



## **Welcome to the Augusta Grill**

### **Lunch Menu**

**11:00 am – 5:00 pm**

Calamari – Marinated and sifted in flour then deep fried to a crispy, golden color, served with tzaziki sauce and garnished with diced onion.....	9
Chicken Wings – Teriyaki, Louisiana Hot, Honey Garlic, Sweet Thai Chili, Salt & Pepper .....	10
Chicken Tenders – Breaded chicken tenders served with fries or salad .....	10
Everest Nachos – A mountain of homemade tortilla chips topped with tomato, onion, olives, peppers, sliced jalapenos, served with homemade salsa & sour cream add guacamole (\$1.50)	
.....Large	14
.....Small	10
Golfer’s Platter – Chicken tenders, spring rolls, chicken wings, onion rings, wedge cut fries and nachos .....	for two 16
.....	for four 22
Roasted Pepper & Spinach Dip – served with homemade tortilla chips .....	12
Basket of homemade Fries.....	5
Basket of Yam Fries .....	6
French Onion Soup – made fresh daily .....	7
Chef’s Daily Soup Creation – made fresh daily, ask your server .....	6

### **Fresh Salads**

Augusta Mixed Greens – Fresh greens served with carrots, cucumber & Roma tomatoes with your choice of dressing.....	.8.50
Augusta Caesar – Fresh, chopped romaine tossed in our homemade Caesar dressing with croutons, Parmesan and bacon.....	.9.50
( Add prawn skewer or grilled chicken breast 3.00)	
Spinach Salad – Fresh baby spinach, mushrooms, onion, sliced boiled eggs, bacon, almonds, Mozza cheese, tossed in a mandarin kiwi dressing.....	.14
The Cobb Salad – Assorted sweet greens with mushrooms, crumbled Blue Cheese, avocado, bacon, oven roasted turkey, tomato, cucumber and egg, your choice of dressing.....	14

## For Lunch

Fish n' Chips - Tempura battered halibut or cod, served with homemade fries, coleslaw and tartar sauce.

Halibut .....2 pieces 15.....1 piece 10  
Cod.....2 pieces 12 ..... 1 piece 8

**Sandwiches & Burgers – All served with your choice of homemade fries or mixed greens, Caesar salad (add \$2), daily soup (add \$2) or yam fries (add \$1.50)**

West Coast Seafood Club – served with a shrimp mix, avocado, cucumber tomato and lettuce on sliced ciabatta or whole wheat ..... 14

Augusta Clubhouse – served fresh lettuce, tomato, roasted chicken, cheddar cheese and smoked bacon on sliced ciabatta or whole wheat ..... 12

Chicken Wrap – Sliced, grilled chicken served with avocado, romaine lettuce, tomato, onion and cheese, served with ranch dressing..... 10

Shaved open faced Prime Rib Sandwich – Prime Rib served with red and green peppers, topped with three cheeses on sliced ciabatta ..... 12

Augusta Beef Burger – Grade A beef patty served with lettuce, tomato, red onion, sautéed mushrooms, sharp cheddar and hickory smoked bacon ..... 12

Grilled Chicken Burger – Grilled chicken breast served with lettuce, Roma tomatoes, onion ( add Mushroom,cheese or bacon 1.50 ) 11

Wild Salmon Burger – 4 oz salmon fillet served with lettuce, tomato and a zesty tartar sauce ..... 12

The Veggie Burger – 5 oz vegetarian patty served with lettuce, tomato, onion and a Tuscan mayo sauce ..... 10

New York Steak Sandwich – 6 oz New York Steak served with sautéed mushrooms and buttermilk onion rings on grilled Ciabatta bread..... 12

## Personal Pizzas

Grilled BBQ Chicken – Homemade salsa, red and green peppers with Mozza cheese 10

The Italian – Ham and Italian bacon, mushrooms, black olives and roasted red peppers..... 10

Classic – Mushroom and pepperoni with mixed cheeses..... 10

The Hawaiian – Ham & Pineapple ..... 10

**Ask your Server for the daily lunch special.**

## Welcome to the Augusta Grill



**For Dinner**  
**5 pm – 10 pm**

### **Appetizers**

Prawn Cocktail – served with fresh cocktail sauce .....	8
Panko Crusted Oysters – served with fresh cocktail sauce .....	15
Calamari Rings – Marinated and sifted in flour then deep fried to a crispy, golden color, served with Tzaziki sauce and garnished with diced onion .....	9
Garlic Herbed Prawns – served with sautéed shallots, garlic, white wine and herbs ..	12
Roasted Pepper & Spinach Dip – served with homemade tortilla chips .....	12
Homemade Hummus – served with pita bread .....	9
Steamed Mussels – steamed in white wine, diced tomato, onion & garlic.....	15
French Onion Soup – made fresh daily .....	7
Chef’s Daily Soup Creation – made fresh daily, ask your server .....	6

### **Fresh Salads**

*All salads served with white foccaccia*

Augusta Mixed Greens – Fresh greens served with carrots, cucumber and Roma tomatoes with your choice of dressing.....	8.50
Augusta Caesar – Fresh, chopped romaine tossed in our homemade Caesar dressing with croutons, Parmesan and bacon.....	9.50
Spinach Salad – Fresh baby spinach, mushrooms, onion, sliced boiled eggs, bacon, almonds, Mozza cheese, tossed in a mandarin kiwi dressing.....	14
The Cobb Salad – Assorted sweet greens, mushrooms, crumbled feta, avocado, bacon, oven roasted turkey, tomato, cucumber and egg, with your choice of dressing	14

*Dressings: (House), Ranch, Blue Cheese, Italian, Orange Kiwi Mandarin, and Oil and Vinaigrette*

### **Augusta Pastas**

Southern Linguini Pasta – Linguini noodles served with assorted seafood (Scallops, baby shrimp, and prawns) and fresh vegetables, tossed in a saffron cream sauce.....	22
Prawn Chorizo Penne – Penne noodles served with red peppers, red onions, prawns & chorizo sausage in a garlic tomato rose sauce .....	18
Chicken Fettuccini – Sauteed chicken with julienne peppers, onions and Asiago cheese, tossed in a creamy pesto sauce .....	15
Asian Stir Fry – Beef or Chicken – Julienne Vegetables, Bean Sprouts & Bok Choy in Teriyaki Sauce served with Rice.....	15

**From the Sea**

Pan Seared Halibut – Fresh Halibut fillet, served with fresh herbs and topped with a lemon butter Blanc sauce, served with risotto and seasonal vegetables .....	27
Cajun Salmon – Fresh salmon fillet, sprinkled with a Cajun lemon butter sauce, served with saffron rice and seasonal vegetables .....	24
Pan Fried Snapper – Fresh Snapper sprinkled with a Cajun Creole sauce, served with basmati rice and seasonal vegetables .....	24
Ling Cod – served medium rare, topped with a Wasabi aioli sauce, served with risotto and seasonal vegetables .....	25

**From the Land**

*All entrees are served with seasonal vegetables and your choice of Baked potato, garlic mashed or roasted baby Yukon potato.*

Oven Roasted Chicken – 8 oz breast of chicken, braised with a red wine sauce, dried plums and natural au jus.....	20
New York Steak – Grade AAA New York Steak, 8 oz, charbroiled with caramelized onion, topped with Chef Maitre D butter.....	26
Top Sirloin Steak – Grade AAA Top Sirloin Steak, 8 oz, charbroiled with garlic and herbs .....	24
Veal Chops – Parmesan and sage crusted veal chops .....	30
Grilled Beef Tenderloin – 8 oz Grade AAA tenderloin, charbroiled to your liking.....	30
Danish Baby Back Ribs – Braised to perfection and smothered in homemade BBQ sauce.....	23
Seared Crusted Rack of Lamb - Braised with a mint jelly Demi.....	32
Augusta Beef Burger – Grade A beef patty served with lettuce, tomato, red onion, sautéed mushrooms, sharp cheddar and hickory smoked bacon .....	12
Grilled Chicken Burger – Grilled chicken breast served with lettuce, Roma tomatoes, Mozza cheese and avocado .....	12



## **Daily Specials**

Monday – Pasta Night \$10.00

Tuesday – Fish N’ Chips All Day \$7.50/1 pc. Or \$10.00/2 pc.

Wednesday – 6oz Peppercorn Steak after 5 pm \$10.00

Thursday to Saturday – Fresh Sheet Specials after 5 pm

Friday to Sunday – Prime Rib Dinner after 5 pm 6oz/\$20 9oz/\$24 12oz/\$28

*Breakfast served Friday to Sunday from 8 am – 10:30 am*

*Additional brunch menu on Sunday from 8 am – 2 pm*