

Appetizers



Zucchini Strips

A generous portion of breaded zucchini fried golden brown. Served with marinara or horseradish sauce. 11

Crab Cake

August Henry's signature jumbo lump crab cake. Served with rémoulade sauce. 12

Scampi Style Mussels

A hefty order of steamed Prince Edward Island mussels in a roasted garlic, lemon-butter and wine sauce. Served with fresh dinner rolls. 10

Chicken Wings

One dozen tender chicken wings with your choice of sauce or dry rub. 11
Sauces: Mild, Hot, BBQ or Sweet Chili Fusion.
Dry Rubs: Ranch, Mesquite, Cajun or Caribbean Jerk

Coconut Shrimp

Five fresh jumbo shrimp encrusted with coconut and fried to golden brown. Served with a Caribbean sauce. 12

Stuffed Soft Pretzel

Soft pretzel filled with jalapeños and cheddar cheese. Served with a cheese sauce. 1 for 5 • 2 for 9

Chicken and Artichoke Spinach Dip

Tender chicken with artichoke hearts and spinach in a cream cheese sauce. Served with flat bread points. 10

BBQ Pulled Pork Nachos

Slow-cooked pulled BBQ pork, atop a bed of flour tortilla nachos with jalapeños and shredded cheddar cheese. 10

Meatball Appetizer

A special blend of ground beef and pork meatballs topped with marinara and a blend of mozzarella and provolone cheese. Four per serving. 10

Cheese Wheels

A trio of sliced provolone wheels panko battered and deep-fried. Served with marinara sauce. 10

Potato Skins

Six potato skins topped with cheddar cheese, bacon and scallions. Served with sour cream. 10

Loaded French Fries

A lager bowl of our homemade hand cut fries topped with cheddar cheese, bacon, and jalapeños. Served with a side of Ranch dressing. 10

Buffalo Chicken Dip

Tender chicken mixed in a creamy mild buffalo cheese sauce. Served with tortilla chips. 10

Chicken Potstickers

Potstickers are an Asian dumpling. This popular finger food is filled with chicken and vegetables, and served with a Japanese Wasabi Yuzu dressing. Six per serving. 10

Large Salads



Sweet Potato Chicken Salad

A deep-fried sweet potato encrusted chicken breast served over mixed salad greens with diced tomatoes, feta cheese and our hand-made croutons. 12

Coconut Chicken Salad

Coconut encrusted chicken breast over mixed greens, diced tomatoes, and Parmesan cheese. 12

Crab Cake Salad

Our classic crab cake over mixed greens with tomatoes, cucumbers and rémoulade dressing. 15

Caesar Salad

Crisp Romaine tossed with our Caesar dressing, grated Parmesan cheese and home-made croutons.

You have a choice of chicken, shrimp, or salmon which are fire-grilled.

Chicken 12 • Shrimp 15 • Salmon 16

Chicken, Shrimp, Salmon and Tuna can also be pan-blackened with our spicy Cajun seasoning 1.00

Grilled Steak* or Chicken Salad

Your choice of fire-grilled steak medallions or chicken breast over a bed of mixed salad greens with cucumbers, tomatoes and french fries, topped with shredded cheddar cheese. Steak 14 • Chicken 12

Cobb Salad

Mixed greens topped with diced chicken, tortilla chips, corn, crumbled bacon, hard-cooked eggs, tomatoes, avocados and finished with shredded cheddar and bleu cheese. 13

Buffalo Chicken Salad

Chicken marinated in spicy Buffalo sauce over a bed of mixed salad greens with cucumbers, tomatoes and french fries topped with Bleu cheese. 12

Tuna Steak Salad

Grilled Ahi Tuna over a grilled Romaine wedge with toasted almond slices, dried cranberries, and feta cheese with a Japanese Wasabi Yuzu dressing. 18

Dressings:

Balsamic Italian • Homemade Buttermilk Ranch • Caesar • Raspberry Vinaigrette • Honey-Dijon
Rémoulade • Thousand Island • Golden Italian • Handcrafted Bleu Cheese • Japanese Wasabi Yuzu
Extra Dressing 50¢

A split plate charge of 5.00 will apply to all items except appetizers.

**Steaks, hamburgers and seafood may be cooked to order.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



An August Henry's favorite!

Please visit us on the web! www.augusthenrys.com



Build Your Own Burgers

All Burgers are served with Saloon Chips. • French fries or onion rings may be substituted for an additional 1.00.
Sweet potato fries or fried green beans may be substituted for an additional 1.50.



All August Henry's burgers are made from 100% Angus Reserve Steak, aged for a minimum of 30 days. This provides a tender, juicy and more flavorful burger.

The Saloon Burger*

Our signature Saloon Burgers are 8 oz. burgers are made from 100% Angus Reserve ground steak. They are cooked to order and piled high with your choice of two toppings. Served on a fresh Brioche bun with lettuce, tomato and sliced red onions. 12

The "GUS" Burger*

August Henry, or Gus to his friends, has the honor of being the namesake of this belly-busting double decker burger. A full pound of 100% Angus Reserve ground steak, all gussed-up with your choice of two toppings. Served on a fresh Brioche bun with lettuce, tomato and sliced red onions. 16

Burger Toppings: Sautéed Mushrooms • Bacon • Jalapeños • Caramelized Onions
Additional toppings 75¢ each • Add a fried egg to any burger 75¢

Cheese Toppings

American • Sharp Yellow Cheddar • Crumbled Bleu • Smoked Onion White Cheddar • Gouda
Pepper Jack • Swiss • Blended Mozzarella and Provolone • Additional cheese 75¢ each

Turkey Burger

A lean 7 oz. ground turkey burger fire-grilled and piled high with your choice of two toppings. Served on a fresh multi-grain wheat bun with lettuce, tomato and sliced red onions. 12

The Kobe Beef Burger*

This ½ lb. Kobe beef burger is king of all burgers. Kobe beef has a buttery tenderness and flavor unequal to traditional burgers. Cooked to order and piled high with your choice of two toppings. Served with lettuce, tomato, and red onions, on a Bavarian style pretzel bun. 14

August Henry's Gourmet Burgers

The Blackened Bleu Burger

Our signature Saloon burger seasoned with our blend of Cajun spices and pan blackened, Topped with a bleu cheese slaw for a flavor all of its own. Served on a fresh Brioche bun. 12

The Italian Burger*

A special blend of Angus ground beef and hot Italian sausage, fire-grilled and topped with a slice of capicola ham and a deep fried Provolone cheese wheel, with marinara sauce. Served on a fresh Brioche bun. 13

The Steel Worker

Our signature Saloon burger topped with caramelized onions, cheddar cheese and a Pittsburgh pierogie. Served on a fresh Brioche bun. 13

Chipotle Burger

Our signature Saloon burger topped with pepper jack cheese, bacon, fresh minced jalapenos, lettuce, tomato, onion straws, and finished with a Cajun mayonnaise. Served on a fresh Brioche bun. 13

Black Bean Veggie Burger

This homemade veggie burger may be the best veggie burger you will ever eat! Consisting of black beans, zucchini, onions, red bell peppers, cumin and cilantro. Topped with fresh spinach and tomatoes, served on a fresh multi-grain wheat bun with a side of chipotle mayo. 13

The Portobello Burger

A fresh Portobello mushroom cap dipped in a panko batter and deep-fried golden brown. Topped with a slice of Gouda cheese with lettuce, tomato and onion. Served on a fresh multi-grain wheat bun. 12

Meat Lovers Burger

Our signature Saloon burger topped with Capicola ham, beef brisket, and bacon. Topped with Gouda cheese, BBQ sauce, and piled high with onion straws. Served on a fresh Brioche bun. 15

The 57 Burger

Our signature Saloon burger topped with lettuce, tomato, caramelized onions, sautéed mushrooms, Swiss cheese, and Heinz '57' sauce. Served on a fresh Brioche bun. 13

Ahi Tuna Burger

Fresh Ahi Tuna mixed with ginger, garlic, basil and cilantro and fire grilled. Topped with a cucumber onion relish and served with a side of ginger lemon mayonnaise. 14

Turkey Burger Florentine

A turkey burger topped with sautéed spinach, caramelized onions, mushrooms with Swiss cheese. Served on a multi-grain wheat bun. 13

Specialties

Pittsburgh Pierogies

A Pittsburgh classic. Pierogies stuffed with cheese and potato. Served with sautéed onions. Choice of sour cream or salsa. ½ Dozen 10 • 1 Dozen

Quesadilla

A flour tortilla filled with seasoned grilled chicken or steak, black beans, white rice, sautéed onions and peppers, with mozzarella, provolone and cheddar cheeses. Served with fresh salsa and sour cream. Chicken 10 • Steak 12

Pepperoni Stromboli

Blended mozzarella and provolone cheeses with pepperoni wrapped in pizza dough and baked. Served with marinara sauce. 13

Steak Stromboli

Blended mozzarella and provolone cheeses with fire grilled steak wrapped in pizza dough and baked. Served with marinated mushrooms and ranch dressing. 14

Dinner Entrées

All Dinner Entrées are served with accompaniments. Choose from a house salad, small Caesar salad, or cup of soup. Only the Steak, Seafood, Chicken, and Pasta Dinner Entrees are available for Enjoy Card promotions.



All August Henry's Steaks are 100% Angus Reserve, aged for a minimum of 30 days. This provides a tender, juicy and more flavorful Steak.

STEAK



10 oz. New York Strip Steak*

Dusted with our blend of steak seasoning and fire grilled to your specification. Served with sautéed onions and Portabella Mushrooms with roasted baby baked potatoes. 30



Land and Sea*

A 6 oz. Filet Mignon paired with one of our signature crab cakes. The filet is seasoned and fire-grilled to your specification. Served with one of our signature jumbo lump crab cakes with rémoulade and accompanied by steamed mixed vegetables. 32

Baby Back Barbecued Pork Ribs

Dry rubbed with our secret blend of seasoning and beer braised, basted with barbeque sauce and oven-roasted and served with one of our signature August Henry's loaded potatoes. Full Rack 26 • Half Rack 18



Filet Mignon*

The Filet Mignon is seasoned and fire-grilled to your specification and served with a merlot demi-glace. For those of you who wish to enjoy a larger portion, we offer a pair of 6 ounce filets prepared the same way. Both are served with a baked potato and steamed mixed vegetables. 6 oz. 25 • 12 oz. 37



Penn Avenue Pot Roast

A hearty portion of sliced pot roast over toasted sourdough bread topped with onions and melted mozzarella and provolone cheese. Accompanied with fresh roasted carrots, baby baked potatoes and brown gravy. 24

SEAFOOD



Salmon

Wild caught Atlantic salmon fire grilled, then topped with a lemon-dill butter and served with steamed asparagus. 24

Blackened Ahi Tuna *

Blackened Ahi Tuna steak pan seared and served over steamed asparagus then topped with roasted red peppers and finished with a balsamic reduction. 26

Jumbo Lump Crab Cakes

Two of our signature jumbo lump crab cakes baked and served with rémoulade and steamed vegetables. 30

Fish Tacos

Two pan blackened tilapia tacos served in flour tortillas topped with avocado slices, cabbage and a Tequila Lime Pineapple salsa. Served with black beans and white rice. 20

CHICKEN

Sweet Potato Chicken Dinner

A sweet potato encrusted chicken breast served with baby baked potatoes and steamed mixed vegetables served with an Amaretto cream sauce. 20

Stuffed Chicken Marsala

An 8 oz. chicken breast stuffed with blended mozzarella and provolone cheese, portabella mushrooms, spinach and garlic. Pan seared and finished with a rich marsala wine sauce. Served with steamed mixed vegetables and your choice of a baked potato or French fries. 20

Chicken Parmesan

A breaded chicken breast fried and topped with marinara sauce and a blend of mozzarella and provolone cheeses, served over linguini. Served with cheese garlic bread. 18

Chicken Romano

Traditional Romano cheese and egg battered chicken cutlets. Pan seared and finished with a lemon cream sauce. Served with asparagus and baby baked potatoes. 20



An August Henry's favorite!

In consideration of our guests, we respectfully request no split checks on parties of six or more. For your convenience, a 20% gratuity will be added to parties of six or more.

*Steaks, hamburgers and seafood may be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dinner Entrées

PASTA

All Pasta Entrées are served with cheese garlic bread
and your choice of a house salad, small Caesar salad, or cup of soup.

Salmon Rosabella Pasta

Wild caught Atlantic Salmon diced and pan seared with tomatoes, shallots, baby leaf spinach and asparagus then tossed with fettuccine pasta in a rich tomato cream sauce. 24

Pasta Primavera with Cheese Ravioli

Fresh steamed mixed vegetables tossed with 4-cheese ravioli in your choice of either a tomato and basil sauce, or a creamy Alfredo. 18

Cajun Chicken and Shrimp Alfredo

Blackened chicken breast, jumbo shrimp, sundried tomatoes, shallots and green onions in a creamy Alfredo sauce tossed with fettuccine pasta. 20

Chicken or Shrimp Fettuccine

Tender grilled chicken or shrimp sautéed with peppers, onions and mushrooms then tossed with fettuccine pasta with your choice of Alfredo or marinara sauce. Chicken 18 • Shrimp 20

Eggplant Parmesan Pasta

Fresh, lightly breaded eggplant, fried and topped with marinara sauce, melted mozzarella and provolone cheeses and served over linguini marinara. 18

Dinner Sandwiches

Dinner Sandwiches are served with Saloon Chips. Fries or onion rings may be substituted for an additional 1.00.
Sweet potato fries or fried green beans may be substituted for an additional 1.50.



Pittsburgh Chicken Cheesesteak

Diced marinated chicken breast grilled with Portabello mushrooms, red onions and roasted red peppers. Topped with blended mozzarella and provolone cheese and served on a toasted baguette. 13

Prime Rib French Dip

Slow roasted prime rib shaved, topped with Swiss cheese and baked in a baguette served with au jus and horseradish sauce. 14

Smoke House Beef Brisket

Slow cooked brisket, topped with smoked Gouda cheese, bacon, crispy onion strings and finished with a bourbon BBQ sauce. 14

Blackened Catfish Po'Boy

Fresh catfish prepared southern-style, dusted with Cajun spices and pan-blackened. Served on a toasted baguette with lettuce and tomato. Served with a creole mayo spread. 14

Pittsburgh Jumbo Fish

An August Henry's specialty. A breaded cod filet of titanic proportions served on a hoagie roll with tartar sauce on the side. 13

Eggplant Parmesan

Fresh lightly breaded eggplant covered with marinara sauce, melted mozzarella and provolone cheeses on an egg bun. 11

Cuban

An August Henry's take on the traditional Cuban sandwich, ours is filled with pulled pork, spicy capicola, swiss cheese, sliced pickles and mustard, and pressed on our fire grill until crispy. 13

Side Dishes

House Salad 4

Small Caesar Salad 4

Fresh Steamed Vegetables 4

Baked Potato 4

August Henry's Loaded Baked Potato

Topped with cheddar, bacon, sour cream and chives. 5

Linguini Marinara 4

Roasted Baby Baked Potatoes 5

Soups Cup 4 • Bowl 6.5

Sweet Potato Fries 4

French Fries 3

Fried Green Beans 4

Onion Rings 4

Mesquite Seasoned Chips 3

Cheese Garlic Bread 4

Extra Dressing or Sauce 50¢ each

Beverages

Soft Drinks Iced Tea • Pepsi • Diet Pepsi
Raspberry Iced Tea • Lemonade • Sierra Mist
Fruit Punch • Mountain Dew • Root Beer 2.50

Café Coffee 1.99 • Hot Tea 1.99

Desserts

All our desserts are made fresh daily.
Please check with your server
for daily availability.



An August Henry's favorite!