

AUSTIN'S

RESTAURANT & BAR

COCKTAILS

- BLUEBERRY LEMONDROP MARTINI**
Our friend Kiernan's creative cocktail concoction consisting of fresh squeezed lemon, Blueberry Vodka, Triple Sec, blueberry preserves and a sugared-rim10.7
- PIP'S GIN LIME-AID**
Our friend Pip's crowd pleasing combination of Ford's London Dry Gin, Elderflower, fresh squeezed lime & soda10.2
- CEREAL KILLER**
Our delicious Rumchata White Russian shaken with Cinnamon Toast Crunch10.2
- BOND, JAMES BOND**
Or if you're a die-hard fan this should be called Lynd, Vesper Lynd, but not as catchy I guess...Beefeater Gin, Grey Goose Vodka, Lillet Blanc & lemon. Shaken, not stirred11.2
- WHITE MANDARIN COSMO**
Elderflower Liqueur, Orange Vodka & fresh lemon11.2
- KICKIN' MULES**
Choose from our Tito's Mule, Pineapple, Blueberry or a Kickin' Kentucky Mule10.2
- THE PINEAPPLE EXPRESS**
Our infamous and classic martini made with our own House-Infused Pineapple Vodka, homemade sour and pineapple juice Available in Strawberry Pineapple too!10.7
- SHAKEN BACON BLOODY MARY**
A Tito's Vodka Bloody Mary, with the works. Topped with crispy shrimp & bacon! 12.2
- THE DIRTY GOOSE MARTINI**
A dirty Grey Goose Vodka martini with our homemade blue cheese-stuffed olives12.8
- APPLE-SAUCED**
A Crown Royal Apple Martini, with Canton Ginger, fresh lemon & apple. How do you like them apples?11.2

- TANGY TITO'S CRUSH**
The drink you loved as a kid mixed with the drink you love as an adult! An orange, lemon, lime and TANG crush10.2
- TROPICAL ISLAND ICED TEA**
A tropical L.I.T. with Vodka, Malibu Rum, Gin, Tequila, Triple Sec, pineapple juice, sour and a splash of coke10.7
- PURPLE RAIN**
The drink formerly known as Cointreau, Ford's Gin, Elderflower and lime. Served with a sidecar to 'make it rain'..... 11.2
- SOUR POWER**
Pucker up to this Sour Patch Kid, Watermelon and Apple martini. Sour. Sweet. Gone 10.7
- JALP! NOT ANOTHER MARGARITA!**
A spicy margarita made with fresh-sliced jalapeño, ruby red grapefruit, Cointreau and 100% Agave Silver Tequila ... 11.5
- SMOKEY THE BOURBON**
A wood-chip smoked Woodford Reserve Old Fashioned with Peychaud's Bitters and burnt orange 13.8
- ESPRESS-YO SELF**
A premium espresso martini, especially for you 11.7
Too much caffeine? Try our chocolatey Chocolate Martini 11.2
- PALOMA WITH A DIPLOMA**
Graduate to the next level with this studious mix of fresh-squeezed Grapefruit, Milagro Reposado Tequila, agave, lime and a salt rim11.5
- RUBY SLIPPER**
Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits11.5

- WHITE
- CANYON OAKS**, White Zinfandel (California). . . 33 ... 8.8
RAYWOOD, Moscato (California).40 .. 10.8
WASHINGTON HILLS, Riesling (Washington) . . .37 ... 9.8
STONELEIGH, Sauvignon Blanc (New Zealand) . .40 .. 10.8
VILLA BRICI, Pinot Grigio 8.8
CALIFORNIA ROOTS, Chardonnay (California). 9.8
KENDALL JACKSON 'V.R.', Chardonnay (Calif.). .47 .. 12.8

- RED
- PROVERB**, Pinot Noir (California).37 ... 9.8
BACKHOUSE, Merlot (California)33 ... 8.8
SANTA JULIA, Malbec (Argentina)40 .. 10.8
CALIFORNIA ROOTS, Cabernet Sauvignon (California) . . 9.8
MARKSTONE, Cabernet Sauvignon (California). . .40 .. 10.8
JOSH CELLARS, Cabernet Sauvignon (California) .47 .. 12.8
MORE BOTTLED WINES ON BACK OF MENU

SPARKLING WINE / CHAMPAGNE

- COMTE DE CHAMBERI**, Brut (Spain).38
MAS FI, Brut Cava (Spain).split 14.8
- AVISSI**, Prosecco (Italy).40 .. 10.8

- BEERS
- MILLER LITE** (tap) 5.3
YUENGLING LAGER (tap) 5.3
BLUE MOON (tap). 6.6
SAM ADAMS SEASONAL (tap) 6.6
SLY FOX IPA (tap) varies
FEATURE DRAFT (tap) varies
BUDWEISER (bottle). 5.3
SIERRA NEVADA PALE ALE (bottle) 6.5
HEINEKEN (bottle) 6.3
GUINNESS (bottle) 6.7
CORONA (bottle). 6.3
CORONA LIGHT (bottle) 6.3
- AMSTEL LIGHT** (bottle). 6.3
COORS LIGHT (bottle). 5.3
MICHELOB ULTRA (bottle) 5.9
BUD LIGHT (bottle). 5.3
STELLA ARTOIS (bottle) 6.7
ANGRY ORCHARD CIDER (GLUTEN FREE)(bottle) . . . 6.6
DOGFISH HEAD 60 MIN. (bottle). 6.7
VICTORY HOP DEVIL (bottle). 6.7
MODELO ESPECIAL (bottle). 6.5
HEINEKEN 0.0 (NA) (bottle). 6.3
HARD SELTZER (can, flavor varies) varies

SOUPS & STARTERS

HOUSE-MADE SOUPS

- Baked Potato** - Topped with bacon & cheddar **7**
- Lobster Bisque** - Classic recipe **11.3**
- Feature Soup** - **7** *(When Crab & Corn Chowder – 8)*

STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **9.1**

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **12.6**
Half order **8.9**

CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **17.4**

SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **13.6**

SALADS

GARLIC PEPPERCORN RANCH, HONEY MUSTARD, BLUE CHEESE, 1000 ISLAND, VINAIGRETTES: BALSAMIC, HONEY-LIME, STRAWBERRY BALSAMIC

FIELD GREEN SALAD

Romaine, iceberg, croutons, mozzarella cheese, red onion & tomatoes **10.3**

CAESAR SALAD

Romaine, croutons & parmesan cheese **10.3**

FIELD GREEN OR CAESAR SALAD ADD ONS

- ADD GRILLED CHICKEN 6.2*
- ADD GRILLED SHRIMP 7*
- ADD GRILLED SALMON 9.4*
- ADD SEARED AHI TUNA 10.1*

COBB SALAD

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese with garlic peppercorn ranch **17.7**

HAND HELDS

CHOOSE A HOUSE SIDE. SUBSTITUTE GLUTEN FREE BUN – 2

CHEESEBURGER

100% Angus Burger, cheddar, lettuce, tomato, onion, pickle, signature sauce **15.2**

VEGGIE BURGER

Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze *(NOT VEGAN)* **14.7**

TWISTED BURGER

100% Angus Burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce **15.7**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **18.6**

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **14.7**

KIDS UNDER 12

CHOOSE BROCCOLI OR ONE HOUSE SIDE (EXCLUDES CHEESE PIZZA). INCLUDES BEVERAGE OR MILK

- MINI DOGS (2) **8.9**
- CHEESEBURGER **8.9**
- CHICKEN SANDWICH WITH CHEESE **8.9**
- GRILLED CHEESE SANDWICH **8.9**
- MACARONI & CHEESE **8.9**

TRADITIONAL BUFFALO WINGS

Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce **16.6**

SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger **16.5**

TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce **13.7**

PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed “WIT” fried onions, thin-sliced ribeye & cheddar. Served “WIT” a horseradish dipping sauce **14.3**

SHRIMP COCKTAIL

10 jumbo shrimp, steamed and chilled served with cocktail sauce **15.5**

VEGETABLE BOWL

Roasted vegetables (zucchini, squash, carrots, tomatoes, onions, mushrooms & asparagus, *sorry, no substitutions*), steamed asparagus, Bruschetta tomatoes and toast over brown rice with a balsamic reduction drizzle **16.5**

APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts & onions with a honey-lime vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples **16.7**

SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese **17.7**

ADD BLUE CHEESE CRUMBLES – 2

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepperjack cheese, lettuce, tomato, onion & Cajun sauce **14.7**

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a ciabatta roll with au jus **17**

GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo **14.7**

THE “IMPOSSIBLE BURGER”

Yes it’s a 100% vegetarian plant based patty and quite possibly the best you ever had...served with Vermont cheddar, lettuce, tomato and onion **16.2**

(MAKE IT VEGAN, REQUEST NO CHEESE, NO SAUCE, & SUBSTITUTE CIABATTA BUN)

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES. A GLUTEN-FREE MENU IS AVAILABLE FROM YOUR SERVER.

STEAKS, PRIME RIB & SHORT RIBS

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES (EXCEPT BRAISED SHORT RIBS)

PRIME RIB

Available after 4pm until gone.

12 oz. Slow roasted aged prime rib, au jus 33.6

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger 33.6

CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices 33.6

FILET OSCAR

Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce 8 oz. 39.6 6 oz. 35.3

STRIP STEAK

12 oz. Center cut aged striploin 32.5

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned 25.4

CRAB CAKES

Two large lump backfin crab cakes 30.4

PASTA & BOWL

CHOOSE ANY 1 HOUSE OR PREMIUM SIDE (EXCEPT PAD THAI BOWL)

CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning 23.5

CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs 20.8

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes 20.8

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce 22.2

SUBSTITUTE CHICKEN AT NO CHARGE

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS CHICKEN TENDERS

Hand-battered chicken tenders 19.1

Choice of BBQ, honey mustard or our zesty comeback sauce

SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread 19.3

ROTISSERIE STYLE CHICKEN

Available after 4:00PM. All day on Sundays. Limited Availability. Half chicken seasoned & slow roasted 18.3

CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce 25.2

FILET MIGNON

8 oz. Center cut tenderloin 31.6

6 oz. Center cut tenderloin 27.3

BRAISED SHORT RIBS

Our boneless beef short ribs slow roasted & smothered with our homemade Burgundy sauce served with our garlic whipped potatoes. No temperature requests. 25.5

RARE cool, red center

MEDIUM RARE warm, red center

MEDIUM hot, pinkish red center

MEDIUM WELL hot, thin pinkish center-mostly brown throughout

WELL DONE brown throughout

GRILLED MUSHROOMS & ONIONS – 5

ADD BLUE CHEESE CRUMBLES – 2

OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 8

ADD SHRIMP SKEWER – 10

ADD SCALLOP SKEWER – 13

GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic cream sauce 33.4

GRILLED SHRIMP & SCALLOPS

Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned 27.8

ROASTED VEGETABLE PASTA

Zucchini, squash, carrots, tomatoes, onions, mushrooms & asparagus (sorry, no substitutions) roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese 19.5

PAD THAI BOWL

Choose shrimp or chicken in a traditional “Street Vendor” stir fry; sweet and spicy with a citrus finish, egg, carrots, bean sprouts, red peppers, basil and cilantro topped with peanuts tossed with rice noodles

CHICKEN 18.5 SHRIMP 19.9

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE

SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 2

BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs

FULL RACK 26.5 HALF RACK 19.5

Please ask your server for our Sweet & Spicy “Kicked Up” BBQ Sauce if you want to try something different

RIB COMBOS

Grilled BBQ Chicken Breast 23.3

Smoked Pulled Pork 23.3
Topped with BBQ Sauce

Hand Battered Texas Tenders 24.3
Choice of BBQ, honey mustard or our zesty comeback sauce

Large Lump Backfin Crab Cake 28

½ RACK OF SLOW

ROASTED “KNIFE & FORK”

DANISH BABY BACK

RIBS AND CHOICE OF:

HOUSE SIDES 3

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

PREMIUM SIDES 6

CREAMED SPINACH

STEAMED BROCCOLI

SEASONED GREEN BEANS

CHIPOTLE BLACK BEANS & RICE

1LB SEA SALTED BAKED POTATO
(after 4pm, all day Sunday)

SUBSTITUTE FOR ANY HOUSE SIDE – 3

DELUXE SIDES 7

CAESAR OR FIELD GREEN SALAD

SEASONED ASPARAGUS

FOUR CHEESE MAC & CHEESE

Sharp Cheddar, Pepperjack, Mozzarella & Reggiano dusted with bread crumbs

SUBSTITUTE FOR ANY HOUSE SIDE – 4

SUBSTITUTE FOR ANY PREMIUM SIDE – 1

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

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AUSTIN'S



RESTAURANT & BAR

WINES BY THE BOTTLE

½ price bottles Wednesdays after 4:30pm

WHITES

CANYON OAKS, White Zinfandel (CA)	33
RAYWOOD, Moscato (CA)	40
WASHINGTON HILLS, Riesling (WA)	37
STONELEIGH, Sauvignon Blanc (Marlborough, New Zealand)	40
CA' DEL SARTO, Pinot Grigio (Italy)	39
CANYON ROAD, Chardonnay (CA)	33
KENDALL JACKSON 'V.R.', Chardonnay (CA)	47
MARKHAM, Chardonnay (Napa Valley)	53

SPARKLING WINE / CHAMPAGNE

COMTE DE CHAMBERI, Brut (Spain)	38
AVISSI, Prosecco (Italy)	40

REDS

PROVERB, Pinot Noir (CA)	37
UNCONDITIONAL, Pinot Noir (OR)	47
BACKHOUSE, Merlot (CA)	33
SANTA JULIA, Malbec (Argentina)	40
ALTA VISTA VIVE, Malbec (Argentina)	47
CLINE 'ANCIENT VINE', Red Zin (CA)	46
MARKSTONE, Cabernet Sauvignon (CA)	40
JOSH CELLARS, Cabernet Sauvignon (CA)	47
SEBASTIANI, Cabernet Sauvignon (Sonoma Valley)	48
JOEL GOTT, Cabernet Sauvignon (CA)	53
FREI BROTHERS RESERVE, Cabernet Sauvignon (CA)	63