

ENTREES

STEAK MEDALLIONS: TENDER HAND CUT BEEF IN A RED WINE SAUCE WITH RICE PILAF AND STEAMED VEGETABLES	16.5
STEAK, SALMON & SHRIMP: GRILLED MEDALLIONS OF BEEF WITH FILLET OF SALMON AND SAUTEED SHRIMP, SERVED WITH MASHED POTATOES AND STEAMED VEGETABLES	19.5
FILET OSCAR: FILET MIGNON COOKED TO ORDER AND TOPPED WITH CRAB, ASPARAGUS AND OUR HOUSE HOLLANDAISE SAUCE. SERVED WITH RICE AND SAUTEED SEASONAL VEGETABLES	21
FILET AU BLEU: TENDER FILET MIGNON WRAPPED IN BACON TOPPED WITH A GORGONZOLA HERB SAUCE SERVED WITH BAKED POTATO AND STEAMED SEASONAL VEGETABLES	21
GOURMET MEATLOAF: PRIME CUTS OF BEEF SEASONED TO PERFECTION SERVED WITH MASHED POTATOES, GRAVY AND FRESH VEGETABLES	13
TOMATO BASIL CHICKEN: FRESH SAUTEED CHICKEN TOPPED WITH TOMATO BASIL CREAM SAUCE. SERVED ON A BED OF SPINACH SERVED WITH STEAMED SEASONAL VEGETABLES AND RICE.	15
CHICKEN ALFREDO: SAUTEED CHICKEN BREAST, BROCCOLI AND GRAPE TOMATOES WITH FETTUCCINI IN A HOMEMADE ALFREDO SAUCE SUB - SHRIMP 16 SUB - SALMON 17	15
BROCCOLI & CHEESE STUFFED CHICKEN: TENDER CHICKEN BREAST WITH A BROCCOLI AND CHEESE STUFFING, TOPPED WITH ROASTED RED PEPPER SAUCE, SERVED WITH RICE AND VEGETABLES	15
SEARED LAMB WITH A ROSEMARY WINE SAUCE LAMB CHOPS SEARED TO PERFECTION. SERVED WITH ROASTED POTATOES AND BALSAMIC GLAZED ASPARAGUS	19.5
RAUL'S TILAPIA: CAJUN SPICED TILAPIA FILLET PAN FRIED TOPPED WITH CAJUN SHRIMP AND A WHITE CREAM SAUCE SERVED WITH RICE PILAF AND STEAMED VEGETABLES	17.5
SALMON & PESTO: DELICIOUS SALMON FILLET PAN SEARED AND TOPPED WITH OUR HOMEMADE PESTO. SERVED WITH VEGETABLES AND RICE	17

SHRIMP FETTUCCINI: SHRIMP, ZUCCHINI AND GRAPE TOMATOES SAUTEED IN A WHITE WINE AND GARLIC SAUCE WITH FETTUCCINI	16.5
TROUT ALMONDINE: FRESH WATER TROUT PAN SEARED AND TOPPED WITH ROASTED ALMONDS. SERVED WITH MASHED POTATOES AND FRESH VEGETABLES	16

GOURMET PIZZAS

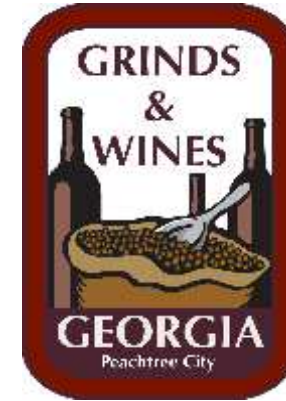
SHRIMP AND PESTO: SHRIMP, DICED TOMATOES, AND FETA CHEESE WITH OUR HOUSE PESTO SAUCE	13
MARGHERITA: MOZZARELLA CHEESE, ROMA TOMATOES, FRESH BASIL, AND ROASTED GARLIC OIL	11.5
SOUTHWEST CHICKEN: GRILLED CHICKEN, DICED TOMATOES, AVOCADO, FRESH PEPPERS, JACK & CHEDDAR CHEESE WITH A RANCH INFUSED OIL	12
PLANTATION: SPINACH, ARTICHOKE HEARTS, DICED TOMATO, BLACK OLIVES, RED ONION AND MOZZARELLA WITH PARMESAN CHEESE AND ITALIAN DRESSING	12
AL FRESCO: A LIGHT COATING OF ROASTED GARLIC OIL LAYERED WITH DICED CHICKEN, ARTICHOKE HEARTS, FRESH TOMATO AND BASIL TOPPED WITH MOZZARELLA CHEESE	12

NEW ADDITIONS

CHICKEN SALAD SANDWICH
CATFISH PLATTER
ALPINE BURGER

DESSERTS—\$5.50

Mocha Java Pie
Brownie a la Mode
Fried Cheesecake
Chocolate Seduction Cake
Strawberry Shortcake



290 HWY 74 NORTH
PEACHTREE CITY
GEORGIA. 30269
Phone: 770-486-6390

Daily 11 a.m.—10 p.m.

CATERING AVAILABLE

WELCOME

OUR MISSION IS TO PROVIDE
EXCEPTIONAL FOOD, BOUTIQUE WINES
AND DELECTABLE DESSERTS ALL IN A
RELAXED AND COMFORTABLE
ATMOSPHERE!

WE LOOK FORWARD TO HAVING YOU
AS OUR GUEST.

APPETIZERS

LOBSTER MANGO CEVICHE: A BLEND OF FRESH LOBSTER, MANGO, AND SWEET BALSAMIC VINEGAR , SERVED WITH HOMEMADE TORTILLA CHIPS	10.5
GEORGIA CRAB CAKES: CHEF SPECIAL RECIPE PAN FRIED GOLDEN BROWN, SERVED WITH A REMOULADE SAUCE	11
SOUTHWESTERN CHICKEN ROLLS: CHICKEN WITH RICE, BLACK BEANS & VEGETABLES WRAPPED IN A TORTILLA FLASH FRIED WITH A SWEET & SOUR SAUCE	9.5
TILAPIA PITA BITES: PITA POCKETS QUARTERED AND FILLED WITH TILAPIA FILLETS, FETA CHEESE & A LEMON PEPPER SAUCE	10
MEDITERRANEAN SAMPLER: ITALIAN MEATBALLS, SAUSAGE STUFFED MUSHROOMS AND BRUSCHETTA, SERVED WITH MARINARA AND HERBED OLIVE OIL	13.5
GRINDS & WINES DIP SAMPLER: ROASTED VEGETABLES WITH FLATBREAD, SERVED WITH ROASTED RED PEPPER HUMMUS & WARM CRAB & ARTICHOKE DIP	13.5
CALAMARI FRITTI: DELICIOUS CALAMARI HAND BREADED AND COOKED GOLDEN BROWN AND TENDER. SERVED WITH A TOMATO HERB SAUCE	10.5
CRAB STUFFED MUSHROOMS: MUSHROOM CAPS FILLED WITH OUR SIGNATURE CRAB BLEND, LIGHTLY SEASONED AND TOASTED GOLDEN BROWN. SERVED IN A LIGHT GARLIC BUTTER SAUCE.	10
COCONUT SHRIMP: JUMBO PRAWNS COATED IN ROASTED COCONUT, FLASH FRIED UNTIL GOLDEN BROWN SERVED WITH AUGUSTINE SAUCE	9.5
HUMMUS DIP: A GENEROUS HELPING OF OUR ROASTED RED PEPPER HUMMUS SERVED WITH GRILLED FLAT BREAD	9.5
LETTUCE WRAPS ASIAN MARINATED CHICKEN AND VEGETABLES STIR FRIED AND SERVED WITH ICE-BURG LETTUCE CUPS AND SAUCE	10
BRUCHETTA CLASSIC ITALIAN STYLE WITH HOMEMADE TOMATO TOPPING	8

SALADS

SERVED WITH FLAT BREAD

CRABCAKE SALAD: A GOLDEN CRABCAKE ATOP BABY FIELD GREENS WITH, ROMA TOMATOES, ARTICHOKE HEARTS, CAPERS, RED ONION AND A HOUSE REMOULADE SAUCE	9.5
GRINDS & WINES HOUSE SALAD: BABY GREENS TOSSED WITH TOMATO, RED ONION AND BLUE CHEESE CRUMBLES WITH YOUR CHOICE OF DRESSING ADD CHICKEN 8.5 ADD SALMON, MAHI, OR SHRIMP 9.5	6.5
HOUSE SPINACH: BABY SPINACH , CINNAMON PECANS, RED ONIONS, CRUMBLD BLUE CHEESE AND CARAMELIZED PEACHES ACCOMPANIED WITH A CITRUS VINAIGRETTE ADD SALMON, MAHI, OR SHRIMP 10	7
THE COBB: THE ORIGINAL FAVORITE WITH GRILLED CHICKEN, BACON, AVOCADO, BLEU CHEESE CRUMBLES, TOMATO AND HARD BOILED EGG SUB SALMON 9.5	8.5
CLASSIC CAESAR: CRISP ROMAINE LETTUCE, HOMEMADE CROUTONS AND SHREDDED PARMESAN CHEESE ADD GRILLED CHICKEN 9 ADD SALMON, MAHI OR SHRIMP 10	7
HUMMUS AND FETA: BABY FIELD GREENS TOPPED WITH HOMEMADE RED PEPPER HUMMUS, FETA CHEESE, ROMA TOMATOES AND RED ONION WITH A BALSAMIC-OIL BLEND ADD GRILLED CHICKEN 10.5	8.5
OF THE ORIENT: MIXED GREENS WITH SHREDDED CABBAGE, ORIENTAL VEGETALBE MEDLEY AND CRISPY RICE NOODLES, SERVED WITH A HOUSE SESAME DRESSING ADD CHICKEN 10 ADD SALMON OR SHRIMP 11	8
AUGUSTINE SALAD: BABY FIELD GREENS TOPPED WITH COCONUT SHRIMP, CINNAMON PECANS AND CRISPY RICE NOODLES TOSSED IN OUR AUGUSTINE DRESSING	9

HOUSE DRESSINGS

BUTTERMILK RANCH, CHUNKY BLUE CHEESE, PESTO VINAIGRETTE, RED WINE VINAIGRETTE, CITRUS VINAIGRETTE, AUGUSTINE

WE ACCEPT THE FOLLOWING FORMS OF PAYMENT
VISA MASTERCARD AMERICAN EXPRESS DISCOVER

SANDWICHES

SERVED WITH A CHOICE OF SWEET POTATO FRIES, FRESH FRUIT, OR A SIDE SALAD

GEORGIAN CHICKEN SANDWICH: WITH CARAMELIZED PEACHES, PROVOLONE CHEESE, SMOKED BACON, LEAF LETTUCE AND SLICED TOMATO ON A KAISER ROLL	9
SAN FRANCISCO CRAB MELT: CRABMEAT TOPPED WITH MELTED AMERICAN CHEESE AND AVOCADO, GRILLED ON THICK-CUT SOURDOUGH BREAD COVERED WITH REMOULADE SAUCE	10
SALMON BLT: GRILLED SALMON FILLET SERVED ON LAYERS OF CRISP LETTUCE WITH BACON AND AVOCADO TOPPED WITH TOMATO, BLEU CHEESE CRUMBLES AND A HOUSE AIOLI ON A HOAGIE	10
TUSCAN CHICKEN: MARINATED CHICKEN, SLICED TOMATO, ROASTED RED PEPPERS, PROVOLONE CHEESE, AND LEAF LETTUCE WITH PESTO AOLI ON FRESH FOCACCIA BREAD	9
ROASTED VEGGIE: SAUTEED SEASONAL VEGETABLES WITH PESTO AIOLI, LETTUCE AND TOMATO TOPPED WITH PROVOLONE CHEESE ON FOCACCIA BREAD	8
CRAB CAKE SANDWICH: OUR SIGNATURE CRAB CAKE , SAUTEED GOLDEN BROWN, TOPPED WITH REMOULADE, LETTUCE AND TOMATO ON A KAISER ROLL	10
CHEESEBURGER BLUES: THIS BURGER IS GRILLED & PILED HIGH WITH BACON AND BLEU CHEESE CRUMBLES. COMES WITH LETTUCE,	9
CALIFORNIA WRAP: ROASTED TURKEY BREAST, AVOCADO, AMERICAN CHEESE, LEAF LETTUCE AND TOMATO ROLLED IN A FLAVORED WRAP WITH RANCH	8.5
MAHI MAHI FISH TACOS: CHARBROILED WITH LETTUCE, CHEESE, PICO DE GALLO AND OUR JALAPENO WHITE SAUCE. SERVED WITH RICE AND BEANS OR CHIPS AND SALSA/ ADD A TACO FOR \$3	9.5
SHRIMP TACOS: CHARBROILED SHRIMP WITH LETTUCE, CHEESE, PICO DE GALLO AND OUR JALAPENO WHITE SAUCE SERVED WITH RICE AND BEANS OR CHIPS AND SALSA. ADD A TACO FOR \$3	9.5
MAHI MAHI WRAP: DELICIOUS MAHI FILLETS WITH LETTUCE, CHEESE, PICO DE GALLO AND OUR JALAPENO WHIE SAUCE	9.5

