

# Welcome to the Augustine Grill

The Augustine Grill, historically the Leonard House, was built in the early 1900's by George & Evelyn Leonard on lots purchased in 1875 for \$2. In 1918, John & Anna Schweiger, founders of the Happy Canyon Ranch east of I25, purchased the home. Upon John's death in 1925, his eldest daughter Rose lived here with her husband Lester Tuggle, the first Street & Water Commissioner as well as Night Marshall for Castle Rock. In 1964, the McConnells purchased the home, and opened the very popular "Golden Dobbin" tea room. Ownership changed twice more and in 1996, Mike & Anna Linney opened the Augustine Grill. The large main dining room was added in 2004. A carriage house built in 1887 on the NW corner of the property, currently houses the gift shop Skadoodles.

## Starters

✦ Denotes Gluten Free

### **Hudson Valley Foie Gras . . . market price**

Pan seared, brioche, dark cherry jus

### **Baked Brie . . . 14**

Danish Brie en crouete, Swedish lingonberries, flatbread crackers

### ✦ **Steamed Mussels . . . 11**

Blue Lip Canadian mussels, white wine, garlic, tomatoes, fresh cilantro butter broth

### **Calamari . . . 13**

Lightly breaded, cocktail sauce, spicy aioli

### ✦ **Escargot . . . 12**

White wine, garlic butter, fresh herbs, Gruyere, grilled baguette

### **Crab Cakes . . . 15**

Cajun remoulade

### ✦ **Sesame Seed Encrusted Ahi Tuna . . . 14**

Seared rare, thinly sliced, wasabi cream, soy butter, spicy cucumber salad

### **\*\* Artichoke Dip . . . 12**

Two cheeses, mild green chiles, artichokes, sun dried tomatoes, bread rounds

## Soup

Cup ... 5    Bowl ... 7

**Tomato Basil**

**Soup du Jour**

## Salad

Dressings are made in-house

✦ **House Salad** ... 6

Mixed greens, Cotija cheese, roasted sunflower seeds, tomatoes, strawberries, strawberry vinaigrette

\*\* **Roasted Beet Salad** ... 9

Arugula, red beets, warm goat cheese round, champagne vinaigrette, balsamic drizzle

✦ **Wedge** ... 8

Iceberg, peppered bacon, tomato, Blue cheese crumbles, Blue cheese dressing

\*\* **Classic Caesar** ... 8

Romaine, shaved Parmesan, seasoned croutons, Caesar dressing

\*\* **Spinach Salad** ... 8

Goat cheese, bacon, candied pecans, croutons, tomatoes, stone ground mustard vinaigrette

*Split plate charge ... 3*

*20% gratuity will be added to parties of six or more*

*To ensure their safety, children **must** remain seated please*

***We're sorry, but we are unable to provide separate checks***

## Augustine Grill Favorites

✦ Denotes Gluten Free

### ✦ **Augustine Duet** . . . 24

Two beef tenderloin medallions, caramelized shallot mashed potatoes, asparagus

*Choice of sauce:* Bearnaise or cognac-peppercorn cream

*Top with:* ✦ *Jumbo Sea Scallops* . . . 5 each ✦ *Jumbo Shrimp (3)* . . . 7 *Crab Cake* . . . 7

### ✦ **Steak Au Poivre** . . . 28

7 oz grilled beef tenderloin, cognac peppercorn cream, Au gratin potatoes, asparagus

### \*\* **Rack of Lamb** . . . 36

New Zealand lamb, Au gratin potatoes, red wine reduction, asparagus

### ✦ **Duck Confit** . . . 23 / 28 (2 legs)

Braised duck leg, mushroom risotto, dark cherry jus, vegetable du jour

### ✦ **Salmon Filet** . . . 23

Pan seared, mango cilantro salsa, teriyaki sauce, sticky rice, vegetable du jour

### ✦ **Sesame Seed Encrusted Ahi Tuna** . . . 23

Seared rare, thinly sliced, sticky rice, soy butter, wasabi cream, spicy cucumber salad

### ✦ **Seared Jumbo Sea Scallops** . . . 28

Pan seared, mushroom risotto, roasted red pepper cream, vegetable du jour

### **Linguine Vin Blanc** . . . 14

Mushrooms, tomatoes, spinach, artichoke hearts, white wine herb sauce, shaved Parmesan

*Top with:* ✦ *Grilled Chicken Breast* . . . 5 ✦ *Jumbo Shrimp (4)* . . . 8 ✦ *Seared Scallops* . . . 5 each

### **Chef's Daily Special** . . . Market Price

\*\* *Can be prepared Gluten Free*