

AUSTIN'S

RESTAURANT & BAR

COCKTAILS

IT'S ELECTRIC!

Choose from our original Electric Lemonade, **OR** our blueberry Electric Lemonade 2: Electric Blu-galoo 8.1

PIP'S GIN LIME-AID

Our friend Pip's award winning combination of Hendrick's Gin, Elderflower, fresh squeezed lime & soda 8.1

HIGHWAY TO THE DANGER ZONE

Let this be your wing man! Goose & Aviation Gin, soaring with Lillet Blanc, lemon & soda 9.1

GINGER OR MARY ANN

Which do you choose; our spicy, red-headed Ginger Martini **OR** our sweet, girl-next-door, Apple Pie Martini 9.1

MANGO THAI-TINI

Fresh mango, cilantro, basil & mint muddled with vodka, mango rum, homemade sour, OJ & blue agave 9.1

THE CHAMPAGNE OF BEERS

Wow! Part champagne cocktail, part beer cocktail, part nothing you've ever experienced before. 7.9

AN INCONVENIENT TRUTH

Woodford. Neat. Dash of Peychaud's. Can you handle it? 9.5

JUST A CRUSH (UP OR ON THE ROCKS)

Choose from Orange, Orange Pomegranate or Ruby Red 9.1

WHITE MANDARIN COSMO

Elderflower Liqueur, Orange Vodka & fresh lemon 9.1

MOSCOW MULE

Russian Standard Vodka, fresh lime & a kick of ginger beer . . 7.5

PERFECT STORMYS

Choose from our **Mark & Stormy**, **Dark & Stormy** or **Root Beer Bark & Stormy**, mixed with fresh lime & ginger beer 8.1

THE DIRTY DUO

'THE STANDARD'- A Russian Standard Vodka martini served "dirty" with hand-stuffed blue cheese olives 9.1

'THE DOUBLEY DIRTY'- 7 times distilled Double Cross Vodka with double the olives (blue cheese **and** garlic stuffed!). 9.9

THE PINEAPPLE EXPRESS

Our own House-Infused Pineapple Vodka, blah, blah, blah. . . Also available in **Strawberry Pineapple!**. 8.5

MOJITO MADNESS

Our homemade mojito-infused rum, fresh mint, lime & soda. Available in **Classic**, **Pineapple** or **Strawberry** 8.1

SIGNATURE SANGRIAS

Red Strawberry Bliss or White Pineapple Passion 7.6

21 YEAR OLD ROOT BEER FLOAT

No, it's not really 21 years old, but you need to be to order this vanilla vodka, ROOT liquor and ice cream float 8.1

AFTER DINNER MARTINIS

Actually, these are great anytime! Our chocolatey Chocolate Martini **OR** our rich Espresso Martini 9.1

WHITE

WINES

RED

CANYON OAKS , White Zinfandel (California)23 . . . 6.6
DOMINO , Moscato (California)31 . . . 8.1
WASHINGTON HILLS , Riesling (Washington)31 . . . 8.1
ARONA , Sauvignon Blanc (New Zealand).34 . . . 8.8
AVIA , Pinot Grigio (Italy)6.6
ANTERRA , Pinot Grigio (Italy)34 . . . 8.8
SALMON CREEK , Chardonnay (California)27 . . . 7.1
KENDALL JACKSON 'V.R.' , Chardonnay (Calif.). .41 . . 10.6

TRINITY OAKS , Pinot Noir (California)31 . . . 7.8
LOST ANGEL , Pinot Noir (California)35 . . . 9.1
DONA SOL , Merlot (California)29 . . . 7.6
SANTA JULIA , Malbec (Argentina)35 . . . 9.1
DB , Shiraz (Australia)33 . . . 8.6
SYCAMORE LANE , Cabernet Sauvignon (California) 7.4
GREYSTONE , Cabernet Sauvignon (California) . . .33 . . . 8.6
MCMANIS , Cabernet Sauvignon (California)39 . . 10.1

MORE BOTTLED WINES ON BACK OF MENU

SPARKLING WINE/CHAMPAGNE

COMTE DE BUCQUES, Brut (France) split 13 bot 29

VILLA SANDI, Prosecco (Italy) 35

BEERS

MILLER LITE (tap) 4.2
BLUE MOON (tap). 5.5
YUENGLING LAGER (tap) 4.2
SAM ADAMS SEASONAL (tap) 5.5
FEATURE DRAFT (tap) varies
BUDWEISER (bottle). 4.2
SIERRA NEVADA PALE ALE (bottle) 5.5
HEINEKEN (bottle)5
GUINNESS (bottle) 5.7
SAM ADAMS (bottle)5
CORONA (bottle).5
AMSTEL LIGHT (bottle).5
COORS LIGHT (bottle). 4.2

KALIBER (N/A) (bottle). 4.2
MICHELOB ULTRA (bottle) 4.2
STOUDT'S SCARLET LADY (bottle). 5.7
BUD LIGHT (bottle). 4.2
STELLA ARTOIS (bottle) 5.7
ANGRY ORCHARD CIDER (GLUTEN FREE) (bottle) . . . 5.2
REDBRIDGE (GLUTEN FREE) (bottle) 4.7
TRÖEGS HOPBACK AMBER (bottle). 5.7
LANCASTER STRAWBERRY WHEAT (bottle) 5.7
DOGFISH HEAD 60 MIN. (bottle). 5.7
OMISSION IPA (bottle) 5.7
VICTORY HOP DEVIL (bottle). 5.7
+ FEATURE BOTTLE



SOUPS & STARTERS

HOUSE-MADE SOUPS

Baked Potato - Topped with bacon & cheddar **5.5**

Featured Soups **5.5**

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 **10.9**

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**

CAESAR SALAD

Romaine, croutons & parmesan cheese **9**

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**

SEASONAL 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 **14.9**

HAND HELDS

CHOOSE A HOUSE SIDE. SUBSTITUTE GLUTEN FREE BUN – 1

CHEESEBURGER

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

VEGGIE BURGER

Brown rice, mushroom & onion recipe, lettuce, tomato & onion, brushed with a sweet soy glaze **10.9**

TWISTED BURGER

100% Angus Burger, pepperjack cheese, frizzled onions, twisted slaw & our signature twisted sauce **11.9**

CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **13.9**

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 **13.5**

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 **10.7**

PHILLY CHEESESTEAK EGG ROLLS

Homemade egg rolls stuffed “WIT” fried onions, thin-sliced ribeye & cheddar. Served “WIT” a horseradish dipping sauce **10.9**

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 **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**

MAC-N-CHEESE **6**

CHICKEN TENDER BITES **6**

CHEESE PIZZA (no side included) **6**

SUBSTITUTE GLUTEN FREE BUN (INCLUDING CHEESE PIZZA) – 1

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

** 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

CHOOSE ANY 2 HOUSE OR PREMIUM SIDES

PRIME RIB

(Available after 4pm until gone)

12 oz. Slow roasted aged prime rib, au jus **23.9**

MAUI RIBEYE

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **23.9**

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

GRILLED SALMON OR CAJUN SALMON

Simply grilled & lightly 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 **16.9**

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. Limited Availability.

Half chicken seasoned & slow roasted **14.9**

BABY BACK RIBS

Full rack of our slow roasted “knife & fork” Danish baby back ribs **23.5**

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

MONDAYS . . . ALL YOU CAN EAT **27.9**

CAJUN RIBEYE

12 oz. Ribeye grilled with Cajun spices **23.9**

STRIP STEAK

12 oz. Center cut aged striploin **24.7**

FILET MIGNON

8 oz. Center cut tenderloin **25.7**

6 oz. Center cut tenderloin **22.2**

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

OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 6

GRILLED SALMON OSCAR

Lump crab meat, asparagus, garlic cream sauce **27.9**

LEMON BUTTER TILAPIA

Grilled & lightly seasoned over sauteed Swiss chard with a light lemon butter sauce, garnished with fresh roma tomatoes **16.9**

SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & herb cream sauce **16.9**

SUBSTITUTE CHICKEN AT NO CHARGE

ROASTED VEGETABLE PASTA

A variety of vegetables roasted in garlic oil tossed with linguine, seasoned bread crumbs & shaved parmesan cheese **15.9**

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE

SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 1

1/2 RACK BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs **16.9**

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

BARBEQUE CHICKEN & RIBS

Grilled chicken breast brushed with BBQ sauce, half rack of slow roasted “knife & fork” Danish baby back ribs **19.9**

CRAB CAKE & RIBS

Large lump backfin crab cake, 1/2 rack slow roasted “knife & fork” Danish baby back ribs **22.7**

CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **20.9**

GRILLED CHICKEN MARSALA

Grilled chicken, button mushrooms, prosciutto & our marsala wine sauce **16.5**

HOUSE SIDES 2

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

HOUSE MADE CHIPS

PREMIUM SIDES 4

CREAMED SPINACH

STEAMED BROCCOLI

GREEN BEANS ALMONDINE

CHIPOTLE BLACK BEANS & RICE

BAKED POTATO AFTER 4PM

(11:00 AM SUNDAYS)

DELUXE SIDES 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 & 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.

AUSTIN'S



RESTAURANT & BAR

WINES BY THE BOTTLE

WHITES

CANYON OAKS , White Zinfandel (California)	23
DOMINO , Moscato (California)	31
WASHINGTON HILLS , Riesling (Washington)	31
ARONA , Sauvignon Blanc (Marlborough, New Zealand)	34
ANTERRA , Pinot Grigio (Italy)	34
SALMON CREEK , Chardonnay (California)	27
KENDALL JACKSON 'V.R.' , Chardonnay (California)	41
MARKHAM , Chardonnay (Napa Valley)	46
CAYMUS' CONUNDRUM , Proprietary Blend (California)	52

REDS

TRINITY OAKS , Pinot Noir (California)	31
LOST ANGEL , Pinot Noir (California)	35
DONA SOL , Merlot (California)	29
SANTA JULIA , Malbec (Argentina)	35
DB , Shiraz (Australia)	33
GREYSTONE , Cabernet Sauvignon (California)	33
MCMANIS , Cabernet Sauvignon (California)	39
APOTHIC , Red Blend (California)	35
LEESE FITCH , Merlot (California)	35
WINDY BAY , Pinot Noir (Oregon)	45
ALTOSUR , Malbec (Argentina)	38
CORIOLE , Shiraz (Australia)	39
MAXIMO , Tempranillo (Spain)	34
CLINE 'ANCIENT VINE' , Red Zin (California)	41
SEBASTIANI , Cabernet Sauvignon (Sonoma Valley)	45
LOUIS MARTINI , Cabernet Sauvignon (Napa Valley)	52
FREI BROTHERS RESERVE , Cabernet Sauvignon (California)	59