

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 12.95

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

French Onion Soup

Classic onion soup made with red and white wine, house made crouton 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

Our signature soup made with hickory smoked chicken, corn, tomatoes, 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 12.95

Chicken Caesar Salad

Chopped romaine tossed with traditional dressing topped with croutons and parmesan cheese 12.95

Cobb Salad

Mixed greens topped with bacon, avocado, chicken, cheddar, egg, tomato, black olives and blue cheese 14.95

Blackened Tenderloin and Spinach Salad

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

Smoked Chicken Chowder

Austin's Favorites

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

Chicken Scaloppini

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
½ Rack 18.95 - Full Rack 24.95

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 28.95

Tender Tips and Mushrooms

Bites of tenderloin sautéed with mushrooms, peppers, onions and garlic in a beef demi glaze 23.95

Cowboy Steak 18oz

A hand cut ribeye steak with exceptional tenderness and marbling 34.95

Kobe Sirloin 8oz

Tender, buttery texture with incredible flavor 32.99

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 Kale or Wedge for \$4.99

*Consuming raw or undercooked meats may increase your risk of food borne illness

Seafood

Crab Stuffed Orange Roughy

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

Wood grilled then served on a bed of sautéed spinach topped with a lemon caper cream 21.95

Crab Cake & Shrimp Dinner

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

Sesame Crusted Tuna Steak

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

Lemon Caper Salmon

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

Pastas

Blackened Chicken Alfredo

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

Steakhouse Pasta

Pan seared tenderloin, red onions, green & red peppers and garlic tossed in a creamy blush sauce over penne pasta 19.95

Shrimp Pesto

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

Sandwiches & Burgers

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

*Consuming raw or undercooked meats may increase your risk of food borne illness

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 14.95

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

Key Lime Pie

House made in a graham cracker crust 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

