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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 7.9

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 6.5

MARTY'S MINI MOUSSES

Our homemade individual mousse desserts. Choose from Cookies & Cream, Chocolate, Peanut Butter Chocolate or our seasonal flavor...2.5 each, 3 for 6.75 or 5 for 10

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 **5.5**
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

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 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**

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 **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. All day on Sunday's. 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 tomaoes **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 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