

Shareables

Great for sharing among friends!

Zucchini Strips

A generous portion of breaded zucchini fried golden brown.

Served with marinara or horseradish sauce. 11

Crab Cake

August Henry's signature jumbo lump crab cake. Served with rémoulade sauce. 13

Chicken Wings

One dozen tender chicken wings with your choice of sauce or dry rub. 12

Sauces: Mild, Hot, BBQ or Sweet Chili Fusion.

Dry Rubs: Ranch, Mesquite, Cajun or Caribbean Jerk

Add 1.00 for Ranch or Blue Cheese dipping sauce with celery

Stuffed Soft Pretzel

Soft pretzel filled with jalapeños and cheddar cheese. Served with ranch dressing. 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

BBQ Pulled Pork Nachos

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

Meatball Appetizer

A special blend of ground beef and pork meatballs topped with marinara and a blend of mozzarella and provolone cheese. Four per serving. 10

Cheese Wedges

Sliced provolone wedges panko battered and deep-fried.

Served with marinara sauce. 10

Potato Skins

Six potato skins topped with cheddar cheese, bacon and scallions.

Served with sour cream. 10

Loaded French Fries

A larger bowl of our homemade house cut fries topped with cheddar cheese, bacon, and jalapeños. Served with a side of Ranch dressing. 10

Chicken & Spinach Flatbread

Grilled chicken breast, spinach, 50/50 blend of provolone and mozzarella cheese, Alfredo sauce.

Baked on a Naan flatbread. 12

Cheese Steak Flatbread

Steak, mushrooms, red peppers, red onions, 50/50 blend of provolone and mozzarella cheese, American cheese with a garlic sauce.

Baked on a Naan flatbread. 14

Buffalo Chicken Dip

Tender chicken mixed in a creamy mild buffalo cheese sauce. Served with tortilla chips. 10

Chicken Potstickers

Potstickers are an Asian dumpling. This popular finger food is filled with chicken and vegetables, and served with a Japanese Wasabi Yuzu dressing. Six per serving. 10

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

Quesadilla

A flour tortilla filled with seasoned grilled chicken, black beans, white rice, sautéed onions and peppers, with mozzarella, provolone and cheddar cheeses. Served with fresh salsa and sour cream. 12

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 house-made croutons. 12

Crab Cake Salad

Our classic crab cake over mixed greens with tomatoes, cucumbers and rémoulade dressing. 15

Caesar Salad

Crisp Romaine tossed with our Caesar dressing, shaved Parmesan cheese and house-made croutons.

You have a choice of chicken, shrimp, or salmon which are fire-grilled.

Chicken 12 • Shrimp 15 • Salmon 16

Grilled Steak* or Chicken Salad

Your choice of fire-grilled Flat Iron Steak or chicken breast over a bed of mixed salad greens with cucumbers, tomatoes and house cut fries, topped with shredded cheddar cheese. Chicken 12 • Steak 15

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. 13

Buffalo Chicken Salad

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

Tuna Steak Salad

Grilled Ahi Tuna over a grilled Romaine wedge with toasted almond slices, dried cranberries, and feta cheese with a Japanese Wasabi Yuzu dressing. 18

Chicken, Shrimp, Salmon and Tuna can also be pan-blackened with our spicy Cajun seasoning 1.00

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 Shareables.

Our chicken breasts are USDA Certified Organic. 100% organically raised from "egg to plate"

**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.

Build Your Own Burgers

All Burgers are served with Saloon Chips. • House cut 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.



All August Henry's burgers are made from 100% Angus Reserve Steak, aged for a minimum of 30 days.
This provides a tender, juicy and more flavorful burger.

The Saloon Burger*

Our signature Saloon Burgers are 8 oz. burgers are made from 100% Angus Reserve ground steak. They are cooked to order and piled high with your choice of two toppings. Served on a toasted Brioche 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 decker burger. A full pound of 100% Angus Reserve ground steak, all gussed-up with your choice of two toppings. Served on a toasted Brioche bun with lettuce, tomato and sliced red onions. 16

Burger Toppings:

Sautéed Mushrooms • Bacon • Jalapeños
Caramelized Onions

Additional toppings 75¢ each

Add a fried egg to any burger 1.00

Turkey Burger

A lean 7 oz. ground turkey burger fire-grilled and piled high with your choice of two toppings. Served on a toasted multi-grain wheat bun with lettuce, tomato and sliced red onions. 12

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 toasted Bavarian style pretzel bun. 14

Cheese Toppings

American • Sharp White Cheddar
Crumbled Bleu • Gouda • Pepper Jack • Swiss
Blended Mozzarella and Provolone

Additional cheese 75¢ each

August Henry's Gourmet Burgers

The Blackened Bleu Burger

Our signature Saloon burger seasoned with our blend of Cajun spices and pan blackened, Topped with a bleu cheese slaw for a flavor all of its own. Served on a toasted Brioche bun. 12

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 a toasted Brioche bun. 13

The Steel Worker

Our signature Saloon burger topped with caramelized onions, cheddar cheese and a Pittsburgh pierogie. Served on a toasted Brioche bun. 13

Chipotle Burger

Our signature Saloon burger topped with pepper jack cheese, bacon, fresh minced jalapenos, lettuce, tomato, onion straws, and finished with a Chipotle mayonnaise.

Served on a toasted Brioche bun. 13

Black Bean Veggie Burger

This homemade veggie burger may be the best veggie burger you will ever eat!

Consisting of black beans, zucchini, onions, red bell peppers, cumin and cilantro. Topped with fresh spinach and tomatoes, served on a toasted multi-grain wheat bun with a side of chipotle mayo. 13

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 toasted multi-grain wheat bun. 12

Meat Lovers Burger

Our signature Saloon burger topped with Capicola ham, beef brisket, and bacon. Topped with Gouda cheese, BBQ sauce, and piled high with onion straws.

Served on a toasted Brioche bun. 15

The 57 Burger

Our signature Saloon burger topped with lettuce, tomato, caramelized onions, sautéed mushrooms, Swiss cheese, and Heinz '57' sauce.

Served on a toasted Brioche bun. 13

Turkey Burger Florentine

A turkey burger topped with sautéed spinach, caramelized onions, mushrooms with Swiss cheese. Served on a toasted multi-grain wheat bun. 13

*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.*

Our chicken breasts are USDA Certified Organic. 100% organically raised from "egg to plate"

**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

All Dinner Entrées are served with accompaniments. Choose from a house salad, small Caesar salad, or cup of soup. Only the Steak, Seafood, Chicken, and Pasta Dinner Entrees are available for Enjoy Card promotions.



All August Henry's Steaks are 100% Angus Reserve, aged for a minimum of 30 days. This provides a tender, juicy and more flavorful Steak.

STEAK

10 oz. Bone-In Delmonico*

Dusted with our blend of steak seasoning and fire grilled to your specification. Served with sautéed onions and Portabella Mushrooms with roasted baby baked potatoes. 30

Land and Sea*

A 6 oz. Filet Mignon paired with one of our signature crab cakes. The filet is seasoned and fire-grilled to your specification. Served with one of our signature jumbo lump crab cakes with rémoulade and accompanied by steamed mixed vegetables. 35

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 26 • Half Rack 18

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 oz. filets prepared the same way.

Both are served with a baked potato and steamed mixed vegetables. 6 oz. 28 • 12 oz. 40

10 oz. Sirloin Steak

Seasoned with our blend of steak seasoning and fire-grilled to your specification.

Served with five Pittsburgh Pierogies covered with sautéed onions and mushrooms. 28

Southern Fried Meatloaf

August Henry's homemade meatloaf, breaded, deep fried and served on a mound of roasted garlic mashed potatoes and candied carrots. Finished with country style milk gravy, barbeque sauce and onion straws. 20

Fresh Cooked Center Cut Prime Rib

Served to your liking with horseradish, au jus and baked potato.

10 oz. 25 • 14 oz. 30

Thursdays only 5:00pm till it's gone!

SEAFOOD

Salmon

Wild caught Atlantic salmon fire grilled, then topped with a lemon-dill butter and served with steamed asparagus. 24

Blackened Ahi Tuna *

Blackened Ahi Tuna steak pan seared and served over steamed asparagus then topped with roasted red peppers and finished with a balsamic reduction. 26

Jumbo Lump Crab Cakes

Two of our signature jumbo lump crab cakes baked and served with rémoulade and steamed vegetables. 30

CHICKEN

Sweet Potato Chicken Dinner

A sweet potato encrusted chicken breast served with baby baked potatoes and steamed mixed vegetables served with an Amaretto cream sauce. 20

Chicken Parmesan

A breaded chicken breast fried and topped with marinara sauce and a blend of mozzarella and provolone cheeses, served over linguini. Served with cheesy garlic bread. 18

Chicken Marsala

An 8 oz. chicken breast with blended mozzarella and provolone cheese, portabella mushrooms, spinach and garlic. Pan seared and finished with a rich marsala wine sauce. Served with steamed mixed vegetables and baked potato. 20

Please visit us on the web! www.augusthenrys.com



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.

Our chicken breasts are USDA Certified Organic. 100% organically raised from "egg to plate"

*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 cheesy garlic bread
and your choice of a house salad, small Caesar salad, or cup of soup.

**Cajun Chicken
and Shrimp Alfredo**
Blackened chicken breast,
jumbo shrimp, sundried
tomatoes, shallots and
green onions in a creamy
Alfredo sauce tossed with
fettuccine pasta. 20

**Chicken or Shrimp
Fettuccine**
Tender grilled chicken or shrimp
sautéed with peppers, onions
and mushrooms then tossed
with fettuccine pasta with your
choice of Alfredo or marinara
sauce. Chicken 18 • Shrimp 20

**Eggplant Parmesan
Pasta**
Fresh, lightly breaded eggplant,
fried and topped with
marinara sauce, melted
mozzarella and provolone
cheeses and served over
linguini marinara. 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.

Pittsburgh Chicken Cheesesteak
Diced marinated chicken breast grilled
with Portabello mushrooms, red onions and
roasted red peppers. Topped with blended
mozzarella and provolone cheese
and served on a toasted baguette. 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

Smoke House Beef Brisket
Slow cooked brisket, topped with smoked Gouda
cheese, bacon, crispy onion strings and finished
with a bourbon BBQ sauce. 14

Blackened Catfish Po'Boy
Fresh catfish prepared southern-style, dusted
with Cajun spices and pan-blackened.
Served on a toasted baguette with lettuce and
tomato. Served with a creole mayo spread. 14

Pittsburgh Jumbo Fish
An August Henry's specialty. A breaded cod filet
of titanic proportions served on a toasted hoagie
roll with tartar sauce on the side. 13

Eggplant Parmesan
Fresh lightly breaded eggplant covered with
marinara sauce, melted mozzarella and
provolone cheeses on a toasted egg bun. 11

Side Dishes

House Salad 5
Small Caesar Salad 5
Fresh Steamed Vegetables 5
Baked Potato 5
August Henry's Loaded Baked Potato
Topped with cheddar, bacon,
sour cream and chives. 6
Linguini Marinara 5
Roasted Baby Baked Potatoes 6

Soups Cup 5 • Bowl 7
Sweet Potato Fries 5
French Fries 4
Fried Green Beans 5
Onion Rings 5
Mesquite Seasoned Chips 4
Cheese Garlic Bread 5
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

*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.*

Our chicken breasts are USDA Certified Organic. 100% organically raised from "egg to plate"

**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.*

Desserts

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