

## **SOUPS, SALADS, AND APPETIZERS**

### **EBERS HAUS GREEN SALAD**

Organic Mixed Greens, Tomatoes, Spiced Pecans,  
Dijon Honey Balsamic Vinaigrette

**\$8**

### **CAESAR SALAD**

Hearts of Romaine, Toasted Croutons, Parmesan,  
Classic Caesar Dressing

**\$8**

### **RED, WHITE & BLUE SALAD**

Organic Field Greens, Toasted Pine Nuts,  
Cranberries and Crumbled Blue Cheese with  
a Light Balsamic Vinaigrette

**\$9**

### **WEDGE SALAD**

Iceberg Lettuce Wedge, Hearts of Palm, Tomato  
Crumbled Bacon, Chunky Blue Cheese Dressing

**\$9**

### **SALAD & SOUP DU JOUR**

Ask your server for today's soup  
and salad specialty

**\$8**

### **CITRUS TRUFFLE SALAD**

Organic Butter Lettuce with Goat Cheese,  
Pear Tomatoes, crushed Pecans and topped  
with a Citrus Truffle Vinaigrette

**\$9**

### **SIGNATURE CRAB STACK**

Sweet & Tender Lump Crab, Butter Crostini,  
Avocado, Tomato, Wasabi Mayo Emulsion

**\$16**

### **GRILLED ROMAINE WITH BLACKENED SHRIMP**

Hearts of Romaine, Lightly Grilled and Brushed  
with Caesar Dressing with Croutons, Lemon  
and Fresh Grated Cheese.

Topped with Blackened Shrimp

**\$14**

### **SOUP DU JOUR**

Ask your server for today's soup specialty

**\$8**

### **SIAM EGG ROLL**

Hand Cut Pork Tenderloin, Herbs and Spices Served  
Traditionally With Sriracha Hot Chili and  
Sweet Chili Sauces

**\$9**

### **LOWCOUNTRY CRAB CAKE**

Generous Carolina Crab Cake, Small  
Green Salad Classic Remoulade Sauce

**\$15**

### **ASPARAGUS YAKITORI**

Bacon-Wrapped Grilled Asparagus With Veggie Stir-fry

**\$9**

### **ADD TO ANY SALAD**

Chicken \$5

Shrimp \$6

Beef \$8

Quail \$8

## **ENTREES**

### **AUGUST E'S BURGER**

Mesquite-Fired House Ground Filet Mignon  
Burger, Cheddar Cheese, Applewood Bacon,  
Tomato, Shaved Red Onion, Leaf Lettuce,  
Deli Pickles Hand-Cut Fries

**\$15**

### **PETITE BURGER \$10**

### **BISTRO FISH DU JOUR**

Mesquite Grilled or Pan Seared Fish du Jour presented  
on top of sautéed vegetables and topped with a  
flavorful sauce consisting of Olives, Tomato,  
Capers, Wine and Butter

**\$22**

### **NEW ZEALAND LAMB**

One-half Rack of Lamb grilled and served  
with Balsamic Honey Reduction, Fries  
and Green Salad

**\$22**

### **PENNE CHICKEN MARINARA**

House made Marinara Tossed with Penne Pasta

**\$13**

### **THAI BASIL**

Beef, Chicken or Pork Stir Fried, Meat,  
Coconut Milk, Roasted Peanuts, Vegetables  
and Thai Basil with Jasmine Rice

**\$15**

### **CRAB SALAD MELT**

Crab Salad on sourdough bread with melted cheese,  
served with house salad and Hand made fries

**\$10**

### **PETITE FILET**

5 oz Filet Mignon, Grilled, Hand-Cut Fries,  
Little Green Salad and Bacon Bordelaise Sauce

**\$24**

### **GRILLED SHRIMP**

Skewer of Grilled Shrimp served with green  
salad and house made Fries

**\$15**

### **AKAUSHI BURGER**

Mesquite-Fired Akaushi Beef Burger, Cheddar Cheese,  
Applewood Bacon, Tomato, Shaved Red Onion,  
Leaf Lettuce, Deli Pickles Hand-Cut Fries

**\$35**