

Experience Excellence

At Austin's, we strive for excellence in our food, service and atmosphere. The high quality of our food begins by using the freshest ingredients. Our high-energy team oriented approach allows you to meet many members of our friendly staff and ensures that you receive attentive and complete service. Our clean open kitchen and warm classic atmosphere are combined with our outstanding food and service to give you a truly enjoyable experience. Your satisfaction is our number one goal. Our reward will be when you choose to visit us again.

These are the days to remember...

Sunday—Kids Eat FREE!

1 child's entree FREE with purchase of an adult entree. Dine-in Only.

Monday—All-You-Can-Eat Ribs!

Get A.Y.C.E. of our famous "fall-off-the-bone" tender

Danish Baby Back Ribs smothered in our special BBQ sauce.

Please ask your server about our "Fill Your Grill" Program

Reservation Policy

Reservations not required. We do accept reservations for business meetings, parties, and other affairs of 7 or larger:

Monday through Thursday 11:00AM-9:00PM

Friday 11:00AM-5:00PM

Saturday 11:00AM-4:00PM

Call for details 610-678-5500.

We do accept reservations for parties of 6 or less anytime.

Business Lunch Program...

- Stop in and enjoy our Daily Lunch Specials.
- Our "team approach" to service offers you both the quality and speed you need for a business lunch—guaranteed!

Open Every Day 11:00AM for Lunch & Dinner

Located on the corner of Van Reed & Snyder Roads, West Lawn, PA just minutes from the areas hotels, motels, outlets, & attractions.

610-678-5500



DESSERT MENU

SHARING SIZE HOT BANANA CARAMEL CRUNCH

French Vanilla ice cream smothered with cinnamon graham cracker crunch, caramel syrup, warm bananas and topped with whipped cream. . . . 5.79

DOUBLE CHOCOLATE BROWNIE

Chocolate brownie covered with a rich chocolate icing. Served warm, topped with French Vanilla ice cream and a sweet caramel drizzle. . . . 5.49

APPLE WALNUT COBLER

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. . . . 5.49

KEY LIME PIE

Graham cracker crust with a filling made from fresh squeezed limes and lime zest. Topped with fresh whipped cream and graham cracker crunch. . . . 4.99

CHEESECAKE

A creamy New York style cheesecake with a graham cracker crust. Garnished with fresh whipped cream and drizzled with raspberry sauce. . . . 4.99

DARK SIDE OF THE MOON

A rich chocolate cake layered with chocolate mousse and topped with a creamy chocolate icing over a chocolate drizzle bed. . . . 4.99

SHARING SIZE HOT FUDGE SUNDAE

Three scoops of French Vanilla ice cream with hot fudge, fresh whipped cream and a cherry. . . . 5.79

ALSO AVAILABLE:

French Vanilla Ice Cream

CARRY OUT MENU

AUSTIN'S

RESTAURANT & BAR

610-678-5500

SOUPS & STARTERS

NEW—STONE BAKED CORNBREAD STACK

Our homemade cornbread is stone baked so it has a crisp outside and a moist inside. It is served with homemade maple butter 4.99

FRESH MOZZARELLA & TOMATO TOWER

Fresh Italian mozzarella, beefsteak tomatoes and basil piled high with a balsamic, garlic oil drizzle 9.99

BAKED POTATO SOUP

Cream-based soup with diced potatoes garnished with cheddar cheese and real crumbled bacon. . . . 4.59

TORTILLA SOUP

Chunks of chicken in a spicy puree of tortillas. Garnished with shredded Cheddar and Monterey Jack cheese & tortilla strips 4.59

ONION SOUP

Texas caramelized onions simmered in a beef broth topped with our croutons & shredded Monterey Jack 4.99

SPINACH REGGIANO DIP

Spinach & artichoke hearts in a Reggiano cream sauce, served with our own tortilla chips, salsa & sour cream 9.99

BRUSCHETTA

Diced tomatoes marinated in basil, garlic, olive oil & balsamic vinegar served with toasted garlic bread 9.99

*SEARED AHI TUNA

YellowFin Tuna spice rubbed and seared rare with a spicy mustard sauce and pickled ginger 9.99

CAJUN GRILLED SHRIMP

Eight large shrimp lightly seasoned with our own cajun spices on garlic bread with a garlic butter dipping sauce 9.99

AUSTIN'S CRAB DIP

A creamy blend of crab meat and seasonings topped with Parmesan cheese and "Old Bay" seasoning baked to perfection. Served with tortilla chips 10.99

CRAB CAKE APPETIZER

Four mini backfin lump crab cakes baked to a golden brown, served with cocktail and tartar sauces 10.99

BUFFALO TENDER BITES

Generous portion of boneless chicken tender bites tossed in our own buffalo sauce served with blue cheese dressing 9.99

TEXAS TENDERS

Four white meat chicken tenders served on a bed of french fries with mustard honey & BBQ dipping sauces 8.99

HONEY WHEAT BREAD

Mini loaf served with homemade maple butter 9.99

FLAT BREAD

CLASSIC PEPPERONI

Thin crisp pizza dough brushed with garlic, topped with mozzarella cheese and sliced pepperoni. . . . 10.99

FRESH TOMATO & BASIL

Thin crisp pizza dough brushed with garlic, topped with mozzarella cheese, thin sliced fresh tomato and basil 10.99

Visit Any Of Our Locations

J. B. Dawson's J. B. Dawson's J. B. Dawson's
Lancaster, PA Drexel Hill, PA Langhorne, PA

www.austinsrestaurant.com

Please alert your server of any food allergies. A Gluten-Free is available from your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

HAPPY HOUR

MONDAY THRU FRIDAY
5:00PM-7:00PM

1/2 PRICE APPETIZERS DRINK SPECIALS

AT BAR STOOLS ONLY

SALAD ENTREES

Garlic Peppercorn Ranch, Mustard Honey, Blue Cheese, 1000 Island, Traditional Vinaigrette, Honey Lime Vinaigrette, Strawberry Balsamic Vinaigrette & Lo-Cal Fat Free Italian

FIELD GREEN SALAD

Tossed romaine & iceberg lettuce, topped with croutons, crumbled egg, bacon & tomatoes 7.99

CAESAR SALAD

Crisp romaine lettuce tossed with our Caesar dressing topped with croutons & Parmesan cheese 7.99

FIELD GREEN OR CAESAR SALAD

Topped with your choice of one: a skewer of Grilled Cajun Shrimp, Hot Grilled Chicken Breast or a skewer of Grilled Marinated Filet Tips 11.99

SOUP & SALAD

Choose Caesar or Field Green salad 8.59 Substitute Onion Soup 8.99

CHICKEN SALAD

Select greens tossed with chilled, thinly sliced grilled chicken, tortilla strips, Honey Lime Vinaigrette & a spicy peanut sauce 11.99

CLUB SALAD

Select greens topped with diced chicken, Black Forest ham, Monterey Jack & cheddar cheeses, bacon, tomatoes, croutons & crumbled egg 11.99

SOUTHERN SALAD

Select greens topped with croutons, crumbled egg, bacon, tomatoes, Monterey Jack & cheddar cheeses and Texas Tenders 11.99

THAI STEAK NOODLE SALAD

Grilled marinated filet served over a chilled noodle salad with fresh herbs, peanuts, mandarin oranges, coconut and tomatoes 12.99

NW — VEGETABLE PLATTER

Steamed broccoli, zucchini, yellow squash & snow peas served with our homemade Chipotle Black Beans and Rice and garnished with 2 slices of garlic toast 12.99

PASTA, CRABCAKES & FRESH FISH

Served with side Caesar or Field Green salad

SUBSTITUTE BROWN RICE FOR ANY PASTA AT NO CHARGE

CRAB ALFREDO PASTA

Backfin Lump crab meat served with linguine, tossed with a zesty Alfredo sauce and topped with Parmesan cheese and Old Bay seasoning 15.99

SHRIMP PASTA SAUTE (Substitute grilled chicken at no charge)

Shrimp served over linguine, tossed with sun-dried tomatoes & fresh spinach in a garlic herb cream sauce garnished with pine nuts & Parmesan cheese 15.99

CHICKEN BRUSCHETTA PASTA

Tender white meat chicken, marinated diced tomatoes, Monterey Jack cheese and toasted bread crumbs served over penne, tossed with garlic, olive oil and a touch of our Pomodoro sauce 14.99

CHICKEN FLORENTINE PASTA

Tender white meat chicken tossed with penne pasta in a spinach Reggiano cream sauce topped with marinated diced tomatoes 14.99

VEGETARIAN PASTA

Zucchini, squash, snow peas & broccoli tossed with linguine, olive oil, garlic & spices, garnished with Parmesan cheese, diced tomatoes and toasted bread crumbs 14.99

*FRESH GRILLED SALMON OR CAJUN SALMON

Lightly seasoned and grilled, served with one premium side & a choice of a side Caesar or Field Green salad 18.99

CRAB CAKES

Two large lump backfin crab cakes baked to a golden brown, served with one premium side & a choice of Caesar or Field Green salad 20.99

*FRESH GRILLED TILAPIA

Lightly seasoned & grilled served with one premium side and your choice of a side Caesar or Field Green salad 16.99

THE OSCARS

All come with choice of premium side and a side Caesar or Field Green salad

CHICKEN OSCAR 19.49	*FILET OSCAR 29.99	*SALMON OSCAR 24.49
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TOPPED WITH OUR GARLIC CREAM SAUCE, SEASONED LUMP CRAB MEAT & TENDER ASPARAGUS

CHOICE MEATS

Served with a Premium side and a side Caesar or Field Green salad.

*FLAT IRON 12 oz. USDA Choice Steak sprinkled with our own cajun seasonings. Second most tender cut of meat after the filet 17.99	*PRIME RIB (Available After 4:00 PM until it's gone.) 12 oz. USDA Choice Steak slow roasted served with au jus on the side 18.99
*MAUI RIBEYE 12 oz. USDA Choice ribeye marinated in soy sauce, pineapple & ginger 19.99	*CAJUN RIBEYE 12 oz. USDA Choice ribeye grilled with our own unique blend of Cajun spices 19.99
*STRIP STEAK 12 oz. USDA Choice center cut striploin 20.99	*FILET MIGNON 9 oz. USDA Choice center cut tenderloin 24.99

Add Oscar — 5.50 Add sautéed mushrooms and/or onions — 2.00
Add Montreal Steak Seasoning — 1.00 Add Bourbon Glaze — 1.75

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
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CHICKEN-N-RIBS

Served with a choice of two house sides.

TEXAS TENDERS PLATTER

Heaping portion of lightly battered chicken tenders served with mustard honey & BBQ sauces 13.99

BARBECUE CHICKEN

Marinated boneless breast of chicken brushed with our own BBQ sauce 13.99

GRILLED CHICKEN FLORENTINE

Marinated boneless breast of chicken topped with creamed spinach, Monterey Jack cheese & marinated diced tomatoes 14.99

CHICKEN CORDON BLEU

Marinated boneless breast of chicken brushed with our own BBQ sauce topped with Black Forest ham & melted Monterey Jack cheese 14.99

TEXAS TENDERS -N- RIBS COMBO

Lightly battered chicken tenders & half rack of slow roasted baby back ribs served with mustard honey & BBQ sauces 18.99

CHICKEN-N-RIBS COMBO

Marinated boneless breast of chicken brushed w/ our own BBQ sauce & a half rack of slow roasted baby back ribs 18.99

SMOKED PULLED PORK

Generous portion of smoked pulled pork topped with our homemade BBQ sauce. Served with a slice of homemade cornbread 15.99

BABY BACK RIBS

Full rack of slow roasted "Knife & Fork" Danish pork baby back ribs 20.99

1/2 RACK BABY BACK RIBS

1/2 rack of our slow roasted "Knife & Fork" Danish pork baby back ribs 16.49

A.Y.C.E. RIBS ON MONDAYS

Monday only. Unlimited sides & salad. Please no sharing and take home is not permitted 23.99

CRAB CAKE-N-RIBS COMBO

One large lump backfin crab cake baked to a golden brown & a half rack of slow roasted baby back ribs 20.99

Add a skewer of Grilled Cajun Shrimp 4.99
Add a skewer of Grilled Marinated Filet Tips 4.99
Add a Crab Cake 8.99

HOUSE SIDES

Cole Slaw 2.00	French Fries 2.00	"Meaty" Baked Beans 2.00	Garlic Whipped Potatoes 2.00	Cinnamon Apples 2.00
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PREMIUM SIDES

Caesar or Field Green salad with any entree 4.00	Chipotle Black Beans & Rice 4.00	Green Beans Almondine 4.00	Creamed Spinach 4.00	Baked Potato after 4 P.M. (All Day on Sunday) 4.00	Substitute Soup for any Premium Side for an Add'l.59	Substitute Onion Soup for any Premium Side for an Add'l.99
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BURGERS & SANDWICHES

Served with a choice of french fries, cole slaw, "meaty" baked beans, garlic whipped potatoes or cinnamon apples.

*CHEESEBURGER 8 oz. choice chuck, aged cheddar, shredded lettuce, tomato, pickles, diced white onions with mustard & mayonnaise 9.99	*BACON BLUE BURGER 8 oz. choice chuck topped with blue cheese dressing, bacon, lettuce, tomato and onion 9.99
GARDEN BURGER A patty filled with mushrooms, onions, brown rice, glazed with a sweet soy sauce & topped with leaf lettuce, tomato & sliced red onions 9.99	GRILLED CHICKEN SANDWICH Marinated boneless breast of chicken, topped with cheddar cheese, leaf lettuce, tomato, sliced red onions & a side of mayonnaise 9.99
CAJUN CHICKEN SANDWICH Marinated boneless breast of chicken seasoned with our own cajun spices topped with shredded lettuce, tomato, diced white onions & a side of zesty Cajun sauce 9.99	CRAB CAKE SANDWICH One large lump backfin crab cake baked to a golden brown, with leaf lettuce, tomato & sliced red onions 10.99
PRIME RIB SANDWICH Thinly sliced Prime Rib, sautéed onions & Monterey Jack cheese, served on a French roll served with dipping au jus 11.99	SMOKED PULLED PORK SANDWICH Smoked pulled pork topped with our homemade BBQ 9.99

Add grilled mushrooms, sautéed onions or bacon to any of the above — .50

KID'S MENU

For Children 12 and under. All items include choice of Broccoli, Mandarin Oranges, or one house side.

MINI DOGS (2) 4.99	MACARONI AND CHEESE ... 4.99
GRILLED CHEESE SAND. (add ham 50¢) 4.99	CHICKEN TENDER BITES 4.99
*CHEESEBURGER 4.99	CHICKEN SANDWICH (w/ cheese) 4.99



DRINKS

SOFT DRINKS (Free Refills)	ICED TEA (Raspberry or Unsweetened, Free Refills)	MILK/ CHOC. MILK
MINUTE MAID LEMONADE (Free Refills)	ESPRESSO	CAPPUCINO
	PERIER	

HEAT AT HOME PARTY PACKS

Full Rack of Ribs 14.99 ea.
Pulled Smoked Pork (2 – 4 people) 12.99 lb.
Field Green Salad (6 – 8 people) 11.99 lb.
Caesar Salad (6 – 8 people) 11.99 lb.
Mini Crab Cakes 14.99 dz.

Side Dishes:

Cinnamon Apples	"Meaty" Baked Beans
Garlic Whipped Potatoes	Cole Slaw

Small 32oz. (4 – 6 people) 8.99
Medium 48oz. (8 – 10 people) 13.99
Large 80oz. (14 – 18 people) 18.99

Dessert:

Warm Fudge Brownie

Small 32oz. (8 minis) 5.99
Medium 48oz. (12 minis) 10.99
Large 80oz. (24 minis) 19.99

Advance Order Required

All menu prices and items are subject to change without notice

Please be advised that the products prepared in our kitchen may have come in contact with peanuts, tree nuts, garlic, soy, milk, eggs or shellfish. If you have any concerns about food allergies, please ask for a manager.

Please alert your server of any food allergies. A Gluten-Free menu is available from your server.
*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.
For parties of eight or more a 15% gratuity will be added unless you direct otherwise and one check would be appreciated.