



AUGUST E's
NOUVEAU TEXAS CUISINE

DINNER MENU

*PLEASE NOTE: ALL OUR MENUS ARE SEASONAL AND SUBJECT TO CHANGE IN CONTENT AND PRICE WITHOUT NOTICE.

SOUPS, SALADS AND APPETIZERS

EBERS HAUS GREEN SALAD
Organic Mixed Field Greens,
Tomatoes, Spiced Pecans, Dijon Honey
Balsamic Vinaigrette topped with Grated
Parmesan Cheese
\$8

TWO HEARTS, ONE SALAD
Artichoke Hearts, Hearts of Palm, Field
Greens
Tossed with Balsamic Honey Emulsion
\$9

CITRUS TRUFFLE SALAD
Organic Butter Lettuce
with Goat Cheese, Pear
Tomatoes, crushed Pecans and topped
with a Citrus
Truffle Vinaigrette
\$9

WEDGE SALAD
Baby Iceberg Lettuce
Hearts of Palm,
Crumbled Bacon,
Cherry Tomatoes and
fresh Chunky Blue Cheese
Dressing
\$9

**RED WHITE & BLEU
SALAD**
Field Greens, Toasted Pine Nuts,
Cranberries, and
Blue Cheese crumbles,
Light Balsamic Vinaigrette
\$9

SOUP DU JOUR
\$8

CAESAR SALAD
Hearts of Romaine, Toasted
Croutons, Parmesan, Lemon &
Classic Caesar Dressing
\$8

ASPARAGUS YAKITORI
Bacon-Wrapped Grilled
Asparagus with
Vegetable Stir Fry, Sweet Chili Sauce
\$9

**LOWCOUNTRY CRAB
CAKE**
Delicate Carolina Crab Cakes,
classic Remoulade Sauce and Field Greens
\$15

SIAM EGG ROLL
Served Traditionally, Fried with Hand
Chopped Pork, Leaf Lettuce,
Herbs, Jalapeno and Lemon,
Sweet Chili Dipping Sauce
\$9

SIGNATURE CRAB STACK
Sweet & Tender Lump
Crab, Butter Crostini, Avocado,
Tomato, Greens,
Wasabi Aioli
\$16

GAZPACHO
Our version of this tomato based cold
vegetable soup infused with Watermelon
and garnished with Lump Crab Meat
\$9

LOBSTER BISQUE
Traditional Lobster Bisque
\$12

Please refrain from cell phone usage in the dining room. \$5 split plate charges apply to main courses only.

Please report all food allergies when ordering.

You are at an increased risk of food borne illness when consuming Raw or undercooked animal proteins particularly when a pre-existing health condition is present.

DINNER ENTREES

NEW ZEALAND LAMB

Grilled Rack of Lamb topped with a Balsamic Cherry Honey Glaze, Mascarpone Whipped Sweet Potatoes, and Sautéed Beets with Shallots and Butternut Squash

\$36

FISH DU JOUR

Grilled or Pan Seared Fish Preparation served with Mascarpone Whipped Potatoes and Sautéed Sugar Snap Peas with Herb Butter Cream

\$35

FRENCH CUT VEAL CHOP

16 ounce Grilled Veal Chop served with Grana-Padano Bread Pudding and Wild Mushroom Medley & Roasted Tomato's

Topped with a Mushroom Cream Sauce

\$49

GRILLED SHRIMP

Lightly Seasoned Large Grilled Shrimp served with a medley of Wild Rice and Small Salad. Topped with a Sweet Soy and Sweet Chili Sauce

\$25

PEKIN DUCK BREAST

"Maple Leaf Farms" Mesquite Grilled Duck Breast.

Served with Mascarpone Whipped Sweet Potatoes and a mixture of sautéed Carrots, Sweet Baby Broccoli .

Citrus Soy Sauce

\$33

MESQUITE GRILLED STEAKS

Mascarpone Whipped Potatoes, Grilled Asparagus
Bacon Bordelaise Sauce

7 oz Filet Mignon \$39

14 oz New York Strip \$37

22 oz Cowboy Cut Rib Eye \$49

Our Beef is all Certified Prime Natural Meat, No hormones, antibiotics, or pesticides

(PLEASE ALLOW 25 MINUTES) COOKING TIME ON ALL MEATS EXTRA TIME FOR WELL DONE)

\$6 SIDES

MASCARPONE POTATOES
STIR-FRIED VEGGIES
GRILLED ASPARAGUS

MIXED GRILL

A trio of Grilled Shrimp, Filet Mignon and Diamond H Quail served with Wild Rice Medley, Stir Fried Vegetables, garnished with a Sweet Chili and Sweet Soy Sauce

\$43

SHRIMP SCAMPI LINGUINE

Sautéed Shrimp Tossed with Linguine, Tomato, Garlic, Basil, White Wine and Olive Oil. Topped with Fresh Grated Parmesan Reggiano Cheese Tableside.

\$23

GRILLED FRENCH CUT PORK CHOP

Served with Spaetzle and Sautéed Cucumbers, Zucchini and Yellow Squash and Tomatoes with Mushroom Cream Sauce

\$24

ESCOLAR AND LOBSTER

Pan Sautéed Lobster Tail, served with Pan Seared Hawaiian Escolar Mascarpone Whipped Potatoes, Baby Bok Choy and Herb Butter Cream Sauce

\$46

AKAUSHI BURGER

Grilled 8 ounce Akaushi Burger on top of a Portobella Mushroom, served with Grilled Onions, Tomatoes and Bleu

Cheese and Olive Oil

\$35

Chef's Choice Vegetarian Entrée Available.

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