

## Appetizers

### Seafood Sampler Platter

Three mini jumbo lump crab cakes, three coconut shrimp, breaded calamari, and an order of Scampi mussels. 20

### Vegetable Sampler Platter

A hearty portion of deep-fried vegetables including hand-breaded zucchini, onion rings, green beans and jalapeño flavored pickles.

All items are available for individual orders. 10

### Crab Cake

August Henry's signature jumbo lump crab cake. Served with rémoulade sauce. 11

### Scampi Style Mussels

A hefty order of steamed Prince Edward Island mussels in a roasted garlic, lemon-butter and wine sauce. Served with fresh dinner rolls. 10

### Chicken Wings

One dozen tender chicken wings with your choice of sauce or dry rub. 10  
Sauces: Mild, Hot, BBQ or Sweet Chili Fusion.  
Dry Rubs: Ranch, Mesquite, or Caribbean Jerk

### Coconut Shrimp

Five fresh jumbo shrimp encrusted with coconut and fried to golden brown. Served with a Caribbean sauce. 12

### Breaded Calamari

A hearty portion of deep-fried breaded calamari, served with a Japanese Wasabi Yuzu dipping sauce. 11

### Potato Skins

Six potato skins topped with cheddar cheese and bacon. Served with sour cream. 9

### Stuffed Soft Pretzel

Soft pretzel filled with jalapeños and cheddar cheese. Served with a cheese sauce. 1 for 5 • 2 for 9

### Chicken and Artichoke Spinach Dip

Tender chicken with artichoke hearts and spinach in a cream cheese sauce. Served with flat bread points. 10

### Crab-Stuffed Portabella Mushroom

A fresh, meaty and flavorful mushroom filled with our savory crab meat mix and oven roasted with lemon and butter. 12

### BBQ Pulled Pork Nachos

Slow-cooked pulled BBQ pork, atop a bed of crispy nachos with jalapeños and shredded cheddar cheese. 10

### Meatball Appetizer

Four large homemade meatballs. Our special blend of ground beef and hot Italian sausage topped with marinara and a blend of mozzarella and provolone cheese. 10

### Cheese Wheels

A trio of sliced provolone wheels panko battered and deep-fried. Served with marinara sauce. 9

## Large Salads

### Sweet Potato Chicken Salad

A deep-fried sweet potato encrusted chicken breast served over mixed salad greens with diced tomatoes, feta cheese and our hand-made croutons. 12

### Coconut Chicken Salad

Coconut encrusted chicken breast over mixed greens, diced tomatoes, and Parmesan cheese. 12

### Crab Cake Salad

Our classic crab cake over mixed greens with tomatoes, cucumbers and rémoulade dressing. 14

### Caesar Salad

Crisp Romaine tossed with our Caesar dressing, grated Parmesan cheese and home-made croutons. You have a choice of chicken, shrimp, or salmon which are fire-grilled. The salmon can also be pan blackened with our spicy Cajun seasoning. Chicken 12 • Shrimp 13 • Salmon 14

### Grilled Steak\* or Chicken Salad

Your choice of fire-grilled steak medallions or chicken breast over a bed of mixed salad greens with cucumbers, tomatoes and french fries, topped with shredded cheddar cheese.

Steak 13 • Chicken 12

### Cobb Salad

Mixed greens topped with diced chicken, tortilla chips, corn, crumbled bacon, hard-cooked eggs, tomatoes, avocados and finished with shredded cheddar and bleu cheese. 12

### Buffalo Chicken Salad

Chicken marinated in spicy Buffalo sauce over a bed of mixed salad greens with cucumbers, tomatoes and french fries topped with Bleu cheese. 12

### Tuna Steak Salad

Grilled Ahi Tuna over a grilled Romaine wedge with sunflower seeds, feta cheese and a Japanese Wasabi Yuzu dressing. 16

### Dressings:

Balsamic Italian • Homemade Buttermilk Ranch • Caesar • Raspberry Vinaigrette • Honey-Dijon Rémoulade • Thousand Island • Golden Italian • Handcrafted Bleu Cheese • Japanese Wasabi Yuzu  
Extra Dressing 50¢

A split plate charge of 5.00 will apply to all items except appetizers.

\*Steaks, hamburgers and seafood may be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please visit us on the web! [www.augusthenrys.com](http://www.augusthenrys.com)



## Dinner Entrées

All Dinner Entrées are served with accompaniments.  
Choose from a house salad, small Caesar salad, or cup of soup.

### STEAK

#### Prime Rib\*

A pound of oven-roasted seasoned beef finished to your specifications. Served with au jus and one of August Henry's loaded baked potatoes. 24

#### Pan-Blackened 10 oz. Sirloin Steak\*

Seasoned and fired to your specifications, served with Tempura Battered Jumbo Shrimp with a Bleu Cheese cream sauce, with a side of homemade garlic mashed potatoes. 24

#### New York Strip Steak\*

Dusted with our blend of seasoning and fired to your specification. Available in 10 oz., or for the true carnivore, a monstrous 14 oz. Served with sautéed onions and mushrooms with roasted baby baked potatoes. 10 oz. 24 • 14 oz. 28

#### Iron City Bison Meatloaf

A traditional recipe with fresh ground Bison and uniquely flavored with our hometown brew. Slow-roasted and served topped with gravy, onion rings and garlic mashed potatoes. 19

#### Land and Sea\*

A Filet Mignon paired with one of our signature crab cakes. The filet is seasoned and fire-grilled to your specification. Served with a crab cake that is pan-seared and finished in the oven, served with rémoulade and accompanied by sautéed mixed vegetables. 26

#### Baby Back Barbecued Pork Ribs

Dry rubbed with our secret blend of seasoning and beer braised, basted with barbeque sauce and oven-roasted and served with one of our signature August Henry's loaded potatoes. Full Rack 23 • Half Rack 17

#### Filet Mignon\*

The Filet Mignon is seasoned and fire-grilled to your specification and served with a merlot demi-glace. For those of you who wish to enjoy a larger portion, we offer a pair of 6 ounce filets prepared the same way. Both are served with a baked potato and sautéed mixed vegetables. 6 oz. 24 • 12 oz. 30

### SEAFOOD

#### Salmon

Fresh grilled Atlantic salmon served with a dill compound butter and steamed asparagus. 23

#### Lobster Jambalaya

Lobster and shrimp sautéed with Andouille sausage with sweet, hot peppers and onions in a spicy tomato broth served over rice. 25

#### Ahi Tuna\*

A pan-blackened Ahi tuna steak served over a bed of sautéed asparagus and roasted peppers. 25

#### Lobster Tail Dinner

Two fire-grilled cold water lobster tails. Served with sautéed mixed vegetables and melted butter for dipping. 28

#### Jumbo Lump Crab Cakes

Two of our signature jumbo lump crab cakes seared and sauced with rémoulade and sautéed vegetables. 28

### CHICKEN

#### Sweet Potato Chicken Dinner

A sweet potato encrusted chicken breast served with baby baked potatoes and mixed vegetables served with an Amaretto cream sauce. 18

#### Chicken Roulade

A fresh breaded chicken breast rolled and stuffed with spinach, feta cheese and sundried tomatoes. Topped with an asparagus cream velouté. Served with wild rice with mushrooms and mixed vegetables. 19

#### Chicken Cordon Bleu

A fresh breaded chicken breast rolled and filled with capicola ham and swiss cheese. Topped with an onion béchamel. Served with mashed potatoes and green beans. 19

#### Chicken Parmesan

Breaded and fried, topped with a blend of mozzarella and provolone cheeses, served over linguini with marinara sauce. Served with cheese garlic bread. 18

*In consideration of our guests, we respectfully request no split checks on parties of six or more.  
For your convenience, a 20% gratuity will be added to parties of six or more.*

*\*Steaks, hamburgers and seafood may be cooked to order.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## Dinner Entrées

### PASTA

*All Pasta Entrées are served with cheese garlic bread  
and your choice of a house salad, small Caesar salad, or cup of soup.*

#### Chicken or Shrimp Tortellini

Tender grilled chicken or shrimp with pepper, onions, and mushrooms, tossed with four cheese tortellini in a creamy alfredo sauce.

Chicken 17 • Shrimp 19

#### Pasta Primavera with Cheese Ravioli

Fresh mixed vegetables tossed with cheese ravioli in your choice of either a tomato and basil sauce, or a creamy Alfredo. 17

#### Cajun Shrimp Penne Pasta

Shrimp sautéed with Andouille sausage, peppers and onions in a Cajun cream sauce served over penne pasta. 19

#### Saffron and Seafood

Freshly sautéed lobster tail with shrimp and scallops in a light tomato saffron cream sauce served over linguini. 28

#### Mediterranean Chicken Pasta

Char-grilled chicken breast sautéed with artichokes, sun dried tomatoes, red onion, and bacon in a garlic white wine sauce tossed with penne pasta and feta cheese. 18

#### Eggplant Parmesan

Breaded and fried, topped with a blend of mozzarella and provolone cheeses, served over linguini with marinara sauce. Served with cheese garlic bread. 18

## Dinner Sandwiches

*Dinner Sandwiches are served with Saloon Chips. Fries or onion rings may be substituted for an additional 1.00.  
Sweet potato fries or fried green beans may be substituted for an additional 1.50.*

#### Chicken Marsala

A chicken breast pan-seared with spinach and mushrooms in rich marsala wine sauce served on one of our hoagie rolls with melted provolone. 13

#### Prime Rib French Dip

Slow roasted prime rib shaved, topped with swiss cheese and baked in a baguette served with au jus and horseradish sauce. 14

#### Lobster Tail Club

A cold water lobster tail, grilled and served on a bed of seasoned slaw and bacon on a garlic butter toasted egg bun with a blend of melted mozzarella and provolone cheese. 16

#### Blackened Catfish Po'Boy

Fresh catfish prepared southern-style, dusted with Cajun spices and pan-blackened. Served on a hoagie bun with lettuce and tomato. 12

#### Eggplant Parmesan

Fresh lightly breaded eggplant covered with marinara sauce, melted mozzarella and provolone cheeses on an egg bun. 11

#### Cuban

An August Henry's take on the traditional Cuban sandwich, ours is filled with pulled pork, spicy capicola, swiss cheese, sliced pickles and mustard, and pressed on our fire grill until crispy. 13

## Side Dishes

House Salad 4

Small Caesar Salad 4

Fresh Sautéed Vegetables 4

Baked Potato 4

August Henry's Loaded Baked Potato

Topped with cheddar, bacon, sour cream and chives. 5

Garlic Mashed Potatoes 4

Linguini Marinara 4

Roasted Baby Baked Potatoes 5

Soups Cup 4 • Bowl 6.5

Wild Rice with Mushrooms 4

Sweet Potato Fries 4

French Fries 3

Fried Green Beans 4

Fried Jalapeño Flavored Pickle Spears 4

Onion Rings 4

Mesquite Seasoned Chips 3

Cheese Garlic Bread 4

Extra Dressing or Sauce 50¢ each

## Beverages

Soft Drinks Iced Tea • Pepsi • Diet Pepsi  
Raspberry Iced Tea • Lemonade • Sierra Mist  
Fruit Punch • Mountain Dew • Root Beer  
2.50

Café Coffee 1.99 • Hot Tea 1.99

## Desserts

*All our desserts are made fresh daily.  
Please check with your server  
for daily availability.*

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## Burgers

*All Burgers and Elite Burgers are served with Saloon Chips.  
French fries or onion rings may be substituted for an additional 1.00.  
Sweet potato fries or fried green beans may be substituted for an additional 1.50.*

### The Saloon Burger\*

Our signature 8 oz. burgers are made from 100% certified Angus Beef. They are cooked to order and piled high with your choice of two toppings. Served on an egg bun with lettuce, tomato and sliced red onions. 12

### The "GUS" Burger\*

August Henry, or Gus to his friends, has the honor of being the namesake of this belly-busting double burger. A full pound of 100% certified Angus beef, all gussed-up with your choice of two toppings. Served on an egg bun with lettuce, tomato and sliced red onions. 15

### Turkey Burger

Lean ground turkey fire-grilled and piled high with your choice of two toppings. Served on a whole wheat bun with lettuce, tomato and sliced red onions. 10

### The Kobe Beef Burger\*

*This ½ lb. Kobe beef burger is king of all burgers. Kobe beef has a buttery tenderness and flavor unequal to traditional burgers. Cooked to order and piled high with your choice of two toppings. Served with lettuce, tomato, and red onions, on a special pretzel bun. 14*

### A.H. Minis\*

Three 2 oz. mini Angus beef burgers served with your choice of two toppings. 10

#### Burger Toppings

Mushrooms • Bacon • Jalapeño  
Additional toppings 75¢ each

#### Cheese Toppings

American • Cheddar • Crumbled Bleu Gouda • Pepper Jack  
Blended Mozzarella and Provolone  
Additional cheese 75¢ each

## Elite Burgers

### The Wall Street Burger\*

An exquisite cut of Filet Mignon, fire-grilled and topped with roasted red peppers and bleu cheese, Served on an egg bun. 18

### The Portobello Burger

A fresh Portobello mushroom cap dipped in a panko batter and deep-fried golden brown. Topped with a slice of Gouda cheese with lettuce, tomato and onion. Served on a whole wheat bun. 12

### The Blackened Buffalo Burger\*

Fresh ground Bison seasoned with our blend of Cajun spices and pan-seared. Topped with a bleu cheese slaw mix on an egg bun. 15

### The Italian Burger\*

A special blend of Angus ground beef and hot Italian sausage, fire-grilled and topped with a slice of capicola ham and a deep fried Provolone cheese wheel, with marinara sauce. Served on an egg bun. 12

### Tuna Steak "Burger"\*

A fresh filet of Ahi tuna fire-grilled to order and topped with a Japanese Wasabi Yuzu slaw on a fresh whole wheat bun. 16

## Specialties

### Pepperoni Stromboli

Blended mozzarella and provolone cheeses with pepperoni wrapped in pizza dough and baked. Served with marinara sauce. 13

### Pittsburgh Pierogies

A Pittsburgh classic. Pierogies stuffed with cheese and potato. Served with sautéed onions. Choice of sour cream or salsa.  
½ Dozen 10 • 1 Dozen 15

### Steak Stromboli

Blended mozzarella and provolone cheeses with fire grilled steak wrapped in pizza dough and baked. Served with marinated mushrooms and ranch dressing. 14

### Quesadilla

A flour tortilla filled with sautéed onions, peppers, with mozzarella, provolone and cheddar cheeses with grilled chicken. Served with fresh salsa and sour cream. 10

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