

# AUSTIN'S

---

## RESTAURANT & BAR

### COCKTAILS

#### PINEAPPLE EXPRESS

House-infused pineapple vodka, sour mix & soda . . . . . 8

#### ELECTRIC LEMONADE

Fresh squeezed lemonade, Cytron Vodka & Triple Sec. . . . . 7.5

#### MINT JULEP

Knob Creek Bourbon, Cruzan Rum & fresh mint . . . . . 7

#### MOSCOW MULE

Russian Standard Vodka, fresh lime & a kick of ginger beer . . . . 7

#### MOJITO

Cruzan Rum, fresh muddled mint, lime & soda  
Classic, Pineapple or Strawberry. . . . . 7.5

#### LEMON DROP MARTINI

Cytron Vodka, Triple Sec, simple syrup,  
fresh squeezed lemon & lime . . . . . 8

#### FRENCH RASPBERRY MARTINI

Vodka, pineapple & Chambord. . . . . 8

#### AUSTIN'S DIRTY MARTINI

Russian Standard Vodka, dry vermouth, served "dirty" with  
hand stuffed blue cheese olives. . . . . 8.75

#### STRAWBERRY EXPRESS

Pureed strawberries, house-infused pineapple vodka . . . . . 8

#### WHITE MANDARIN COSMO

Orange Vodka, St. Germain Elderflower & Lemon. . . . . 8.5

#### RED OR WHITE SANGRIA

A delicious blend of wine and fresh fruit . . . . . 8

#### TROPICAL HONEYMOON

Malibu Rum, vodka, pineapple juice & a touch of  
vanilla cream, served over ice . . . . . 7.5

#### RUBY RED MARTINI

Cytron Vodka, St. Germain Elderflower & fresh-pressed  
ruby-red grapefruit juice. . . . . 8.5

#### ORANGE POMEGRANATE CRUSH MARTINI

Orange Vodka, pomegranate & fresh-crushed  
orange juice. . . . . 8.5

#### ESPRESSO MARTINI

Fresh brewed espresso, vanilla vodka & Kahlua . . . . . 8

#### REALLY DARK & REALLY STORMY

Gosling's Rum, fresh lime & ginger beer . . . . . 7.5

### WINES

#### WHITE

**CANYON OAKS**, White Zinfandel (California). . . .21 . . . . 6

**HOGUE**, Riesling (Washington). . . . .25 . . . . 7.5

**RANGA RANGA**, Sauvignon Blanc (New Zealand) 27 . . . . 8.5

**AVIA**, Pinot Grigio (Italy) . . . . . 6.5

**ECCO DOMANI**, Pinot Grigio (Italy). . . . .27 . . . . 8.5

**REDWOOD CREEK**, Chardonnay (California) . . . .23 . . . . 7

**KENDALL JACKSON**, Chardonnay (California) . . .32 . . . . 9.5

#### RED

**PEPPERWOOD GROVE**, Pinot Noir (Chile) . . . . .25 . . . . 7.5

**CANYON ROAD**, Merlot (California) . . . . .25 . . . . 7.5

**KWV**, Shiraz (South Africa) . . . . .27 . . . . 8.5

**REDWOOD CREEK**, Cabernet Sauvignon (California) 25 . . . . 7.5

**AQUINAS**, Cabernet Sauvignon (Napa Valley) . . .31 . . . . 9.5

**SKN**, Cabernet Sauvignon (Napa Valley) . . . . .35 . . 10.5

**MORE BOTTLED WINES ON BACK OF MENU**

### SPARKLING WINE/CHAMPAGNE

**MARTINI & ROSSI**, Asti Spumanti (Italy). . . . .split 11

**FREXINET**, Brut (Spain). . . . . 27

### BEERS

**COORS LIGHT** (tap) . . . . . 4

**YUENGLING LAGER** (tap) . . . . . 4

**BLUE MOON** (tap). . . . . 5.5

**PALE ALE** (tap). . . . . 5.5

**SAM ADAMS SEASONAL** (tap). . . . . 5.5

**BUDWEISER** (bottle). . . . . 4

**SIERRA NEVADA** (bottle) . . . . . 4.5

**HEINEKEN** (bottle) . . . . . 4.5

**CORONA** (bottle). . . . . 4.5

**SAM ADAMS** (bottle) . . . . . 4.5

**AMSTEL LITE** (bottle). . . . . 4.5

**GUINNESS** (bottle). . . . . 5.5

**MILLER LITE** (bottle). . . . . 4

**KALIBER (N/A)** (bottle). . . . . 4

**MICHELOB ULTRA** (bottle) . . . . . 4

**BASS ALE** (bottle) . . . . . 5.5

**REDBRIDGE (GLUTEN FREE)** (bottle). . . . . 4.25

# SOUPS & STARTERS

## HOUSE-MADE SOUPS

**Baked Potato** - Topped with bacon & cheddar **4.99**

**Onion** - Topped with jack & croutons **4.99**

**Featured Soup** **4.99**

## STONE BAKED CORNBREAD

Crisp outside & moist inside, served with house-made maple butter **5.99**

## TEXAS TENDERS

Hand-battered, french fries, honey mustard & BBQ sauces **9.99**

## MOZZARELLA & TOMATO TOWER

Fresh mozzarella, beefsteak tomatoes, basil, diced red onion & balsamic garlic oil drizzle **10.99**

## BRUSCHETTA

Tomatoes marinated in balsamic vinegar, garlic & olive oil, toasted bread **10.99**

## BUFFALO TENDER BITES

Chicken tender bites tossed in our own buffalo sauce with blue cheese dressing **10.99**

## CRAB DIP

A creamy blend of crab meat & reggiano cheese served with house-made tortilla chips **11.99**

## SPINACH REGGIANO DIP

Spinach, artichoke hearts & reggiano cheese with house-made tortilla chips **10.99**

## CAJUN GRILLED SHRIMP

Lightly seasoned & served on garlic bread with a garlic cream dipping sauce **10.99**

## SEARED AHI TUNA\*

Spice rubbed & seared rare with a spicy mustard sauce & pickled ginger **11.99**

## CRAB CAKE APPETIZER

Four mini backfin lump crab cakes... **11.99**

# FLATBREAD PIZZA

## PEPPERONI

Thin crisp pizza brushed with garlic, topped with mozzarella cheese, tomatoes & pepperoni **12.99**

## ROASTED TOMATO & BASIL

Thin crisp pizza brushed with garlic, topped with mozzarella cheese, tomatoes & basil **12.99**

# SALADS

*GARLIC PEPPERCORN RANCH, HONEY MUSTARD, BLUE CHEESE, 1000 ISLAND, FAT FREE ITALIAN VINAIGRETTES: TRADITIONAL, HONEY-LIME, STRAWBERRY BALSAMIC*

## FIELD GREEN SALAD

Romaine, iceberg, crumbled egg, tomato, bacon & croutons **8.99**

With grilled chicken, cajun grilled shrimp or filet tips **12.99**

## CAESAR SALAD

Romaine, croutons & parmesan cheese **8.99**

With grilled chicken, cajun grilled shrimp or filet tips **12.99**

## SEASONAL VEGETABLE PLATE

Broccoli, zucchini, yellow squash, snow peas, rice, chipotle black beans, garlic toast **13.99**

## SOUTHERN SALAD

Select greens, chicken tenders, egg, bacon, tomatoes, croutons, jack & cheddar cheese **13.99**

## CHICKEN SALAD

Select greens, chilled sliced chicken, crispy noodles, honey lime vinaigrette, peanut sauce **13.99**

## THAI STEAK NOODLE SALAD

Marinated filet tips with chilled noodles, mango, tomatoes, basil, mint, peanuts, coconut & Thai dressing **14.99**

## CLUB SALAD

Select greens, diced chicken, Black Forest ham, jack & cheddar cheeses, bacon, tomatoes, croutons & egg **13.99**

# BURGERS & SANDWICHES

*CHOOSE A HOUSE SIDE*

## CHEESEBURGER\*

Fresh ground chuck, cheddar, lettuce, tomato, onion, pickle, mustard & mayonnaise **10.99**

## BACON BLUE BURGER\*

Fresh ground chuck, blue cheese dressing, applewood bacon, lettuce, tomato & onion **10.99**

## VEGGIE BURGER

Brown rice, mushroom & onion recipe, lettuce, tomato & onion **10.99**

## CRAB CAKE SANDWICH

Lump backfin crab cake, lettuce, tomato & onion **13.99**

## GRILLED CHICKEN SANDWICH

Grilled chicken breast, cheddar cheese, lettuce, tomato, onion & a side of mayonnaise **10.99**

## CAJUN CHICKEN SANDWICH

Grilled chicken breast seasoned with cajun spices, lettuce, tomato, onion & a side of cajun sauce **10.99**

## PULLED PORK SANDWICH

Slow smoked & hand pulled pork with our house-made BBQ sauce **10.99**

## PRIME RIB SANDWICH

Thinly sliced prime rib, sautéed onions & jack cheese, on a french roll with au jus **12.99**

# KIDS UNDER 12

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

MINI DOGS (2) **5.99**

CHEESEBURGER\* **5.99**

CHICKEN SANDWICH WITH CHEESE **5.99**

GRILLED TILAPIA\* **5.99**

GRILLED CHEESE SANDWICH **5.99**

MACARONI & CHEESE **5.99**

CHICKEN TENDER BITES **5.99**

CHEESE PIZZA (no side included) **5.99**

*\* 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 A PREMIUM SIDE & A CAESAR OR FIELD GREEN SALAD

## PRIME RIB\*

(Available after 4pm until gone)

12 oz. Slow roasted aged prime rib, au jus **20.99**

## MAUI RIBEYE\*

12 oz. Ribeye marinated in soy sauce, pineapple & ginger **20.99**

## FILET OSCAR\*

9 oz. Center cut tenderloin, seasoned lump crab meat, asparagus & garlic cream sauce **30.99**

## CAJUN RIBEYE\*

12 oz. Ribeye grilled with cajun spices **20.99**

## STRIP STEAK\*

12 oz. Center cut aged striploin **21.99**

## FILET MIGNON\*

9 oz. Center cut tenderloin **25.99**

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 – 2.5

OSCAR: LUMP CRAB MEAT, ASPARAGUS & GARLIC CREAM SAUCE – 5.5

# FRESH SEAFOOD

CHOOSE A PREMIUM SIDE & A CAESAR OR FIELD GREEN SALAD

## GRILLED TILAPIA\*

Simply grilled & lightly seasoned **17.99**

## GRILLED SALMON OR CAJUN SALMON\*

Simply grilled & lightly seasoned **19.99**

# PASTA

CHOOSE A CAESAR OR FIELD GREEN SALAD

## CRAB ALFREDO PASTA

Backfin lump crab meat, linguine, alfredo sauce, parmesan cheese & Old Bay seasoning **16.99**

## CHICKEN BRUSCHETTA PASTA

Roasted chicken, penne pasta, fresh roma tomatoes, basil & shaved parmesan cheese **15.99**

## CHICKEN FLORENTINE PASTA

Chicken, penne pasta, spinach reggiano cream sauce & marinated diced tomatoes **15.99**

# CHICKEN & RIBS

CHOOSE TWO HOUSE SIDES

## TEXAS TENDERS PLATTER

Hand-breaded chicken tenders served with honey mustard & BBQ sauces **14.99**

## TEXAS TENDERS & RIBS

Hand-breaded tenders & a half rack of slow roasted “knife & fork” Danish baby back ribs with honey mustard & BBQ sauces **19.99**

## BARBEQUE CHICKEN

Grilled chicken breast brushed with our house-made BBQ sauce **14.99**

## SPINACH CHICKEN REGGIANO

Grilled chicken breast, creamed spinach, jack cheese & diced tomatoes **15.99**

## SMOKED PULLED PORK

Smoked pulled pork, BBQ sauce served with house-made stone baked cornbread **16.99**

## ROTISSERIE STYLE CHICKEN

Available after 4:00PM & all day Sunday. Half chicken seasoned & slow roasted **14.99**

## CRAB CAKES\*

Two large lump backfin crab cakes **21.99**

## GRILLED SALMON OSCAR\*

Lump crab meat, asparagus, garlic cream sauce **25.49**

## SHRIMP PASTA SAUTÉ

Shrimp, linguine, sun-dried tomatoes, spinach, pine nuts, parmesan cheese & garlic cream sauce **16.99**

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 **15.99**

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE

SUBSTITUTE GLUTEN FREE PASTA FOR ANY PASTA – 1.00

## BABY BACK RIBS

Full rack of our slow roasted “knife & fork”

Danish baby back ribs **21.99**

MONDAYS . . . ALL YOU CAN EAT **25.99**

## 1/2 RACK BABY BACK RIBS

Slow roasted “knife & fork” Danish baby back ribs **16.99**

## BARBEQUE CHICKEN & RIBS

Grilled chicken breast brushed with BBQ sauce, half rack of slow roasted “knife & fork” Danish baby back ribs **19.99**

## CRAB CAKE & RIBS

Large lump backfin crab cake, 1/2 rack slow roasted “knife & fork” Danish baby back ribs **21.99**

## CHICKEN OSCAR

Grilled chicken, seasoned lump crab meat, asparagus & garlic cream sauce **19.49**

## HOUSE SIDES 2.00

COLE SLAW

FRENCH FRIES

CINNAMON APPLES

“MEATY” BAKED BEANS

GARLIC WHIPPED POTATOES

## PREMIUM SIDES 4.00

CREAMED SPINACH

GREEN BEANS ALMONDINE

CHIPOTLE BLACK BEANS & RICE

BAKED POTATO AFTER 4PM (ALL DAY ON SUNDAY)

CAESAR OR FIELD GREEN SALAD WITH ANY ENTREE

15% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE  
UNLESS DIRECTED OTHERWISE

# AUSTIN'S



RESTAURANT & BAR

## WINES BY THE BOTTLE

### WHITES

<b>CANYON OAKS</b> , White Zinfandel (California) . . . . .	21
<b>HOGUE</b> , Riesling (Washington) . . . . .	25
<b>RANGA RANGA</b> , Sauvignon Blanc (New Zealand) . . . . .	27
<b>ECCO DOMANI</b> , Pinot Grigio (Italy). . . . .	27
<b>REDWOOD CREEK</b> , Chardonnay (California) . . . . .	23
<b>KENDALL JACKSON</b> , Chardonnay (California) . . . . .	32
<b>CAYMUS CONUNDRUM</b> , Proprietary Blend (California) . . . . .	51
<b>LA CREMA</b> , Chardonnay (Sonoma Valley) . . . . .	49

### REDS

<b>PEPPERWOOD GROVE</b> , Pinot Noir (Chile) . . . . .	25
<b>CANYON ROAD</b> , Merlot (California) . . . . .	25
<b>KWV</b> , Shiraz (South Africa) . . . . .	27
<b>REDWOOD CREEK</b> , Cabernet Sauvignon (California) . . . . .	25
<b>AQUINAS</b> , Cabernet Sauvignon (Napa Valley) . . . . .	31
<b>SKN</b> , Cabernet Sauvignon (Napa Valley) . . . . .	35
<b>CYCLES GLADIATOR</b> , Pinot Noir (California). . . . .	31
<b>LA CREMA</b> , Pinot Noir (Sonoma Valley) . . . . .	51
<b>J. LOHR</b> , Merlot (Paso Robles) . . . . .	36
<b>THE CRUSHER</b> , Petite Sirah (California). . . . .	31
<b>RAZOR'S EDGE</b> , Shiraz (Australia) . . . . .	29
<b>XYZIN</b> , Red Zinfandel (California). . . . .	33
<b>SEBASTIANI</b> , Cabernet Sauvignon (Sonoma Valley) . . . . .	39
<b>HAHN</b> , Cabernet Sauvignon (California). . . . .	39
<b>FREI BROTHERS RESERVE</b> , Cabernet Sauvignon (California). . . . .	51