

Augusta Restaurant

**** Soups ****

Classic French Onion Soup 12

Butter Nut Squash Soup 10

Mushroom Soup, Veal Sweet Breads 12

**** Salads ****

Baby Mesclun Salad, Lemon Vinaigrette, Bruléd Brie, 10

*Baby Romaine Caesar Salad,
Sun Dried Tomato, Aged Parmesan 10*

*Endive Salad, Walnut and Chive Dijon Dressing,
Stilton Blue Cheese, Candied Walnuts 13*

*Bibb and Watercress Salad, Balsamic Vinaigrette, Shaved Radishes and Blue Cheese
Crumbles 11*

**** Appetizers ****

*“Oysters Augusta”, Wrapped in Spinach Poached with Black Truffle Juice,
Crispy Bacon and Leeks 15*

Seared U-10 Dry Pac Scallops, Celery Root Slaw 18

Grilled Shrimp in a Cream Chipotle Sauce 15

Poached Pear, Stilton Blue Cheese 12

Caprese, Sliced Tomato, Buffalo Mozzarella, 25 Year Balsamic Vinaigrette 15

Escargot, Butter, Parsley Sauce 15

Dinner

****Entrees****

Fresh Linguini, Fresh Vegetables, Dijon Mustard 24

Alaskan King Crab and Artichoke Stuffed Ravioli, Salsa Americana, Fried Artichokes 27

Black Ink Fettuccine with Shrimp, Ricard and White Wine Sauce 26

*Sashimi Grade #1 Ahi, Coriander and Pepper Crusted, Warm Napa Cabbage Salad
wasabi and Soy Ginger Sauce 25*

Grilled Salmon with mango, papaya vinaigrette 27

John Dory in Crispy Philo, Caramelized Cauliflower, Red Beet Reduction 28

Dover Sole Fillets, Lemon Caper Sauce 32

Sake Marinated Chilean Sea Bass, Honey Sesame Vinaigrette 39

Chicken Florentine, Sun Dried Tomatoes, Spinach, Chipotle Sauce 28

Osso buco (Jarrett), in the Style of Spain 30

Pan Seared Pork Chop, Dried Cherry Port Reduction Sauce 30

Grilled Lamb Rack, Whole Grain Mustard Sauce 32

Pepper Crusted Filet of Beef Tenderloin, Six Pepper Brandy Sauce 34

Bone in Rib Eye, Red Wine sauce 39

Roasted Duck, Raspberry Demi-Glaze 32