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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 **8.5**

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 **6.5**

MARTY'S MINI DESSERTS

Our homemade individual mousse desserts. Choose from Cookies & Cream, Chocolate, Peanut Butter Chocolate or our seasonal flavor...**2.75 each, 3 for 7.50 or 5 for 11.25**

CHEESECAKE

A creamy New York style cheesecake with a graham cracker crust. Garnished with fresh whipped cream and drizzled with raspberry sauce **6.5**

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 **6.5**

HOT FUDGE SUNDAE SHARING SIZE

Three scoops of French vanilla ice cream with hot fudge, fresh whipped cream and a cherry **6.5**

ALSO AVAILABLE:

French vanilla ice cream

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– CARRY OUT MENU –

AUSTIN'S



RESTAURANT & BAR

610-678-5500

West Lawn, PA

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OPEN EVERY DAY 11:00AM
LUNCH & DINNER
OPEN ON SUNDAY'S AT 10:00AM FOR BRUNCH

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www.austinsrestaurant.com

SOUPS & STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar **5.7**

Lobster Bisque - Classic Recipe **8.7**

Featured Soup **5.7**

STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **7.4**

SWEET & SPICY ISLAND WINGS

10 marinated, fried wings tossed in our sweet & spicy sauce **11.7**

BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **10.9**

Half order **7.4**

ROADSIDE SLIDERS

3 fresh ground chuck patties with Vermont cheddar, dill pickles, frizzled onions & our signature sauce **10.5**

SALADS

GARLIC PEPPERCORN RANCH, HONEY MUSTARD, BLUE CHEESE, 1000 ISLAND, FAT FREE ITALIAN

VINAIGRETTES: TRADITIONAL, HONEY-LIME, APPLE, STRAWBERRY BALSAMIC

FIELD GREEN SALAD

Romaine, iceberg, croutons, mozzarella cheese, red onion & tomatoes **9.5**

CAESAR SALAD

Romaine, croutons & parmesan cheese **9.5**

Add grilled chicken **4.5**

Add cajun grilled shrimp **5.5**

Add two skewers of filet tips **6.9**

Add grilled salmon or seared ahi tuna **7.9**

VEGETABLE PLATE

Broccoli, zucchini, yellow squash, rice, chipotle black beans, garlic toast **13.9**

TOWER OF COBB

Our field green mix, roasted chicken, fresh avocado, tomato, egg, bacon, blue cheese, tossed with garlic peppercorn ranch **15.5**

HAND HELDS

CHOOSE A HOUSE SIDE

CHEESEBURGER

100% Angus burger, cheddar, lettuce, tomato, onion, pickle, signature sauce **11.9**

VEGGIE BURGER

Brown rice, mushroom, onion, mozzarella & cheddar cheese patty with lettuce, tomato, onion & a sweet soy glaze **10.9**

TWISTED BURGER

100% Angus burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce **12.5**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **14.5**

CHICKEN CIABATTA

Grilled chicken, spinach, arugula, pepperjack cheese with a sundried tomato aioli on a toasted ciabatta roll **11.9**

KIDS UNDER 12

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

MINI DOGS (2) **6**

CHEESEBURGER SLIDERS (2) **6**

CHICKEN SANDWICH SLIDERS

WITH CHEESE (2) **6**

GRILLED TILAPIA **6**

GRILLED CHEESE SANDWICH **6**

CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **13.9**

SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **10.9**

SEARED AHI TUNA

Spice rubbed & seared rare with soy sauce, wasabi & pickled ginger **13.5**

TWISTED SHRIMP

Tender, crispy shrimp tossed in a creamy spicy sauce **10.9**

PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed “WIT” fried onions, thin sliced ribeye & cheddar. Served “WIT” a horseradish dipping sauce **11.5**

APPLE WALNUT SALAD

Spring mix, spinach, chilled chicken, walnuts & onions in an apple vinaigrette topped with blue cheese, dried cranberries, bacon & fresh apples **14.5**

SOUTHERN SALAD

Select greens, chicken tenders, bacon, tomatoes, croutons, jack & cheddar cheese tossed in dressing of your choice **14.5**

CRISPY NOODLE CHICKEN SALAD

Select greens, chilled sliced chicken, cilantro, crispy noodles, honey lime vinaigrette, peanut sauce **13.9**

THAI STEAK NOODLE SALAD

Marinated filet tips with chilled noodles, mango, basil, cilantro, mint, peanuts, coconut & Thai dressing **15.5**

SUBSTITUTE CHICKEN AT NO CHARGE

ADD BLUE CHEESE CRUMBLES – 1.5

CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with Cajun spices, pepperjack cheese, lettuce, tomato, onion & Cajun sauce **11.9**

PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **10.9**

PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a ciabatta roll with au jus **13.7**

DYNAMITE! MEATBALL GRILLED CHEESE

Spicy meatballs, mozzarella & pepperjack cheeses topped with our Dynamite Marinara on buttered sourdough bread **11.9**

SUBSTITUTE GLUTEN FREE BUN – 1

STEAKS & PRIME RIB

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

PRIME RIB

(Available after 4pm until gone)

12 oz. Slow roasted aged prime rib, au jus **25.5**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **25.3**

FILET OSCAR

Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce

8 oz 31.7

6 oz 28.2

GRILLED MUSHROOMS & ONIONS – 3

ADD BLUE CHEESE CRUMBLES – 1.5

FRESH SEAFOOD

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

NORTH ATLANTIC GRILLED SALMON

Simply grilled choose House or Cajun seasoned **21.9**

CRAB CAKES

Two large lump backfin crab cakes **23.5**

PASTA

CHOOSE ANY 1 HOUSE OR PREMIUM SIDE

CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **17.5**

CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne, basil & mozzarella cheese tossed in a fresh roma tomato based sauce garnished with seasoned bread crumbs **16.5**

CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **16.5**

CHICKEN & RIBS

CHOOSE 2 HOUSE SIDES

TEXAS TENDERS PLATTER

Hand-battered chicken tenders **15.9**

TEXAS TENDERS & RIBS

Hand-battered tenders & a half rack of slow roasted “knife & fork” Danish baby back ribs **20.9**

SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **16.9**

ROTISSERIE STYLE CHICKEN

Available after 4:00PM. All day on Sunday's.

Limited Availability.

Half chicken seasoned & slow roasted **14.9**

BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs

FULL RACK 23.5 HALF RACK 16.9

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

MONDAYS . . . ALL YOU CAN EAT 28.9

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HOUSE SIDES 2.5

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

HOUSE MADE CHIPS

PREMIUM SIDES 4.5

CREAMED SPINACH

STEAMED BROCCOLI

GREEN BEANS ALMONDINE

CHIPOTLE BLACK BEANS & RICE

1LB SEA SALTED BAKED POTATO

(after 4pm, all day Sunday)

DELUXE SIDES 5.5

CAESAR OR FIELD GREEN SALAD

ASPARAGUS

FOUR CHEESE MAC & CHEESE

Sharp Cheddar, Pepperjack, Mozzarella

& Reggiano dusted with bread crumbs

SUBSTITUTE FOR ANY HOUSE SIDE – 3

SUBSTITUTE FOR ANY PREMIUM SIDE – 1

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

PRICES & MENU ITEMS SUBJECT TO CHANGE