

## \*~ Appetizers ~\*

### **Jumbo Shrimp Martini**

Black Tiger shrimp served with cocktail sauce 10.95

### **Crispy Polynesian Calamari**

Lightly tossed in seasoned flour, fried golden. Finished with Szechwan sauce, sesame seeds and garlic aioli topped with chunk pineapple 11.95

### **Real Wings**

Jumbo chicken wings tossed in hot, BBQ or mild sauce and served with blue cheese and celery 9.95

### **Beef Satay**

Wood grilled marinated steak skewers with a peanut sauce drizzle 9.45

### **Coconut Shrimp**

Coconut breaded shrimp served with a tangy chef sauce 10.95

### **Stuffed Banana Peppers**

Italian sausage, mild peppers, marinara, mozzarella 10.95

### **Seared Ahi Tuna**

Blackened rare, sliced thin, served with wasabi cream, sesame soy and seaweed salad 12.95

### **Spinach and Artichoke Dip**

Artichoke hearts and spinach in a gruyere cheese sauce 9.45

### **Carolina Crab Cake**

Lump crab cakes served with roasted red pepper tomato salsa and chili mayo 10.95

### **Bruschetta Flatbread**

Tomato, basil, garlic and onions topped with parmesan and mozzarella cheese and truffled balsamic glaze 9.45

## ~ Soups and Salads ~

**Garlic Lime, Ranch, Blue Cheese, Balsamic, Poppy Seed, French, Honey Dijon and Honey Lime**

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### **French Onion Soup**

Classic onion soup made with red and white wine, house made croutons and toasted Swiss cheese 6.95

### **Iceberg Wedge**

Iceberg lettuce topped with apple smoked bacon, red onion, tomato, and blue cheese with 1000 island dressing 6.95

### **Austin's Salad**

Our house salad with mixed greens, red onion, carrots, cucumber, tomato wedges and garlic lime dressing 5.95

### **Classic Caesar Salad**

Fresh romaine hearts tossed in Caesar dressing with garlic croutons and shaved parmesan cheese 5.95

### **Kale & Arugula Salad**

Tossed in poppy seed dressing and topped with dried cranberries and shaved almonds 6.95

### **Smoked Chicken Chowder**

Our original signature soup made with hickory smoked chicken, corn, potatoes and pepperjack cheese 5.95

### **Thai Chicken Salad**

Wood grilled chicken breast over a bed of mixed greens tossed in honey lime vinaigrette, topped with Austin's peanut sauce and crispy tortilla strips 11.95

### **Chicken Caesar Salad**

Chopped romaine tossed with traditional dressing topped with croutons and parmesan cheese 11.95

### **Cobb Salad**

Mixed greens topped with bacon, avocado, chicken, cheddar, egg, tomato, black olives and blue cheese 13.95

### **Blackened Tenderloin and Spinach Salad**

Tomato wedges, red onions, egg, julienned carrots and blue cheese tossed in a hot bacon vinaigrette 16.95

## \*~ Pastas ~

### **Blackened Chicken Alfredo**

Linguini pasta tossed with blackened chicken in a creamy alfredo sauce 15.95

### **Shrimp Pesto**

Tiger shrimp sautéed with linguini, creamy pesto, spinach and tomatoes with a splash of white wine 18.95

### **Sausage and Peppers**

Pan seared Italian sausage and banana peppers tossed in house made marinara over penne pasta 15.95

## \*~ Sandwiches & Burgers ~

(All of our sandwiches are served with parmesan steak fries and coleslaw)

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### **Black 'n' Blue Burger**

Angus patty wood fired with Cajun seasoning and topped with melted bleu cheese and grilled 'shrooms 12.95

### **Prime Rib Dip**

Thinly sliced prime rib served on a French baguette with Swiss cheese, au-jus and horsey sauce 14.95

### **Blackened Grouper Sandwich**

Blackened Grouper with melted pepper jack cheese, Served with remoulade sauce on a toasted brioche bun 13.95

### **Chicken B & S**

Grilled breast of chicken topped with Swiss cheese, apple smoked bacon and mayo on a brioche bun with lettuce and tomato 11.95

## ~ Desserts ~

### **Bourbon Bread Pudding**

Homemade with a vanilla drizzle 6.95

### **Crème Brulee**

Vanilla custard topped with caramelized sugar 5.95

### **Tiramisu**

Classic Italian dessert with mascarpone and Chocolate liquor 6.95

### **New York Cheesecake**

Creamy cheesecake on a graham cracker crust with fresh strawberry sauce 6.95

### **Chocolate Cake**

Towering chocolate cake with creamy fudge frosting 5.95

### **Vanilla Bean Ala Mode**

Add a scoop of ice cream to any dessert 1.95

## ~ Austin's Specialty Coffee Drinks ~

### **Spanish Coffee**

Tia Maria, Cointreau, coffee and whipped cream with a flame glazed sugar rim

### **Irish Coffee**

Jameson and coffee topped with whipped cream and green crème de menthe

### **Nutty Irishman**

Frangelico, Baileys and coffee topped with whipped cream

### **Café Cleveland**

Baileys, Kahlua, Brandy and coffee

## ~ Weeklies ~

(Not Valid With Any Other Discounts)

### Sunday

**Brunch**  
11-2

### Monday

**8oz Filets**  
**\$10 Off**

### Tuesday

**Steak Night**  
**\$5 off NY Strips**

### Wednesday

**Chicken Parmesan**  
**\$13.95**

### Thursday

**Pork Chops**  
**\$13.95**

## \*~ Austin's Favorites ~\*

Add an Austin's Salad or a Caesar Salad for \$2.99 Add a Chop or Wedge for \$4.99

### Chicken Scallopini

Tender chicken breast sautéed with pancetta, artichoke hearts and capers in a white wine lemon sauce 16.95

### Honey Garlic Roasted Chicken

One half chicken slow roasted and seasoned with fresh herbs, finished with a honey garlic glaze 16.95

### Chicken Parmesan

Breaded sautéed chicken breast topped with marinara and mozzarella cheese over penne noodles 16.95

### Austin's Combo

Four bones of our baby back ribs with Austin's slow smoked pulled pork 18.95

### Austin's Famous Ribs

Baby back ribs smoked in our ovens over hickory wood, topped with house made BBQ sauce 18.95

### Fajitas

Your choice of beef or chicken served with grilled peppers and onions, salsa, rice, guacamole and sour cream 16.95

Sides include: Baked potato, yellow rice, broccoli, grilled asparagus, parmesan potato wedges or sweet potato fries  
Substitute a loaded twice baked potato for \$2.49

## \*~ Steaks and Chops ~\*

All of our steaks are hand cut USDA Choice, seasoned with Austin's seasoning and topped with garlic butter

### The New York Strip 12oz

A thick and juicy center cut steak at its finest 27.95

### The Maine Event

A center cut 5oz filet mignon paired with a 6oz lobster tail 43.95

### Cowboy Steak 18oz

A hand cut ribeye, our most flavorful steak 34.95

### Tender Tips and Mushrooms

Large bites of tenderloin sautéed with mushrooms, peppers, onions and garlic in a roasted demi glaze 23.95

### Dan's Ribeye 12oz

A heavy marbled hand cut ribeye 28.95

### Austin's Filet

Wood grilled, hand trimmed tenderloin  
5oz 26.95 8oz 34.95

### Bone In Pork Chops

With roasted pan gravy and cranberry sauce 18.95

### Slow Smoked Prime Rib

(Served Friday, Saturday and Sunday after 4)  
10oz 26.95 14oz 32.95

## \*~ Great Steak Additions ~\*

**Black Tiger Shrimp** Coconut or Grilled with Hawaiian BBQ.....6.95

**Rock Lobster Tail 6oz**.....17.95

**Sautéed Mushrooms or Grilled Onions**.....2.95

All of our Steak & Seafood dishes include fresh bread and a choice of two sides.  
Add an Austin's Salad or a Caesar Salad for \$2.99 Add a Chop or Wedge for \$4.99

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## \*~ Seafood ~\*

### Crab Stuffed Orange Roughy

Orange Roughy filet filled with crab stuffing then oven roasted and finished with a red pepper sauce 21.95

### Crab Cake & Shrimp Dinner

Two crab cakes and four coconut or grilled shrimp served with cocktail sauce and chili mayo 19.95

### Lemon Caper Salmon

Wood grilled then served on a bed of sautéed spinach topped with a lemon caper cream 20.95

### Sesame Crusted Tuna Steak

Seared Rare and served with seaweed salad, sesame soy and wasabi 22.95

