

Augie's Front Burner

SOUPS

Lobster Bisque	cup 4	bowl 5
Soup of the Moment	cup 3	bowl 4

GREENERY

Chilled Ruby Red Beet Salad	9
<i>goat cheese/almonds/baby greens/orange champagne vinaigrette</i>	
Red Wine Poached Bosc Pear Salad	9
<i>bleu cheese/candied walnuts/Good Earth Farms greens/vanilla bean vinaigrette</i>	
Crisp Warm Goat Cheese Salad	9
<i>prosciutto crisp/almonds/ greens/oven dried toy box tomatoes/warm shallot vinaigrette</i>	

APPETIZERS

Sautéed Pacific Shrimp and Grits	11
<i>Nora Mills white corn grits/crispy pork belly /aleppo oil</i>	
Asiago Seafood Ragout	10
<i>toasted french bread</i>	
Jumbo Lump Crab Cakes	11
<i>cucumber tomato salad/tarragon aioli/crispy capers</i>	
Fried Cheese Napoleon	9
<i>trio of fried cheese/tomato coulis/sweet balsamic reduction</i>	
Augie's Black Bean Cakes	9
<i>salsa fresco/chimichurri crema/avocado</i>	
Augie's Black Bean Hummus	9
<i>toasted whole wheat pita/spanish olive oil</i>	

ENTREES

Pan Seared Filet Mignon	32
<i>aronia berry bordelaise/smashed yukon gold potatoes/stir-fry spinach and mushroom</i>	
Braised Bunn Farm Chuck Short Ribs	19
<i>aged white cheddar pave potato/winter root vegetable /natural jus</i>	
Bunn Farm New York Strip Steak Espagnole	28
<i>sweet red pepper/onions/garlic/heirloom tomatoes/aged cheddar cheese</i>	
Maple Stout Glazed Bone-In Pork Chop	21
<i>sweet potato hash/caramelized apples /stir fry greens</i>	
Slow Roasted Lamb Shank	30
<i>root vegetable/smashed yukon potatoes/natural jus</i>	
Maple Leaf Farms Szechuan Half Duckling	21
<i>asian vegetable stir fry/red thai chili glaze/chinese noodles</i>	
Pan Roasted Free Range Chicken Breast	17
<i>potato pancake/caramelized brussel sprouts/roasted garlic soubise</i>	
Pan Roasted Chilean Seabass	32
<i>chorizo/butter poached sweet potato/brown buttered brussels/cashews/meyer lemon white butter</i>	
Pan Roasted Chilean Salmon	21
<i>orange gulf shrimp/shiitake mushroom risotto/Good Earth greens/ green apple chipotle vinaigrette</i>	
Potato Crusted Atlantic Cod	16
<i>sautéed vegetables/lobster cream</i>	
Mushroom Strudel	14
<i>butternut squash risotto/sweet cream butter/parmesan</i>	
Fresh Pasta of the Day	M.P.
<i>made with chef's choice of ingredients daily</i>	

Augie's Front Burner cannot be responsible for the appearance of meats cooked over medium.

*The consumption of raw or uncooked meats or eggs
may increase the risk of food borne illness, especially when pregnant.*

A Gratuity of 18% will be added to parties of 6 or more.

Gratuity of 20% will be added to parties of 8 or more requesting separate checks.