

STARTERS

- MKT
- RAW OYSTERS ▪ (6)selection of raw oysters from both coasts
- 12
- SHRIMP COCKTAIL (3) ▪ jumbo shrimp served with house made cocktail sauce
- 13
- SHRIMP FRANGELICO (3) ▪ jumbo shrimp sautéed in frangelico with prosciutto di Parma
- 6
- BRUSCHETTA ▪ grilled bread brushed with EVOO and garlic and topped with diced tomatoes and basil
- 9
- SALMON PASTRAMI ▪ house made salmon pastrami layered with herbed cream cheese and potato pancakes
- 12
- BURRATA ▪ fresh mozzarella stuffed with cheese curd served over arugula with toast points
- 12
- CRAB CAKES ▪ Augie’s soon to be world famous crab cakes served with a sun-dried tomato beurre blanc
- 10
- SWEET AND SPICY CALAMARI ▪ lightly fried east coast squid tossed in balsamic syrup with hot giardinera
- 16
- FOIE GRAS ▪ moulard duck liver served in brandied cherry sauce
- 12
- SCALLOPS ▪ jumbo sea scallops pan seared in a porcini crust served in a pancetta jus
- 9
- PORTABELLA MUSHROOMS ▪ grilled, marinated portabella mushroom topped with a roasted red pepper vinaigrette
- 7
- AUGIE’S FRIES ▪ hand cut fries tossed with EVOO, fresh oregano and French feta

IN BETWEENS

- 5
- SOUP OF THE DAY
- 5
- TOMATO BISQUE
- 4
- HOUSE OR CAESAR SALAD
- 9
- CAPRESE SALAD ▪ beef steak tomatoes, fresh mozzarella, basil served in a balsamic vinaigrette
- 5
- SPINACH SALAD ▪ spinach, cucumbers, roasted peppers, and garbanzo beans tossed in a yogurt feta poppy seed dressing
- 6
- ARUGULA SALAD ▪ baby arugula tossed in an apricot raspberry vinaigrette topped with goat cheese, dried cranberries, and candied pecans
- 11
- BOBBY’S SALAD (SERVES 2) ▪ mixed greens, red onion, tomatoes, cucumbers, roasted peppers, broccoli, asparagus, hearts of palm, garbanzo beans, and blue cheese tossed in a choice of dressings
- add grilled chicken \$5
- add cold shrimp \$3 per piece

ENTREES

- 12
- BOBBY’S BURGER ▪ 10 ounce ground brisket and short rib burger topped with gouda cheese, alfalfa sprouts, tomato, red onion, mayo, ketchup, and spicy brown mustard; served with fries
- 11
- AUGIE’S CACKLER ▪ marinated boneless skinless chicken breast grilled and topped with a sun-dried tomato, black olive and caper tapenade, arugula, and French feta on a whole grain Kaiser roll; served with fries
- 16
- GNOCCHI IN BEEF ▪ house made gnocchi tossed in a braised beef brisket ragu and topped with grated dry ricotta cheese
- 14
- HARRY’S FETTUCCINE ▪ handmade fettuccine tossed in an alfredo cream sauce with fried prosciutto then baked in a parmigiano crust
- 14
- VICTOR’S SPAGHETTI ▪ mixed vegetables sautéed in garlic and EVOO or marinara served over spaghetti
- 18
- CHICKEN ASPARAGUS ▪ boneless breast of chicken in white wine with sun-dried tomatoes; served with fresh asparagus
- 18
- CHICKEN CAPRESE ▪ boneless breast of chicken sautéed in white wine with plum tomatoes, fresh mozzarella, and basil
- 19
- MEDITERRANEAN CHICKEN ▪ half chicken marinated in EVOO, garlic, and fresh herbs char-broiled; served with roasted potatoes
- 24
- VEAL PICCATA▪ medallions of veal in white wine, lemon butter sauce, and roasted pine nuts
- 24
- VEAL PANCETTA ▪ medallions of veal in white wine with shallots, pancetta, and fresh sage topped with grated parmigiano
- 24
- SKIRT STEAK ▪ 12 ounce, char-broiled skirt steak, sautéed with garlic, EVOO, and jalapenos, served with mashed potatoes
- 38
- VEAL CHOP ▪ 14 ounce, char-broiled veal chop; served with garlic mashed potatoes
- 34
- FILET MIGNON ▪ 8 ounce, char-broiled filet, topped with goat cheese and a balsamic reduction; served with garlic mashed potatoes
- 39
- NY STRIP ▪ 12 ounce, USDA prime, char-broiled and served with herb butter; served with garlic mashed potatoes
- 26
- PORK CHOP ▪ 16 ounce, double cut, char-broiled and served in an amaretto reduction with currants and sun-dried tomatoes served with garlic mashed potatoes
- MKT
- FRESH FISH SELECTION

ACCOMPANIMENTS

- 6
- ASPARAGUS
- 5
- BROCCOLI
- 6
- SPINACH
- 4
- HAND CUT FRIES
- 4
- GARLIC MASHED POTATOES
- 4
- RATATOUILLE
- 4
- ROASTED POTATOES

FINISHERS

- 6
- AUGIE’S CHOCOLATE CAKE
- 6
- CARROT CAKE
- 6
- TRIPLE CHOCOLATE CHEESE CAKE
- 6
- TIRAMISU
- 6
- MIXED BERRIES
- 6
- BANANA COCONUT CAKE
- 6
- TARTUFO AND SORBETS

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.