AUSOME APPETIZERS

Black and Blue Scallops GF 12.99
Large Sea Scallops dusted in Cajun seasoning
Seared on an iron skillet, topped with Bleu cheese and Mango salsa.

Artichoke Dip V 8.99
Artichoke hearts and spinach, served warm and topped with Reggiano Parmesan, with fresh chips for dipping.

Flatbread V 7.99
-Pesto, Chopped tomato and fresh Mozzarella

Quesadilla V 7.99
A grilled tortilla with Cheddar cheese, tomatoes, scallions, black olives and jalapenos.

Crab Stuffed Potato Skins 8.99
Loaded with crab stuffing, Mozzarella, scallions served with sour cream.

Soup of the Day Cup 3.49 Bowl 5.49

Calamari 10.99
Breaded rings served traditionally with Marinara and lemon.

Real Wings GFO 9.49
Jumbo chicken wings tossed in hot, medium or mild sauce, served with Blue Cheese dressing and celery.

Seared Ahi Tuna GF 11.99
Seared rare tuna, avocado and seaweed salad.

Carolina Crab Cakes 10.49
A house specialty, sautéed golden brown, served with salsa and chili mayonnaise

Stuffed Mushrooms 8.99
Crabmeat stuffed 'shrooms topped with Reggiano parmesan and mozzarella cheese.

French Onion Soup Bowl GFO 6.49

SMOKIN' FAVORITES

All of our Smokin' Favorites and Ribs are served with homemade Bread and a choice of two sides

Fajitas GFO 16.99
Your choice of beef or chicken served with grilled peppers and onions, salsa, guacamole, and sour cream

Texas Bar-b-Que GF 14.99
In Texas, "Barbecue means Brisket" slow smoked brisket slices.

Pork and Brisket Plate GF 15.99
A Bar-B-Que duo of sliced brisket and pulled pork served with fries and choice of a side dish.

Rib and Shrimp Combo GFO 19.49
¼ Rack of famous Ribs, 4 Breaded Shrimp, fries and choice of side.

Center Cut Pork Chop GFO 15.99
Twin chops grilled to perfection, served with rice and cinnamon apples.

Hickory Roasted Chicken GF 14.99
Half a chicken marinated and hickory roasted, basted with BBQ sauce.

Austin's Combo 42 GF 24.99
½ rack Baby Back ribs, smoked pulled pork And tender Texas brisket.

English Fish and Chips 14.99
Bass Beer Battered Cod served with potato wedges, Coleslaw and tartar sauce.

Austin's Original Baby Back Ribs GF
Slowly cooked in our smoker over Hickory wood,
Slathered in house-made BBQ sauce
¼ Rack (3 ribs).....12.49
½ Rack (6 ribs).....17.99
¾ Rack (9 ribs).....21.99
Full Rack (Bakers dozen).....24.99

Homemade Sides include: Smokin' beans, Cinnamon apples, Mac & Cheese, Cole slaw, Fresh cut Fries, Sweet Potato Fries, Steak Fries, Baked potato, Chefs Rice or Fresh Vegetables.

Add a dinner salad or Caesar salad to any Ribs or Smokin' favorites for $2.99 Substitute a salad or cup of soup for a side for $1.49 The loaded twice Baked potato is back! Substitute for a side $2.49

PASTAS

Our pasta dishes are served with homemade garlic & basil cheese bread.

Roasted Veggie Pasta V 13.99
Wood grilled peppers, onions and mushrooms tossed with fettuccini and Marinara sauce.

Chicken Pesto Pasta 15.99
Basil, pine nuts, EVOO and Parmigiano-Reggiano, tossed with wood grilled chicken and penne pasta.

Shrimp Alfredo 16.99
Fettuccini pasta with wood grilled shrimp in a creamy Alfredo sauce.

Lobster Mac and Cheese 18.99
Spiral pasta tossed in our 4 cheese sauce with Maine lobster.

Add a dinner salad or Caesar salad to any pasta for $2.99

GF-Gluten Free Item GFO- this item can be prepared Gluten Free V-Vegitarian
Consuming Raw or undercooked meat may increase your risk of food- borne illness.

STEAKS

All of our steaks are hand cut in house, seasoned with our Austin's 5-Steak Spice and topped with garlic butter.
Served with a Dinner salad, Caesar salad or a cup of soup & Bread plus your choice of a Side.

The New York Strip 12oz 27.99
Our strip is a heavy aged
thick and Juicy center cut steak
cooked to your liking.

Petit Filet 26.99
A center cut 5 ounce filet mignon,
Our leanest steak.

Cowboy Steak 18oz 34.99
A hand cut Ribeye
our most flavorful steak.

Dan's Ribeye 12oz 29.99
A heavy marbled hand-cut Ribeye. Cooked
to your liking on our wood fired grill.

Hawaiian BBQ Filet Skewer 21.99
The leanest and most tender of all beef cuts.
served over a bed of rice
with peppers, onions and mushrooms

Austin's Filet 8oz 34.99
Hand trimmed tenderloin
Filet at its finest.

Texas T-Bone 17oz 27.99
The great steak of
Texas

Mini Surf and Turf 29.99
A 5oz Filet paired with
grilled Black Tiger shrimp.

All of our steaks are GF

Slow Smoked Prime Rib

(Served Friday, Saturday and Sunday after 4pm. Limited quantities, when were out-were out!)

10oz 26.99 13oz 29.99 16oz 32.99

Sides include Smokin' beans, Cinnamon apples, Mac & Cheese, Cole slaw, Fries,
Sweet Potato Fries, Baked potato or Chefs rice or Fresh Vegetables.

The loaded twice Baked potato is back! Substitute it for a side $2.49

GREAT STEAK ADDITIONS

Black Tiger Shrimp (Fried, Grilled or Hawaiian BBQ).....6.99
King Crab Legs ½ lb.....19.99
Blue Cheese Butter.....2.49
Sautéed Mushrooms.....2.49
Grilled Onions.....1.99
Rock Lobster Tail 8oz.....Mkt

FISH AND SEAFOOD

Crab & Shrimp Dinner 17.99
Two crab cakes and four Breaded Shrimp
served with a choice of two sides.

Fresh Fish of the Day GFO 21.99
We always have a variety of fresh fish
that we can blacken, broil or wood grill.

Baked Stuffed Shrimp 18.49
Bacon wrapped jumbo shrimp with crab stuffing
finished with house made Mango salsa.

Stuffed Orange Roughy 20.49
New Zealand Roughy with crab
stuffing, baked and served with rice.

Wood Grilled Salmon GF 19.99
Grilled over hardwood, topped
with herb butter, served with wild rice.

Sesame Crust Tuna Steak GF 21.99
Topped with Fresh mango salsa ,
seaweed salad and wasabi cream.

WEEKLIES

Monday	Tuesday	Wednesday	Thursday
Rib Night	Steak Night	Wood Roasted ½ Chicken	Wood Grilled Salmon
BOGO ½ Slab	$5 off N.Y. Strip	$11.99	$4.00 off

GF-Gluten Free Item CGF- this item can be prepared Gluten Free V-Vegitarian

We are unable to provide separate checks to large parties, though split checks are always welcome.

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SALADS AND SOUPS

(Dressings : Garlic lime, Ranch, Bleu cheese, Balsamic, Thousand Island, Fat free French, Honey Dijon, Caesar and Honey Lime)

Half Salads Served Until 4 pm

Southwestern Chicken Salad 9.99
Cajun grilled chicken atop mixed greens with cheddar cheese, tomatoes, scallions and black olives. Served with homemade salsa ranch dressing in a tortilla bowl.

California Chicken Salad 10.99
Baby greens tossed in Honey Lime Vinaigrette Walnuts, Bleu cheese, Fresh seasonal berries, Grilled Chicken and avocado.

Phils Favorite Salad 10.99 Half 7.99
Field greens tossed with grilled chicken Pinenuts, mandarin oranges and honey lime vinaigrette dressing

Classic Caesar Salad 7.99
Caesar dressing tossed with chopped Romaine and homemade croutons.
Add Chicken 2.99 Add Salmon 6.29

Homemade Soup of the Day
Made fresh daily in our kitchen
Cup 3.49 Bowl 5.49

Thai Chicken Salad 10.49 Half 7.99
Grilled marinated chicken breast over a bed of mixed lettuce tossed in honey lime vinaigrette, topped with Austin's peanut sauce and crispy tortilla strips

Classic Cobb Salad 11.99 Half 8.49
Bacon, avocado, cheddar cheese, diced chicken, tomato, egg, olives, and bleu cheese over a bed of mixed greens

Seared Rare Ahi Tuna Salad 12.79
Mixed Greens tossed in lime vinaigrette dressing, Rare Ahi tuna, fresh seasonal berries, cucumbers and sprouts

Four Egg Omelette 9.49
Choice of two fixin's and a baby green salad. Cheddar, Mozzarella or Swiss cheese, ham, bacon, mushrooms, grilled onions and salsa.

French Onion Soup 6.49
Classic onion soup made with white wine house made croutons, melted Gruyere.

AUSTIN'S SANDWICHES

All of our sandwiches come with a choice of Smokin' beans, Cinnamon apples, Mac & Cheese, Cole slaw or fries.
Add .99 for sweet potato fries. Gluten Free Bun add $1.00

Beef Brisket Sandwich 9.99
Moist brisket slices topped with our own homemade BBQ sauce, served on a Brioche bun.

Smoked Turkey Club 9.79
Mesquite smoked turkey, ham, American, Mozzarella, bacon, lettuce, tomato, and mayonnaise

Turkey BLTA 9.99
Hickory Smoked Turkey topped with lettuce tomato, Apple smoked bacon and avocado served on grilled 9 grain bread with mayonnaise.

Fish Tacos 10.99
Cajun dusted grouper blackened in an iron skillet topped with melted Jack cheese, chopped lettuce, mango salsa and avocado on soft tortillas.

Grouper Sandwich 11.49
Blackened Grouper, Jalapeño jack Cheese and Remoulade

Prime Rib Dip 12.99
Thinly sliced Prime Rib served on a French Baguette with Mozzarella cheese, au-jus, and horsey sauce.

The Best Tuna 8.99
All white Albacore tuna salad with pickles, onions, green olives, herbs and spices, grilled On whole wheat bread with Swiss cheese.

Pulled Pork Sandwich 9.99
Smoked pork shoulder pulled from the bone, then tossed in Southeastern-style BBQ sauce and served on a Brioche bun.

Pesto Chicken 10.49
Wood grilled chicken breast, Basil pesto and fresh mozzarella with baby greens and tomato on grilled Nan bread.

Chicken Salad Sandwich 9.79
Boneless, skinless chicken tossed with chopped onion, mayo, herbs and spices on a buttery croissant

Turkey Croissant 9.79
Smoked turkey, Swiss, avocado, mayo, sprouts

Express Lunch (11-2pm) 7.99
A cup of today's soup with either a half tuna, T- Club or chicken salad sandwich and a salad.

Wood Grilled Burgers

All of our Burgers are fresh, never frozen 100 % Angus beef. Served with your choice of a side or fries.

Austin Burger 10.49
Our namesake burger, wood grilled to your liking topped with grilled mushrooms and Swiss cheese

Napa Burger V 9.49
A grilled Garden Burger with red pepper salsa, avocado and melted jack cheese on a brioche bun.

BBQ Bacon Cheddar Burger 10.99
Hickory smoked bacon and cheddar cheese with BBQ sauce and dill pickles on the bun.

All-American Burger 9.99
American cheese, lettuce, tomato, mayo Ketchup, mustard and pickle on a Brioche Bun.

GF-Gluten Free Item GFO- item can be prepared Gluten Free, ask your server V-Vegetarian

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Phone #442-7462

Wines by the Glass and Bottle

We proudly pour a 7oz. glass of wine.

Chardonnay

	Glass	Bottle
Sebastiani	$9	$29
Toasted Head, R.H. Phillips	$7.5	$27
William Hill	$8	$38
Sonoma Cutrer		$49
J.Lohr, Napa		$29
Ferrari Carano, Napa		$54

Other Whites and Sparklers

Pinot Grigio, Stella	$6	$21
Piesporter, Germany	$6	$19
White Zinfandel, Beringer		$16
M&R Asti Spumante, Italy		$26
Sauv Blanc, Monkey Bay	$6	$24
Veuve Cliquot 375ml		$39

Cabernet Sauvignon

B.V. Coastal, Napa		$19
Simi, Sonoma		$39
Hess Select, Napa		$25
Red Diamond	$7	$24
Sebastiani Cabernet Sonoma	$10	$39
Sterling, Napa		$55
St. Supery, Napa		$55
Silver Oak, Alexander Valley		$140
Caymus Napa		$149

Merlot and Other Red Wines

Blackstone Merlot, Napa	$7	$24
Estancia Pinot Noir		$36
Mark West pinot Noir	$8	$29
Kenwood, Merlot		$37
Penfolds, Shiraz/Cab	$7	$24
Sebastiani Secolo		$79
Nortstar Merlot		$78

House Wines

House Chardonnay, White Zinfandel,
Merlot and Cabernet Sauvignon.....Glass $5.95 Full Carafe $19.95

Draft Beer in Pints

Yuengling Lager $4.25
Brooklyn Ale $5.5
Two Hearted Ale $5.75
Guiness Stout $6
Shiner Bock from Texas $5
Great Lakes / seasonal $5.50

Bottled Beer

MGD, Miller Lite, Bud, Bud Light
Heineken, Bass Ale, Corona,
Labatt Blue, Rolling Rock & Coors Light
Molson Canadian, , Amstel Light,
Red Rocket Ale, Dirty Bastard Ale
Founders Porter, Two Hearted Ale
HC's Pale Ale, Stella Artois, Mich Ultra
Becks, Becks Dark, Magic Hat, BlueMoon

Desserts

Cheesecake..... .....5.95
Key Lime Pie..... ....5.95
Chocolate Cake..... .....5.95
Apple Crisp, A la Mode.....5.95