



**AUGUST E'S**  
NOUVEAU TEXAS CUISINE

# LUNCH 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 Greens,  
Tomatoes, Spiced Pecans, Dijon  
Honey Balsamic Vinaigrette  
**\$8**

**CAESAR SALAD**  
Hearts of Romaine, Toasted Crou-  
tons, 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 Crou-  
tons, 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**

<b>Chicken</b>	<b>\$5</b>
<b>Shrimp</b>	<b>\$6</b>
<b>Beef</b>	<b>\$8</b>
<b>Quail</b>	<b>\$8</b>

*Please refrain from cell phone usage in the dining room.*

*Chef's Choice Vegetarian Entrée Available.*

*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.*

## **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**

