AUSOME APPETIZERS

Soup of the Day — Cup 6 / Bowl 9
Made here in our kitchen from scratch daily

French Onion Soup — 12
The French classic, caramelized onion, toasted crouton, melted Gruyère cheese

Artichoke Dip — 14
Spinach, artichoke, Swiss and Parmigiano-Reggiano, with fresh tortilla chips

Garlic Cheese Bread — 7

Cornbread Skillet — 6
Iron skillet cornbread, honey cinnamon butter

Baked Stuffed Peppers GF — 16
Roasted peppers stuffed with sausage, marinara, mozzarella

Seared Ahi Tuna* GF — 18
Seared rare tuna, avocado, wasabi cream

Shrimp Cocktail GF — 18
Five jumbo shrimp prepared traditionally

Quesadilla — 14
Flour tortilla grilled with cheddar cheese, scallions, tomato, jalapeño, black olives
Add chicken 5 • steak 9*

Stuffed Mushrooms — 16
Housemade crab stuffing topped with Parmigiano-Reggiano and mozzarella cheeses

Real Wings — 18
Fresh chicken wings, housemade BBQ or Buffalo sauce, blue cheese and celery

SALADS

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

Add protein: chicken *6* **• steak*** *12* **• salmon*** *11*

Greek Salad GF — 14
Tomato, cucumber, red onion, Kalamata olives and feta over mixed greens with Greek dressing

California Salad GF — 15
Mixed greens tossed in honey lime vinaigrette, walnuts, blue cheese, fresh seasonal berries and avocado

Caesar Salad GFO — 13
Caesar dressing tossed with chopped romaine, croutons

Classic Cobb Salad GF — 17
Bacon, avocado, cheddar cheese, tomato, egg, olives and blue cheese over a bed of mixed greens

Wedge Salad GF — 12
Iceberg lettuce, tomato, bacon and red onion topped with crumbled blue cheese and choice of dressing

Side Dinner or Caesar Salad GFO — 8

HANDHELDS

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

Austin's Burger* GFO — 19
Our namesake burger, wood-grilled to your liking, topped with grilled mushrooms and Swiss cheese

Chicken, Bacon & Swiss GFO — 18
Grilled chicken breast, thick-cut bacon, melted Swiss and mayo on a brioche bun

Prime Rib Dip — 22
Thinly sliced prime rib on a French baguette with melted Swiss, au jus and horsey sauce

Fish Tacos — 19
Cajun-seasoned and iron skillet-blackened, pepper jack, lettuce, salsa and avocado on soft tortillas

WINE

House

	6oz	9oz
White, Chardonnay	9	12
Red, Cabernet Sauvignon	9	12

Sparkling

	6oz	9oz	Btl
Mille Prosecco, Italy, 187 mL split	12		
Mumm Napa Brut Prestige, NV, Napa Valley, CA			44
Roederer Estate Brut, NV, Anderson Valley, CA			75

White

	6oz	9oz	Btl
Ferrante Riesling, Grand River Valley, OH	11	16	42
Santa Margherita Pinot Grigio, Alto Adige, Italy	14	20	54
Bell Sauvignon Blanc, Lake County, CA	12	17	44
Cakebread Cellars Sauvignon Blanc, Napa Valley, CA			80
Louis Jadot Mâcon-Villages Burgundy, France			46
Sonoma-Cutrer Chardonnay, Sonoma Coast, CA	14	20	54
Rombauer Chardonnay, Carneros, CA			95
Jaffelin Chardonnay, France	13	18	47

Rosé

	6oz	9oz	Btl
Villa Garrel Rosé, Côtes de Provence, France	11	16	42

Red

	6oz	9oz	Btl
Sokol Blosser Evolution Pinot Noir, Willamette Valley, OR	13	19	50
Belle Glos Clark & Telephone Pinot Noir, Santa Maria Valley, CA			85
Domaine Drouhin Pinot Noir, Dundee Hills, OR			90
Brancaia Chianti Classico, Tuscany, Italy			50
Bodega Lanzaga Rioja, Rioja, Spain			75
Markham Merlot, Napa Valley, CA			58
Catena Malbec, Mendoza, Argentina	13	19	50
Mount Peak Rattlesnake Zinfandel, Sonoma County, CA	14	20	56
Mira Jimmy D's Red Blend, Napa Valley, CA	18	24	70
The Prisoner Red Blend, Napa Valley, CA			110
Franciscan Cabernet Sauvignon, California	11	16	40
Daou Cabernet Sauvignon, Paso Robles, CA	15	22	58
Pedroncelli Cabernet Sauvignon, Sonoma County, CA			60
Glunz Cabernet Sauvignon, Paso Robles, CA	19	27	62
Frank Family Cabernet Sauvignon, Napa Valley, CA			98
Mira Cabernet Sauvignon, Stags Leap District, CA			115
Faust Cabernet Sauvignon, Napa Valley, CA			120

Reserve

	Btl
Duckhorn Merlot, Napa Valley, CA	115
Argiano Brunello di Montalcino, Tuscany, Italy	180
Caymus Cabernet Sauvignon, Napa Valley, CA	190
Silver Oak Cabernet Sauvignon, Alexander Valley, CA	195

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.

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

AUSTIN'S FAVORITES

Chicken Fajitas GFO — 24
Grilled peppers and onions, salsa, smokin' beans and rice pilaf
*Sub steak** 4

Texas BBQ GFO — 27
In Texas, BBQ means brisket slowly smoked, fries and coleslaw

English Fish & Chips — 27
Beer-battered cod served with Parmesan potato wedges, coleslaw and tartar sauce

Fresh Catch of the Day — MKT

Wood-Grilled Salmon* GF — 31
Grilled to perfection over wood with herb butter, broccoli and rice

Austin's Combo 4-2 — 42
1/2 rack pork back ribs, BBQ beef brisket and BBQ chicken breast with fries and coleslaw

Baked Stuffed Shrimp — 27
Crabmeat stuffing, broiled to perfection, served with bacon Brussels sprouts and rice

Chicken Scaloppini — 28
Pan-seared chicken with artichokes, capers and bacon in a white wine lemon sauce over angel hair pasta

Tenderloin Stroganoff — 27
Mushrooms and onions in our housemade sauce over pappardelle noodles

Chicken Alfredo — 26
Fettuccine pasta in classic creamy Alfredo sauce, served with housemade garlic & basil cheese bread
Sub shrimp 3

1/2 Rack Original Pork Back Ribs (6 Bones) — 27
Slowly smoked in our smoker over hickory wood for six hours, Texas-style housemade BBQ sauce, choice of two sides

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

Texas Sirloin* 7oz GFO — 32
Hand-cut and grilled to your liking
Sliced over demi-glace

Petite Filet* 5oz GF — 39
Center-cut filet mignon, our leanest, most tender steak

Austin's Filet* 8oz GF — 54
Hand-trimmed Angus tenderloin, the most tender steak in our lineup

Pork Chops 14oz GF — 26
Twin chops grilled over our wood fire, with broccoli and a side

Cowboy Steak* 18oz GF — 65
Heavily marbled ribeye, our most flavorful steak

Ribeye* 12oz — 49
Hand-cut and grilled to your liking

The New York Strip* 12oz — 39
Hand-cut thick and juicy steak cooked to your liking

Smoked Prime Rib* 12oz GF — 42
Hickory-smoked Black Angus prime rib of beef
Larger Cut? Add $4/oz
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 7

Hand-Cut Fries
Garlic & Basil Broccoli GF
House Coleslaw GF
Mac & Cheese
Parmesan Potato Wedges
Baked Potato GF
Sweet Potato Fries
Smokin' Beans
Bacon Brussels Sprouts
Chef's Rice

DESSERTS 10

Key Lime Pie
Cheesecake
With fresh berries
Bread Pudding
With bourbon sauce
Chocolate Cake

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