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- CARRY OUT MENU -

DESSERT MENU

CHOCOLATE CHIP COOKIE SUNDAE

PLEASE ALLOW 8-10 MINUTES - IT'S WORTH THE WAIT!

A monster chocolate chip cookie baked to order, topped with vanilla ice cream and chocolate sauce **9.9**

FLOURLESS DOUBLE CHOCOLATE BROWNIE

Chocolate brownie covered with a rich chocolate icing. Served warm, topped with French vanilla ice cream and a sweet caramel and chocolate drizzle **8.3**

MARTY'S MINI DESSERTS

Our homemade individual mousse desserts. Choose from Cookies & Cream, Chocolate, or Peanut Butter Chocolate...**3.5 EACH, 3 FOR 9.75 OR 5 FOR 15**

CHEESECAKE FACTORY FEATURE CHEESECAKE

8.5

KEY LIME PIE

Graham cracker crust & a filling made from fresh squeezed limes & lime zest. Topped with whipped cream **8.1**

APPLE WALNUT COBBLER

Homemade apple cobbler baked with brown sugar with a layer of walnuts baked into the crust, served warm and topped with French vanilla ice cream and a caramel drizzle **8.3**

HOT FUDGE SUNDAE SHARING SIZE

Three scoops of French vanilla ice cream with hot fudge, fresh whipped cream and a cherry **7.3**

ALSO AVAILABLE:

French vanilla ice cream

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AUSTIN'S

RESTAURANT & BAR

610-678-5500

West Lawn, PA

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OPEN EVERY DAY 11:00AM
LUNCH & DINNER

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www.austinsrestaurant.com

SOUPS & STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar **6.9**
Lobster Bisque - Classic Recipe **11.2**
Feature Soup - **6.9** (*When Crab & Corn Chowder – 7.9*)

STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **8.6**

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **12.1**
Half order **8.4**

CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **16.9**

SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **13.1**

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 **10.1**

CAESAR SALAD

Romaine, croutons & parmesan cheese **10.1**

FIELD GREEN AND CAESAR SALAD ADD ON'S

ADD GRILLED CHICKEN 5.9
ADD GRILLED SHRIMP 6.7
ADD GRILLED SALMON 9.1
ADD SEARED AHI TUNA 9.8

COBB SALAD

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese with garlic peppercorn ranch **17.2**

HAND HELDS

CHOOSE A HOUSE SIDE. SUBSTITUTE GLUTEN FREE BUN – 2

CHEESEBURGER

100% Angus burger, cheddar, lettuce, tomato, onion, pickle, signature sauce **14.7**

VEGGIE BURGER

Brown rice, mushroom & onion patty with lettuce, tomato, onion & a sweet soy glaze (*NOT VEGAN*) **14.2**

TWISTED BURGER

100% Angus burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce **15.2**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **18.1**

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **14.2**

KIDS UNDER 12

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

MINI DOGS (2) **8.2**

CHEESEBURGER **8.2**

CHICKEN SANDWICH WITH CHEESE **8.2**

GRILLED CHEESE SANDWICH **8.2**

MACARONI & CHEESE **8.2**

TRADITIONAL BUFFALO WINGS

Lightly breaded and seasoned wings fried and tossed in choice of our homemade buffalo sauce or sweet & spicy sauce **16.1**

SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger **16**

TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce **13.2**

PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed “WIT” fried onions, thin sliced ribeye & cheddar. Served “WIT” a horseradish dipping sauce **13.8**

SHRIMP COCKTAIL

10 jumbo shrimp, steamed and chilled served with cocktail sauce **15**

VEGETABLE BOWL

Roasted vegetables (zucchini, squash, carrots, tomatoes, onions, mushrooms and asparagus, *sorry, no substitutions*), steamed asparagus, Bruschetta tomatoes and toast over brown rice with a balsamic reduction drizzle **16**

APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts & onions with a honey-lime vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples **16.2**

SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese **17.2**

ADD BLUE CHEESE CRUMBLES – 2

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepperjack cheese, lettuce, tomato, onion & Cajun sauce **14.2**

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a ciabatta roll with au jus **16.5**

GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & side of mayo **14.2**

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

CHICKEN TENDER BITES **8.2**

CHEESE PIZZA (no side included) **8.2**

SUBSTITUTE GLUTEN FREE BUN (INCLUDING CHEESE PIZZA) – 2

KIDS EAT FREE SUNDAYS (EXCLUDES HOLIDAYS), 1 CHILDS MEAL PER ENTRÉE

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 **32.9**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **32.9**

CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **32.9**

FILET OSCAR

Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce
8 oz **38.9** 6 oz **34.6**

STRIP STEAK

12 oz. Center cut aged striploin **31.8**

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned **24.7**

CRAB CAKES

Two large lump backfin crab cakes **29.7**

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 **22.8**

CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **20.1**

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **20.1**

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **21.5**

SUBSTITUTE CHICKEN AT NO CHARGE

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS CHICKEN TENDERS

Hand-battered chicken tenders **18.4**
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 **18.6**

ROTISSERIE STYLE CHICKEN

Available after 4:00PM. All day on Sundays. Limited Availability. Half chicken seasoned & slow roasted **17.6**

CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **24.5**

FILET MIGNON

8 oz. Center cut tenderloin **30.9**
6 oz. Center cut tenderloin **26.6**

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.* **24.8**

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 – 4.5

ADD BLUE CHEESE CRUMBLES – 2

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

ADD SHRIMP SKEWER – 9.5

ADD SCALLOP SKEWER – 12.5

GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic cream sauce **32.7**

GRILLED SHRIMP & SCALLOPS

Jumbo shrimp and sea scallops grilled to perfection choose House or Cajun seasoned **27.1**

ROASTED VEGETABLE PASTA

Zucchini, squash, carrots, tomatoes, onions, mushrooms and asparagus (*sorry, no substitutions*), roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese **18.8**

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 17.8 SHRIMP 19.2

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 25.8 HALF RACK 18.8

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

RIB COMBOS	<i>½ RACK OF SLOW ROASTED “KNIFE & FORK” DANISH BABY BACK RIBS AND CHOICE OF:</i>
Grilled BBQ Chicken Breast	22.6
Smoked Pulled Pork Topped with BBQ Sauce	22.6
Hand Battered Texas Tenders Choice of BBQ, honey mustard or our zesty comeback sauce	23.6
Large Lump Backfin Crab Cake	27.3

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY AND 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.

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)

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