





Have a craving for fine cuisine? Augusta Grill is the perfect choice in Greenville for excellent food and exceptional service. We pride ourselves in being one of the most popular spots in the Augusta Rd./Downtown area to grab house specialties like our Jumbo Lump Crab Cake (which is only available every Wednesday night), Buttermilk Fried Sea Scallops, Sesame Crusted Seared Sashimi Tuna, Sauteed Black Grouper, Grilled NY strip and of course all our homemade desserts and so much more. Please keep in mind our menu changes daily, so please visit our menu selection to view the menu for the evening. Menus are usually uploaded by 6:00 PM. The gallery of our menu items may not be on our menu, but they were at one point, and quite often appear again.

# Tonight's Menu

Augusta Grill July 27, 2017

## Appetizers

Beef, Barley and Mushroom Soup 7.50

Melon and Prosciutto 9.50

Salad with apples, onion, blue cheese, almonds and sherry dijon vinaigrette 8.50

Buttermilk Fried Sea Scallops with remoulade 16.50

Heirloom and Vine Ripe Tomatoes with fresh mozzarella, basil and balsamic 9.50

Wedge of Iceberg Lettuce with crab meat and Russian dressing 10.50

Seared Rare Sesame Crusted Sashimi Tuna with soy sauce and wasabi\* 16.50

Mixed Greens with creamy herb dressing 6.75

### Small Plates

Wild Mushroom Ravioli with roasted garlic cream and pancetta 19.50
Steamed PEI Mussels with white wine, garlic and fresh herbs 14.75
Shrimp Salad Stuffed Avocado over mixed greens 16.50
Pan Seared Duck Breast with oranges and Grand Marnier sauce 19.50
Healthy Bowl with brown rice, chicken, asparagus, mushrooms and tomatoes 17.50
Grilled Flank Steak Caesar Salad\* 18.50

#### Veal Picatta with herb pasta 27.00

Entrees

Fettucine with chicken, spinach, red onion, tomatoes, white wine and e. v. olive oil 18.50
Grilled Atlantic Salmon with roasted corn relish 26.00
Roasted Pork Tenderloin with teriyaki glaze 24.00
12 oz. N.Y. Strip Steak with sundried tomato butter 29.00
Sautéed Rainbow Trout with crabmeat beurre blanc 27.00
Grilled Ashley Farms Chicken Breast with madiera mushroom sauce 18.50
Grilled 8 oz. Filet Mignon with brandy peppercorn sauce 31.00
Grilled Swordfish with pineapple relish 28.00

\*Eating raw or undercooked meat or seafood can increase your risk of foodborne illness.

#### All of our fantastic desserts are made in-house, from scratch, daily Even our ice cream, sorbet, and sauces!

Desserts

House Specials

Almond Pound Cake with caramel sauce Signature Blackberry Cobbler a la mode Chocolate Sin Pots

Crème Brulee
Chocolate Layer Cake with chocolate-espresso buttercream and toffee crunch

Peach Sorbet Strawberry Ice Cream Peanut Butter Cream Pie

Boston Cream Pie

Tonight's Features

AG SPECIALTIES GALLERY

Tuesday - Thursday 6 to 10 pm For res Friday - Saturday 6 to 11 pm call 86

For reservations for 5 or more call 864-242-0316.

Reservations

864-242-0316 ag@augustagrill.com

Site Designed by Clair Ray Creative Marketing



Contact

Location