



**AUGUST E's**  
NOUVEAU TEXAS CUISINE

## DINNER MENU

\*PLEASE NOTE: ALL OUR MENUS ARE SEASONAL AND SUBJECT TO CHANGE IN CONTENT AND PRICE WITHOUT NOTICE.

### SOUPS, SALADS AND APPETIZERS

**EBERS HAUS GREEN SALAD**  
Organic Mixed Field Greens,  
Tomatoes, Spiced Pecans, Dijon Honey  
Balsamic Vinaigrette topped with Grated  
Parmesan Cheese  
**\$8**

**TWO HEARTS, ONE SALAD**  
Artichoke Hearts, Hearts of Palm, Field  
Greens  
Tossed with Balsamic Honey Emulsion  
**\$9**

**CITRUS TRUFFLE SALAD**  
Organic Butter Lettuce  
with Goat Cheese, Pear  
Tomatoes, crushed Pecans and topped  
with a Citrus  
Truffle Vinaigrette  
**\$9**

**WEDGE SALAD**  
Baby Iceberg Lettuce  
Hearts of Palm,  
Crumbled Bacon,  
Cherry Tomatoes and  
fresh Chunky Blue Cheese  
Dressing  
**\$9**

**RED WHITE & BLEU  
SALAD**  
Field Greens, Toasted Pine Nuts,  
Cranberries, and  
Blue Cheese crumbles,  
Light Balsamic Vinaigrette  
**\$9**

**SOUP DU JOUR**  
**\$8**

**CAESAR SALAD**  
Hearts of Romaine, Toasted  
Croutons, Parmesan, Lemon &  
Classic Caesar Dressing  
**\$8**

**ASPARAGUS YAKITORI**  
Bacon-Wrapped Grilled  
Asparagus with  
Vegetable Stir Fry, Sweet Chili Sauce  
**\$9**

**LOWCOUNTRY CRAB  
CAKE**  
Delicate Carolina Crab Cakes,  
classic Remoulade Sauce and Field Greens  
**\$15**

**SIAM EGG ROLL**  
Served Traditionally, Fried with Hand  
Chopped Pork, Leaf Lettuce,  
Herbs, Jalapeno and Lemon,  
Sweet Chili Dipping Sauce  
**\$9**

**SIGNATURE CRAB STACK**  
Sweet & Tender Lump  
Crab, Butter Crostini, Avocado,  
Tomato, Greens,  
Wasabi Aioli  
**\$16**

**GAZPACHO**  
Our version of this tomato based cold  
vegetable soup infused with Watermelon  
and garnished with Lump Crab Meat  
**\$9**

**LOBSTER BISQUE**  
Traditional Lobster Bisque  
**\$12**

Please refrain from cell phone usage in the dining room. \$5 split plate charges apply to main courses only.

Please report all food allergies when ordering.

You are at an increased risk of food borne illness when consuming Raw or undercooked animal proteins particularly when a pre-existing health condition is present.

# DINNER ENTREES

## NEW ZEALAND LAMB

Grilled Rack of Lamb topped with a Balsamic Cherry Honey Glaze, Mascarpone Whipped Sweet Potatoes, and Sautéed Beets with Shallots and Butternut Squash

**\$36**

## FISH DU JOUR

Grilled or Pan Seared Fish Preparation served with Mascarpone Whipped Potatoes and Sautéed Sugar Snap Peas with Herb Butter Cream

**\$35**

## FRENCH CUT VEAL CHOP

16 ounce Grilled Veal Chop served with Grana-Padano Bread Pudding and Wild Mushroom Medley & Roasted Tomato's

Topped with a Mushroom Cream Sauce  
**\$49**

## GRILLED SHRIMP

Lightly Seasoned Large Grilled Shrimp served with a medley of Wild Rice and Small Salad. Topped with a Sweet Soy and Sweet Chili Sauce

**\$25**

## PEKIN DUCK BREAST

"Maple Leaf Farms" Mesquite Grilled Duck Breast.

Served with Mascarpone Whipped Sweet Potatoes and a mixture of sautéed Carrots, Sweet Baby Broccoli . Citrus Soy Sauce

**\$33**

## MESQUITE GRILLED STEAKS

Mascarpone Whipped Potatoes, Grilled Asparagus Bacon Bordelaise Sauce

**7 oz Filet Mignon \$39**

**14 oz New York Strip \$37**

**22 oz Cowboy Cut Rib Eye \$49**

**Our Beef is all Certified Prime Natural Meat, No hormones, antibiotics, or pesticides**

(PLEASE ALLOW 25 MINUTES) COOKING TIME ON ALL MEATS EXTRA TIME FOR WELL DONE)

## \$6 SIDES

MASCARPONE POTATOES  
STIR-FRIED VEGGIES  
GRILLED ASPARAGUS

## MIXED GRILL

A trio of Grilled Shrimp, Filet Mignon and Diamond H Quail served with Wild Rice Medley, Stir Fried Vegetables, garnished with a Sweet Chili and Sweet Soy Sauce

**\$43**

## SHRIMP SCAMPI LINGUINE

Sautéed Shrimp Tossed with Linguine, Tomato, Garlic, Basil, White Wine and Olive Oil. Topped with Fresh Grated Parmesan Reggiano Cheese Tableside.

**\$23**

## GRILLED FRENCH CUT PORK CHOP

Served with Spaetzle and Sautéed Cucumbers, Zucchini and Yellow Squash and Tomatoes with Mushroom Cream Sauce

**\$24**

## ESCOLAR AND LOBSTER

Pan Sautéed Lobster Tail, served with Pan Seared Hawaiian Escolar Mascarpone Whipped Potatoes, Baby Bok Choy and Herb Butter Cream Sauce

**\$46**

## AKAUSHI BURGER

Grilled 8 ounce Akaushi Burger on top of a Portobella Mushroom, served with Grilled Onions, Tomatoes and Bleu

Cheese and Olive Oil  
**\$35**

*Chef's Choice Vegetarian Entrée Available.*

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