

AUSTIN'S

Ausome Appetizers

Seared Ahi Tuna 12.9

seared rare tuna, avocado, wasabi cream

Quesadilla V 10.5 add chicken 5 steak 7

flour tortilla grilled with cheddar cheese, scallions, tomato, jalapeño, black olives

Artichoke Dip V 11.9

spinach, artichoke, parmigiano & swiss, fresh chips for dipping

Potato Skins 12.5

loaded with sharp cheddar, bacon and scallions served with sour cream

Soup of the Day 6.9

made here in our kitchen, from scratch daily

Garlic & Basil Cheese Bread 5.9

Shrimp Cocktail 13.9

five jumbo shrimp prepared traditionally

Real Wings 14.9

fresh chicken wings, house-made BBQ or buffalo sauce, blue cheese and celery

Baked Stuffed Peppers 12.5

roasted peppers stuffed with sausage, marinara and mozzarella

Stuffed Mushrooms 12.9

house made crab stuffing topped with parmigiano-reggiano and mozzarella cheese

French Onion Soup Bowl 8.5

the french classic baked with swiss cheese

New Corn Bread Bites 2.9

Salads

Dressings: garlic lime, ranch, bleu cheese, balsamic vinaigrette, honey dijon, Caesar and honey lime

California Chicken Salad 15.5

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

Caesar Salad 11.9

Caesar dressing tossed with chopped romaine and homemade croutons add chicken 5, Steak 7, salmon 9

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 8.9

iceberg lettuce, tomato, bacon and red onion topped with bleu cheese choice of dressing

Nice Dinner or Caesar Salad 6.9

Austin's Favorites

Chicken Fajitas GFO 16.9

grilled peppers and onions, salsa, smokin' beans & rice pilaf Sub steak 7

Texas Bar-B-Que GFO 19.5

in Texas, barbecue means brisket slowly smoked, fries and cole slaw

Wood Grilled Salmon GF 27.9

grilled to perfection over wood with herb butter, broccoli and rice

New Honey Glazed Chicken 26.9

Marinated, pan roasted 1/2 chicken brussels & rice

Baked Stuffed Shrimp 23.9

crabmeat stuffing, broiled to perfection served with bacon, brussels and rice

New Orange Roughy GF 26.9

broiled crabmeat-stuffed roughy served with rice and brussels sprouts

Pork Chops 14oz GF 23.9

twin chops grilled over our wood fire with broccoli and rice pilaf

English Fish and Chips 19.5

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

Austin's Famous Ribs

Original Pork Back Ribs

1/4 Rack (3 Bones) 18.9 1/2 rack (6 bones) 23.9

slowly smoked in our smoker over hickory wood for six hours, Texas style house-made BBQ sauce, choice of 2 sides

Add a dinner or Caesar salad to any ribs or Austin's Favorites, \$4 Sub a salad or cup of soup for a side, \$2

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 one side

Austin Burger 15.5

our namesake burger, wood grilled to your liking, topped with grilled mushrooms and swiss cheese

New Fish Tacos 14.9

cajun seasoned & iron skillet blackened, pepper jack, lettuce, salsa & avocado on soft tortillas

Prime Rib Dip 17.9

thinly sliced prime rib on a french baguette with melted swiss, au-jus and horsey sauce

Chicken Bacon and Swiss 14.9

grilled chicken breast, thick cut bacon, melted swiss & mayo on a brioche bun

Pastas

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

Fettuccine Alfredo 16.9

fettuccini pasta in a classic creamy alfredo sauce
add wood grilled chicken 5 shrimp 8

Shrimp Zoodles 19.9

zucchini noodles sautéed with shrimp, artichokes, tomatoes and basil pesto

Brisket Mac & Cheese 18.9

Slow smoked brisket over our version of mac and cheese

Steaks and Such

We select our beef for marbling, grade and aging. 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.

The New York Strip 12oz 29.9

aged Angus strip steak
thick and juicy center-cut steak
cooked to your liking

Petit Filet 34.9

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

Cowboy Steak 18oz Mkt

Certified Angus Beef, heavily marbled ribeye,
our most flavorful steak

Tenderloin Tips 24.9

the leanest and most tender of all beef cuts
sautéed with peppers, onions, mushrooms
and demi-glace

Austin's Filet 8oz 43.9

hand trimmed Angus tenderloin
the most tender steak in our line-up

Ribeye 12oz 37.9

hand-cut, 5~spice rubbed
grilled to your liking

Smoked Prime Rib

hickory roasted Black Angus prime rib of beef
served with a baked potato and choice of vegetable
12oz. 33.9 16oz. 39.9

Served Friday and Saturday night after 5PM
limited quantities - when we're out, we're out!

add a nice dinner or Caesar salad to any entrée \$4
substitute a salad or cup of soup for a side \$2

Sides 5

house fries
garlic basil broccoli
house coleslaw
mac and cheese
parmesan potato wedges

baked potato
sweet potato fries
smokin' beans
bacon brussels sprouts
chef's rice

Desserts 8

key lime pie
cheese cake with fresh berries
bread pudding w/ bourbon sauce
chocolate cake
apple crisp

Inflation Buster Specials

Limited quantities. Dine in only.

Tuesday

Steak Night
N.Y. Strip \$19.99

Wednesday

½ slab Baby Back Ribs
\$14.99

Thursday

Salmon Dinner
\$19.99

We cannot provide separate checks for parties of 6 or more. 20% service charge added on large parties.

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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 and crispy tortilla strips

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 add salmon 8

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 swiss

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

Chicken Bacon and Swiss 14

grilled chicken breast, thick-cut bacon and Swiss cheese on a brioche bun with L,T, and Hellmann's.

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 original tuna recipe on grilled Killer bread

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

substitute steamed broccoli, bacon Brussels sprouts or sweet potato fries 2

Wood Grilled Burgers

Our Burgers are fresh, hand pattied, 100 % Angus beef, served with your choice of a side or fries

Austin Burger 14.5

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 15.5

hickory smoked thick bacon, sharp cheddar with BBQ sauce and dill pickles on the bun

All-American Burger 14

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