

AUSTIN'S

Ausome Appetizers

Seared Ahi Tuna 12.5

Seared rare tuna, avocado, wasabi cream

Quesadilla V 10.5 add chicken 5.00

Flour tortilla grilled with cheddar cheese, scallions, tomato, jalapeño, black olives.

Artichoke Dip V 11.5

Spinach, Artichoke Parmigiano-Reggiano, with fresh chips for dipping.

Crab Stuffed Potato Skins 12.5

Loaded with crab stuffing, mozzarella, scallions served with sour cream.

Soup of the Day 7

Made here in our kitchen, from scratch daily.

Black and Blue Scallops 14.5

Blackened scallops, Melted blue cheese

Real Wings 15

Fresh chicken wings, house-made BBQ or Buffalo sauce, Blue cheese and celery.

Banana Peppers 12.5

Roasted peppers stuffed with Lou's Sausage, marinara and mozzarella.

Stuffed Mushrooms 12.5

Crabmeat-stuffed 'shrooms topped with Parmigiano-Reggiano and mozzarella cheese.

French Onion Soup Bowl 8.5

The French classic baked with Gruyère cheese.

Garlic & Basil Cheese Bread 5

Salads

California Chicken Salad 15.5

Baby greens tossed in honey lime vinaigrette walnuts, bleu cheese, fresh seasonal berries, grilled chicken and avocado.

Classic Caesar Salad 7 / 12

Caesar dressing tossed with chopped romaine and homemade croutons.

Add Chicken 5 Add Salmon 8

Classic Cobb Salad 16.5

Bacon, avocado, cheddar cheese, diced chicken, tomato, egg, olives, and bleu cheese over a bed of mixed greens

Wedge Salad 8

Iceberg lettuce, tomato, bacon and red onion Topped with blue cheese.

Choice of dressing

Nice Dinner or Caesar salad 6

Austin's Favorites

Chicken Fajitas GFO 17

Grilled peppers and onions, house made salsa Guac, Sour cream, smokin' beans and rice pilaf.

Texas Bar-b-Que GFO 19

In Texas, Barbecue means Brisket slowly smoked, fries and Cole slaw.

Wood Grilled Salmon GF 24

Grilled to perfection over wood with herb butter, Broccoli and rice.

Chicken Scaloppini 21

Boneless chicken sautéed in lemon, butter artichokes, caper, bacon Brussels sprouts.

Stuffed Shrimp and Scallops 24.5

Crabmeat stuffing, broiled to perfection served with bacon Brussel sprouts and rice.

Chicken Parmesan 20

Breaded chicken, marinara, Mozzarella and steamd broccoli.

Pork Chops 12oz GF 22

Twin chops grilled over our wood fire with Broccoli and rice pilaf.

English Fish and Chips 18.5

Beer battered cod served with parmesan potato wedges, coleslaw and tartar sauce.

Austin's Famous Ribs

Original Pork Ribs 19 /24

Slowly smoked in our smoker over hickory wood for 6 hours, House-made BBQ sauce, choice of 2 sides

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

Please notify us of any food allergies, not every ingredient is listed, and your well-being is important to us.

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

AUSTIN'S

Handhelds

Served with your choice of a side or fries.

Austin Burger 13.5

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

Blackened Grouper Sandwich 14.5

Cajun seasoned & Iron skillet blackened, Chipotle aioli and melted jack cheese on a brioche bun.

Prime Rib Dip 17.5

Thinly sliced Prime Rib on a French Baguette with melted Gruyere, au-jus and horsey sauce.

California Chicken Sandwich 13.5

Grilled chicken breast with cheesy spinach, artichoke and melted Swiss on a Brioche Bun.

Pastas

All of our pastas are served with homemade garlic & basil cheese bread

Fettucini Alfredo 16

Fettuccini pasta in a classic creamy Alfredo sauce.

Add wood grilled chicken 5 Shrimp 8

Pasta Bolognese 18

Fettuccini, house-made Bolognese, with shaved Parmigiano-Reggiano.

Shrimp Zoodles 19

Zucchini noodles sautéed with shrimp, artichoke, tomatoes and basil pesto.

Lobster Mac & Cheese 24

Langoustines sautéed in truffle oil with gemelli pasta and our 4~cheese sauce.

Steaks and Such

We serve only Black Angus or **USDA Prime** beef. **Prime** beef is the highest USDA beef grade and is the best quality of beef you can find. It is tender and juicy because of the marbling (fat), and has a rich meaty flavor. Hand cut in-house, seasoned with Austin's 5~spice blend and finished with our steak butter. Our steaks are at their best when cooked to a medium rare or medium temperature. Steaks include a choice of potato and today's vegetable.

Prime New York Strip 14oz 38

Aged USDA **Prime** strip steak thick and juicy center-cut steak cooked to your liking.

Petit Filet 36

A center cut 5-ounce filet mignon, Our leanest, most tender steak.

Prime Cowboy Steak 18oz Mkt

A hand-cut, heavily marbled Ribeye. Our most flavorful steak.

Tenderloin tips 24.5

The leanest and most tender of all beef cuts sautéed with peppers, onions & mushrooms served over a bed of rice.

Austin's Filet 8oz 44

Hand trimmed Angus tenderloin

The most tender steak in our line-up.

Prime Ribeye 12oz 40

Hand-cut, **USDA Prime**, 5~spice rubbed

Sides 5

hand cut fries

garlic basil broccoli

house coleslaw

mac and cheese

baked potato

sweet potato fries

Smokin' beans

bacon Brussel sprouts

Desserts 8

key lime pie

cheese cake with fresh berries

bread pudding w/ bourbon sauce

chocolate cake

Smoked Prime Rib

Hickory roasted Black Angus Prime Rib of Beef served with a baked potato and choice of vegetable.

12oz. 34 16oz. 39

Served Friday, Saturday, Sunday after 5pm

Limited quantities - When we're out we're out!

We are unable to provide separate checks for parties over 5 people, though split checks are always welcome.

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AUSTIN'S

Lunch 11:30-2:00 Tue -Fri

Salads and Soups

Dressings: Garlic lime, Ranch, Bleu cheese, Balsamic Vinaigrette, Honey Dijon, Caesar and Honey Lime

Southwestern Chicken Salad 12.5

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 11.5/ 15

Baby greens tossed in honey lime vinaigrette walnuts, bleu cheese, fresh seasonal berries, grilled chicken and avocado.

Classic Caesar Salad 7 / 11

Caesar dressing tossed with chopped romaine and homemade croutons.

add chicken 5.00 add salmon 8.00

Homemade Soup of the Day

Made fresh daily in our kitchen

Cup 5 Bowl 7

Thai Chicken Salad 11 / 14

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 16

Bacon, avocado, cheddar cheese, diced chicken, tomato, egg, olives, and bleu cheese over a bed of mixed greens

Ahi Tuna Salad 14.5

Mixed greens tossed in our honey-lime dressing, rare Ahi tuna, fresh seasonal berries

French Onion Soup 8

Classic onion soup made with white wine house made croutons, melted gruyere.

Handhelds

Smokehouse Sandwich 14

Moist brisket slices topped with our own homemade BBQ sauce, melted sharp cheddar caramelized onions on a Brioche bun

Smoked Turkey Club 12.5

Mesquite smoked turkey, ham, american & jack cheese, bacon, lettuce, tomato, and Hellmann's

Turkey BLTA 13

Smoked turkey, thick-cut bacon, avocado lettuce, tomato and mayo on 9 grain.

Fish Tacos 14

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

Blackened Grouper Sandwich 14

Blackened grouper, jalapeño jack cheese and remoulade

Prime Rib Dip 17

Thinly sliced smoked prime Rib on a fresh baked French baguette with melted gruyere, au-jus and horsey sauce.

Austin's Reuben 16

Smoked corned beef brisket organic sauerkraut, swiss cheese and 1000 Island on grilled marbled rye.

Soup and 1/2 Sandwich 11.5

Your choice of 1/2 tuna, chicken salad or turkey club with a bowl of today's soup.

Chicken Salad Sandwich 13

Boneless, skinless chicken tossed with chopped onion, mayo, herbs and spices on a buttery croissant.

The Best Tuna 11.5

Austin's 25 year old recipe on grilled Killer bread.

Handhelds come with a choice of smokin' beans, mac & cheese, cole slaw or fries.

Wood Grilled Burgers

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

Austin Burger 13.5

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

Black Bean Burger V 12.5

Vegetarian burger with red pepper salsa, avocado and melted jack cheese on a brioche bun.

BBQ Bacon Cheddar Burger 14.5

Hickory smoked thick bacon, Sharp Cheddar with BBQ sauce and dill pickles on the bun.

All-American Burger 13

American cheese, lettuce, tomato, mayo Ketchup, mustard and pickle on a Brioche Bun.

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AUSTIN'S RESTAURANT

Brunch 11:30-2 Saturday and Sunday

Boozy

Bacon Bloody Mary \$8.5 Jimmy Loves | Tito's | Groovy garnish

Mimosa \$9 Prosecco | Simply Orange

Kickass Lemonade \$7 Hand squeezed lemonade | Sky vodka

Gilligan's Dream \$9 Hendrick's Gin | St. Germaine | Fever Tree- GINGER Beer

Cowboy Redeye \$5 Shiner Bock Beer and Bloody Mary mix

BRUNCHY

Western Omelet with a green salad \$10.49

The Breakfast Club Turkey, Ham, Smoked Bacon and Cheese on a Croissant, Scrambled Eggs, Served with skillet potatoes \$10.99

Steak and Eggs NY Strip, poached eggs, hollandaise, Roasted tomato, Served with skillet potatoes \$13.99

Smoked Corned Beef Hash Skillet Potatoes, Poached eggs and hollandaise \$ 10.79

Huevos Quesadilla \$10.99 Scrambled eggs with Smoked bacon, scallions, Jalapenos, flour tortilla, salsa, guacamole and sour cream

Avocado Toast 10.99 Avocado, House-made salsa, poached eggs, 9 grain toast.

BENNIES POACHED EGGS | HOLLANDAISE | ENGLISH MUFFIN | SKILLET POTATOES

Sautéed Spinach \$ 9.99

Canadian Bacon \$10.99

Wood grilled Salmon \$14.99

Crab Cakes \$13.99

BURGERS AND SANDWICHES served with House-cut French fries or a side.

Austin Burger \$10.99 Topped with grilled mushrooms and Swiss cheese

BBQ Bacon Cheddar Burger \$11.99 Smoked Bacon, Cheddar, House BBQ

Brisket Sandwich \$10.99 Served on a Brioche bun

Turkey BLTA \$11.49 Hickory smoked turkey, Bacon with lettuce, tomato, Avocado

Chicken Salad Croissant \$10.99 Famous Chicken Salad, Lettuce, Tomato

SALADS

California Chicken \$11.99 Baby Greens, Honey Lime Vinaigrette, Candied Walnuts, Fresh Berries, Avocado, diced Chicken and Blue Cheese

Thai Chicken Salad \$ 10.49 Grilled chicken breast over a bed of mixed lettuce, tossed in honey-lime vinaigrette, topped with a Thai peanut sauce and crispy tortilla strips

Classic Cobb Salad \$11.99 Bacon, Avocado, Chicken, Cheddar, Tomato, Egg, Black Olives and Blue Cheese

Munchy

Thick Applewood Bacon \$3

Cajun pork chop \$4

Fresh seasonal berries & cream \$3.5

Austin's Skillet fried potatoes \$3

Parmesan Potato Wedges \$3

Yesterday's Soup Bowl \$5.99 Cup \$3.99