

# Austin's Ale House Est. 1991

## Light Dining Patio Menu

### Appetizers

<b>Guinness Stewed P.E.I. Mussels</b>	14.95
Mid-sized mussels stewed in Guinness Stout with Caramelized Onions	
<b>Shrimp Cocktail</b> Five chilled shrimp served with Spicy Cocktail Sauce and Lemon	14.95
<b>Clams on the Half Shell</b>	Six 9.95 Twelve 16.95
Fresh Little Neck Clams served with Cocktail Sauce and Lemon	
<b>Fried Calamari</b> tubes only with coated corned and flour and	12.95
Lightly fried served with a plum tomato marinara sauce	
<b>Clams Casino</b> ½ dozen clams, Garlic Butter, Topped with Bacon, Onion and Peppers	13.95
<b>Buffalo Chicken Nachos</b> tenders of Chicken tossed in hot sauce with melted	10.95
Cheese over tri-colored nachos with guacamole and homemade salsa	
<b>Austin's Nachos with Cheese</b> black beans cooked twice atop tri-color	9.95
Tortillas with melted Monterey Jack cheese and Wisconsin Cheddar cheese	
<b>Austin's Buffalo Chicken Wings</b> Traditional, Teriyaki, or Honey Chipotle	10.95
<b>Mozzarella Balls</b> cherry sized cheese lightly breaded served in a spicy marinara	10.95
<b>Chicken Fingers</b> Panko encrusted chicken served with warm honey mustard sauce	10.95
<b>Quesadilla with Cheese 9.50, Chipotle Chicken 11.95, Steak 13.95, Shrimp 16.95, Chorizo Sausage 12.95</b>	
Spicy pepper with Monterey Jack and Cheddar cheeses, Roasted Red Peppers and Onion	

### Salads

<b>Duck Salad</b> with Hickory Smoked Bacon, over mixed greens with Walnuts,	12.95
Truffle Oil, grape tomatoes, cucumber, and red onion	
<b>Caesar Salad</b>	Side Caesar 3.75 Caesar for One 6.95 Caesar for Two 12.00
<b>Leffert's Salad</b> Mixed Greens, Grilled Peaches over Arugula with Prosciutto, Cucumbers,	12.95
Cherry Tomatoes, Bermuda onion, and your choice of dressing	
<b>Classic Spinach Salad</b> Sliced Button Mushroom, Bacon Bits, Hard Boiled Egg, Almonds	11.95
<b>Lobster Salad with Mango and Avocado</b>	15.95
<b>Shaved Fennel Salad</b> with Green Apples and Pecorino Romano	12.95
Any Salads add: Cajun Chicken +5.50 Shrimp (4) +8.50 Andouille Sausage +6.50	

### Beef Burgers

<b>Austin's Burger</b> The works! Onions, Mushrooms, Bacon, and Melted American cheese	11.75
<b>Hamburger</b> An old fashioned classic	9.95
<b>West Coast Burger</b> Melted Cheddar, Sautéed Onions, Crispy Bacon, and BBQ Sauce	11.95
<b>Station House Burger</b> A unique combination of Bacon, Melted Swiss, and BBQ Sauce	11.25
<b>"Blue Label" Burger</b>	14.50
Best in class 12 oz. Black Angus Beef on a Martin Roll, served with Truffle Fries	
<b>Big Kahuna Burger</b> Hawaiian style, 12 oz. Black Angus Beef, Sliced Pineapple,	13.95
Cheddar cheese and Teriyaki Sauce on a Martin Roll	
<b>Coronary Burger</b>	14.95
12 oz. Black Angus Beef topped with a Fried Egg, three slices of American cheese, Four slices of Bacon, and Mayonnaise on a Martin Roll	

### Invent Your Own Burger

**Cheeses: +1.00** American, Cheddar, Mozzarella, Swiss, Bleu cheese crumbles, Monterey Jack  
**Vegetables and Fruit: +.75** Sautéed Mushrooms, Sautéed Onions, Jalapeños, Sliced Pineapple  
+ 2.50 Roasted Garlic + 2.50 Portobello Mushrooms, +2.00 Guacamole, +2.00 Fried Egg  
**Sauces: +.50** Buffalo, Barbecue, Teriyaki, Austin's Steak Sauce n/c, +2.50 Au Poivre or +1.50 Bacon

### Non-Beef Burgers

<b>Turkey Burger</b> Grilled lean turkey patty on a Martin roll	10.95
<b>Portobello Burger</b> (No Meat)	11.75
Juicy Portobello Mushrooms, Roasted Peppers, and Fresh Mozzarella cheese	
<b>Vegetable Burger</b> Beef-free, All Natural California Veggie Burger	12.25

### Sides

Sweet Potato Fries 4.95 / French Fries 4.95/ Onion Rings 5.95  
Mashed Potatoes 4.95 / Baked Potato 4.95 / Vegetable of the Day 5.95 / Spinach 5.50

## Sandwiches and Wraps

<b>Austin's Chicken Sandwich</b>	12.95
Teriyaki Sauce on grilled Chicken Breast, Swiss cheese and Bacon on a Panini Roll	
<b>Cajun Chicken Sandwich</b>	11.95
Cajun Spices on Grilled Chicken Breast with Lettuce, and Tomato	
<b>Sliced Steak Sandwich</b>	17.95
Slices of Sirloin topped with melted Mozzarella cheese, Onions and Mushrooms, served on Panini Garlic Bread	
<b>French Dip Supreme</b>	12.95
Roast beef sliced thin and piled high on Garlic Bread, Melted Mozzarella cheese, served Au jus	
<b>Veggie Burrito</b>	14.95
Vegetables, Rice, Beans, Guacamole, Sour Cream, Onions, and Cilantro	
<b>Lobster Roll</b>	17.95
Lobster salad with chopped lettuce on a Panini roll.	

## Dessert

### Homemade Dessert of the Week...

<b>Tartufo</b>	6.00
Vanilla and Chocolate Ice Cream with A Cherry Nut Center	
<b>Runny Chocolate Chip Cookie Sundae</b>	8.00
Warm Chocolate Chip Cookie with a runny Chocolate center topped with Vanilla Ice Cream	
<b>Austin's Black Bottom Pie</b>	8.00
A warm Brownie Pie with Vanilla Ice Cream	
<b>New York Cheesecake</b>	7.00
<b>Chocolate Mousse Cake</b>	7.00
<b>Red Velvet Cake</b>	7.00
<b>Bourbon Pecan Pie</b>	7.00
<b>Apple Crumb Pie</b>	7.00
<b>Ice Cream: Vanilla, Chocolate, or Strawberry</b>	5.00
<b>Any Dessert à la Mode</b>	+ 1.75
<b>Cappuccino</b>	4.25
<b>Espresso</b>	2.95

## Skinny Cocktails

<b>Skinny Cowgirl - (100 Calories)</b>	9.50
- Save a Horse, "Ride a Cowboy" Red Stag by Jim Beam and Crystal Light Lemonade Served tall with a Lemon	
<b>Skinny Peach Margarita - (100 Calories)</b>	9.50
Hornitos Silver Tequila, Peach Schnapps, and Crystal Light Lemonade, Served with a Lime in a Sugar-Rimmed glass	
<b>Skinny Lemon Drop - (90 Calories)</b>	9.50
Absolute Citron Vodka and Crystal Light Lemonade, Served in a Sugar-Rimmed glass	
<b>Citrus Spritzer - (100 Calories)</b>	9.50
Skinnygirl "Tangerine Vodka" and 7-Up, garnished with Lime	
<b>Bikini Cuba Libre - (100 Calories)</b>	9.50
Skinnygirl "Island Coconut Vodka" and Diet Coke, garnished with Lime	

## Cordials

<b>Gran Marnier</b>	11.00
<b>Irish Mist</b>	11.00
<b>Benedictine &amp; Brandy</b>	11.00
<b>Cointreau</b>	11.00



## Cruzan Rum Madness

<b>Voodoo Juice</b>	10.00 / 14.00	32 oz Bucket
<i>Made to the Beat of Distant Drums!</i>		
Cruzan Black Cherry, Pineapple, Mango and Coconut Rums, with Cranberry, Orange & Pineapple Juices, topped with a floater of Cruzan Black Strap		
<b>It's 5 O'Clock Somewhere Hurricane</b>	8.50 / 13.00	32 oz Bucket
<i>Kick Back and Relax!</i>		
Cruzan Mango Rum and Cruzan Black Strap, Orange Juice		
And splash of Grenadine over Ice		
<b>Cruzan Cheesecake Martini</b>	8.50	
<i>Just Like the Real Thing!</i>		
Cruzan Vanilla Rum with Pineapple Juice and Cranberry Juice		
<b>Cruzan Caribbean Breeze</b>	8.50	
<i>Feel the Breeze Now...</i>		
Cruzan Pineapple Rum, Cranberry Juice, and Orange Juice, served in a Martini Glass		

## Cocktails

<b>Marshmallow Fluff</b>	9.00
Pinnacle Marshmallow Vodka, Pineapple, and Orange Juice, over Ice	
<b>Mint Chip</b>	9.00
2 parts Pinnacle Whipped Vodka, Crème de Cacao and Crème de Menthe, Served chilled in a Martini Glass	
<b>Cucumber Spike</b>	9.00
EFFEN Cucumber Vodka, Triple Sec, Fresh Lemon Sour Mix, and 2 dashes of Tabasco sauce, served in a Martini Glass	
<b>Mexitini</b>	9.00
Hornitos Silver Tequila, Cointreau, Pineapple Juice, Orange Juice, and a dash of Grenadine	
<b>Honey-Boo Boo</b>	9.00
Jim Beam Honey, Peach Schnapps, Cranberry and Pineapple Juice with Orange Slice	

