef's vegetable of the day

10 oz. Queen cut 17.95

12 oz. King cut 20.95

Kid's Menu

For our friends 12 and under

Chicken Tenders

Chicken Tenders (3) Served with Fries and Applesauce.

6.95

Grilled Cheese

Choose American, provolone, or Swiss cheese and your choice of white, rye, or wheat bread. Served with fries and applesauce.

4.95

Peanut Butter & Jelly

Enough said! Your classic PB&J on your choice of bread. We'll even cut off the crust if you ask nicely! Served with fries and applesauce.

4.95

Whole Grain Pasta

Hearty, whole grain, Penne pasta with your choice of marinara or alfredo sauce. Served with a side of garlic bread.

6.95

Add Grilled Chicken 1.95



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