

AUSOME APPETIZERS

Soup of the Day Made here in our kitchen from scratch daily	5.5/7.5	Garlic & Basil Cheese Bread 5.9	Stuffed Mushrooms Housemade crab stuffing topped with Parmigiano-Reggiano and mozzarella cheeses	12.9	
French Onion Soup GFO The French classic, toasted baguette, Emmentaler	8.9	Quesadilla Flour tortilla grilled with cheddar cheese, scallions, tomato, jalapeño, black olives Add chicken 5 • steak* 9	10.9	Lump Crab Cakes Lump crab, onion, peppers, corn, red pepper salsa	18.9
Artichoke Dip Spinach, artichoke, Swiss & Parmigiano-Reggiano, with fresh tortilla chips	12.9	Seared Ahi Tuna* GF Seared rare tuna, avocado, wasabi cream	13.9	Real Wings Fresh chicken wings, housemade BBQ or Buffalo sauce, blue cheese and celery	15.9
Cornbread Skillet Iron skillet cornbread, honey cinnamon butter	5.9	Shrimp Cocktail GFO Five jumbo shrimp prepared traditionally	14.9		

SALADS

Dressings: honey lime, ranch, blue cheese, balsamic vinaigrette, honey Dijon

Add protein: chicken 5 • steak* 9 • salmon* 9

California Salad GF Mixed greens tossed in honey lime vinaigrette, walnuts, blue cheese, fresh seasonal berries, and avocado	12.9	Classic Cobb Salad GFO Bacon, avocado, cheddar cheese, tomato, egg, olives, and blue cheese over a bed of mixed greens	13.9	<h2>FAMOUS RIBS</h2> <p>Original Pork Back Ribs GF</p> <p>1/4 Rack (3 Bones) 18 1/2 Rack (6 Bones) 25 Full Rack (12 Bones) 39</p> <p>Slowly smoked in our smoker over hickory wood for six hours, Texas-style housemade BBQ sauce, choice of two sides</p>
Caesar Salad GFO Caesar dressing tossed with chopped romaine, croutons	12.9	Wedge Salad GFO Iceberg lettuce, tomato, bacon and red onion topped with crumbled blue cheese and choice of dressing	9.9	
Side Dinner or Caesar Salad 6.9				

AUSTIN'S FAVORITES

Chicken Fajitas GFO Grilled peppers and onions, salsa, smokin' beans & rice pilaf Sub steak* 4	19	English Fish & Chips Beer-battered cod served with parmesan potato wedges, coleslaw and tartar sauce	22
Texas BBQ GFO In Texas, BBQ means brisket slowly smoked, fries and coleslaw	22	Wood-Grilled Salmon* GFO Grilled to perfection over wood with herb butter, broccoli and rice	28
Pork Chops 14oz GFO Twin chops grilled over our wood fire, with broccoli and a side	25	Baked Stuffed Shrimp Crabmeat stuffing, broiled to perfection, served with bacon Brussels and rice	25
Fresh Catch of the Day	MKT	Monterey Chicken Wood-grilled chicken breasts topped with cheddar cheese, bacon, tomatoes and scallions	22

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

GF - Gluten-Free GFO - Can be Prepared Gluten-Free, ask your server

Please notify us of any food allergies. Not every ingredient is listed & your well-being is important to us.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

HANDHELDS

Served with your choice of fries, smokin' beans, coleslaw or mac & cheese

*Austin's Burger**

15.5

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

Chicken, Bacon & Swiss

14.9

Grilled chicken breast, thick cut bacon, melted Swiss and mayo on a baguette

Lobster Roll

27.9

Warm butter poached or traditional with lemon mayo

Prime Rib Dip

18.5

Thinly sliced prime rib on a French baguette with melted Swiss, au jus and horsey sauce

Fish Tacos

15.9

Cajun seasoned and iron skillet blackened, pepper jack, lettuce, salsa and avocado on soft tortillas

PASTAS

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

Shrimp Zoodles

GF

21

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

Chicken Alfredo

GF

22

Fettuccini pasta in classic creamy Alfredo sauce
Sub shrimp 3

Lobster Mac & Cheese

29

Cold water, butter poached lobster over our housemade mac & cheese

STEAK & SUCH

We select our beef for marbling, grade and aging. Hand-cut in-house, seasoned with Austin's five-spice blend and finished with our steak butter, our steaks are at their best when cooked to medium-rare or medium temperature. Steaks include choice of potato and today's vegetable. Make your baked potato loaded 3

*The New York Strip** 12oz

34

Hand-cut thick and juicy steak cooked to your liking

*Petite Filet** 5oz

36

Center cut filet mignon, our leanest, most tender steak

*Austin's Filet** 8oz

46

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

*Tenderloin Tips**

28

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

*Prime Cowboy Steak** 18oz

59

USDA Prime heavily marbled ribeye, our most flavorful steak

*Ribeye** 12oz

44

USDA Prime hand-cut and grilled to your liking

*Wagyu Strip Steak** 10oz

MKT

Hand-cut and grilled to your liking

*Smoked Prime Rib** 12oz 39 • 16oz 45

Hickory-smoked Black Angus prime rib of beef served with a baked potato and choice of vegetable

Served Friday & Saturday night after 5pm

Limited quantities - when we're out, we're out!

Sauces: Béarnaise or house steak sauce 3

Add a side dinner or Caesar salad to any entrée 5 • Substitute a salad or cup of soup 3

SIDES 6

Hand-cut Fries

Garlic & Basil Broccoli GF

House Coleslaw

Mac & Cheese

Parmesan Potato Wedges

Baked Potato GF

Sweet Potato Fries

Smokin' Beans

Bacon Brussels Sprouts

Chef's Rice

DESSERTS 9

Key Lime Pie

Cheesecake

With fresh berries

Bread Pudding

With bourbon sauce

Chocolate Cake