

Appetizers

Sambuca Shrimp with Toasted Garlic Points	15.95
Gulf Shrimp and Sambuca Cream Sauce with Diced Tomatoes	
Crab Cakes served with Chipotle Aioli	13.95
Sweet Chili Calamari	14.95
Tubes only, Fried and Mixed with a Sweet Chili Sauce and Banana Peppers	
Red Wine Braised Octopus served Chilled with Honey Balsamic Glace, Tomatoes and Cucumber	14.95
Homemade Pico Guacamole Dip with Tri-color Tortilla Chips	11.95
Shepherd's Pie Empanadas (2)	12.95
Ground Beef, Cheddar Cheese, Mashed Potato, Peas, Carrots, and Brown Gravy	
Buffalo Chicken Wings (12 Wings) Served with Celery and Blue Cheese Dressing	11.95
Traditional, Teriyaki, Honey Chipotle, Sweet Chili, Jack Daniels, Jamaican Orange (Spicy), Mild, or Hot	
Buffalo Chicken Nachos	12.95
Tenders of Chicken tossed in Buffalo Sauce with melted Cheese over Tri-Colored Nachos with Guacamole and Homemade Salsa	
#Hand-Breaded Fresh Mozzarella Slices	13.95
Sliced Cheese lightly breaded served on a bed of Marinara Sauce	
Chicken Fingers Panko encrusted Chicken served with warm Honey Mustard Sauce	10.95
#Quesadilla with Cheese 11.95 #Veggie 13.95 Chicken 14.95 Steak 16.95 Shrimp 17.95	
Chorizo Sausage 15.95 California with Bacon and Pineapple	
With Monterey Jack and Cheddar Cheeses, Homemade Salsa and Guacamole	
*Mac and Cheese 12.95	Add Grilled Chicken for 6.00

Cold-and-Raw Bar

*Seafood Platter for Two - Half a Lobster, Shrimp, Oysters, Clams and Mussels	35.95
Served with Mignonette and Cocktail sauce	
*Tuna Tartare Diced Raw Tuna Seasoned with Sesame Oil, Soy Sauce and Lemon juice Garnished With Pickled Ginger, Wasabi Sauce, Fresh Radish, and Frisee	14.95
*Salmon Tartare diced Raw Salmon, fresh Ginger, Chives, Olive oil, salt and pepper Garnished with Lemon, Avocado, Cucumber and Lemon Honey Mustard glace.	13.95
*Black Angus Steak Tartare classic seasoning; Cornichon, Capers, Brandy, homemade Mayonnaise, Tabasco, Worcestershire Sauce, Garnished with Balsamic glace and Watercress	13.95
*Lobster Cocktail chilled Lobster with Mignonette and Cocktail Sauce	Half 15.95 Whole 24.95
*Shrimp Cocktail (5) Served with Spicy Cocktail Sauce	17.95
*Fresh Oysters on the Half Shelf Served with Mignonette and Cocktail Sauce	Half Dozen 14.00 Dozen 28.95
*Little Neck Clams on the Half Shell	Half Dozen 12.95 Dozen 18.95
Fresh Little Neck Clams Served on Ice with Cocktail Sauce and Lemon	

Soups and Salads

Crock of French Onion Soup	6.95
Chef's Soup of the Day	Cup 5.95 Bowl 6.95
Caesar Salad	Side Caesar 5.50 Caesar for One 10.95
#Goat Cheese Salad	14.95
Mixed Greens, Dried Cranberries, Walnuts, Crumbled Goat Cheese with Raspberry Vinaigrette Dressing	
#Spinach Salad	14.95
Strawberries, Pears, Toasted Almonds and Goat Cheese	
#Watermelon Salad with Lemon Herb Vinaigrette and Feta Cheese	18.95
Any Salads Above:	add Chicken +6.00 add Cajun Chicken +6.00 add Shrimp (5) +10.00 add Steak +9.00 add Salmon +10.00

Entrees

Includes: Fresh Vegetable of the Day, and a choice of:
Mashed Potatoes, Baked Potato, Rice Pilaf, French Fries, Sweet Potato Fries, Onion Rings, or a Combo
Add 2.25 for Mixed Green Side Salad with Dressing and 3.00 for Side Caesar

Meats

*Prime Rib Au Jus (Served Friday through Sunday)	Queen 27.95 King 32.95
*Black Angus Shell Steak Your Choice of Regular or Spicy	12 oz. 25.95 16 oz. 29.95
Rib Eye Au Poivre 20 oz. Cut with a Green Peppercorn Cognac Cream Sauce	30.95
Any Meat Above:	Add au Poivre +3.50 or Jack Daniels Mushroom Sauce 5.00 Add Portobello Mushrooms +3.50 Add Roasted Garlic +3.50 add Teriyaki +2.50

From the Sea

Seafood Risotto	Shrimp, PEI Mussels and Sea Scallops Mixed with Italian Rice	26.95
Pan Seared Ahi Tuna	Grenobloise - Brown Butter Caper, Lemon sauce	29.95
Pan Seared Salmon	with Mango and Pineapple Orange Honey Teriyaki Sauce	27.95
Pecan Salmon	Oven Roasted Salmon Fillet topped with Pecan Butter	27.95

Poultry

Marinated Fresh Herb Free Range Roasted Half Chicken	served with Chicken Jus	19.95
Roasted Chicken Breast Salad	with Fresh Herbs, Quinoa and Mixed Greens	19.95
Served with Red Wine Vinaigrette Dressing		

Pasta

Voodoo Pasta	Spicy Cajun Cream Sauce	with Chicken	24.95	with Shrimp	27.95
Penne with Shrimp	in a Pesto sauce				24.95
Fettuccine Carbonara	Asparagus, Bacon and Prosciutto with Parmesan Cream Sauce				19.95
Penne A La Vodka	Penne with Prosciutto and Vodka Sauce				15.95
Any Pasta Above: Add Chicken +6.00 Add Shrimp +10.00					

Mixed Corner

Shepherd's Pie Au Gratin		18.95
Ground Beef, Carrots, and Peas, topped with Mashed Potatoes and Cheddar Cheese		
Fish and Chips	Beer Battered Deep Fried Cod served with Tartar Sauce and Lemon	19.95

Sandwiches, Wraps and Rolls

** Any Burger or Sandwich Can Be Served in Whole Wheat or Regular Wraps**
Our Sandwiches are served with Homemade Coleslaw, Lettuce, Tomato, Pickle,
And a choice of: French Fries, Sweet Potato Fries, Onion Rings, or a Combo

Kew Gardens Grilled Chicken Sandwich		14.95
With Bacon, Avocado, Mozzarella Cheese and Roasted Garlic Mayo		
Austin's Chicken Sandwich		14.95
Grilled Chicken Breast with Teriyaki Sauce, Swiss Cheese, and Bacon on Garlic Bread		
French Dip Supreme		15.95
Roasted Prime Rib of Beef Sliced Thin and Piled High with Melted Mozzarella Cheese		
On Garlic Bread, Served with Au jus		
Chicken Caesar Wrap		15.95
#Portobello Wrap	with Roasted Red Pepper, Goat Cheese, Spinach, and Quinoa	14.95
Lobster Rolls (2)	Classic Lobster Salad: Mayonnaise, Lemon juice, Fennel and Dill	21.95
On a Toasted Bun served with Homemade Potato Chips		

Non-Beef Burgers

Salmon Burger	with Lettuce, Tomato and Tartar Sauce	17.95
Turkey Burger	Grilled Lean Turkey Patty on a Martin's Roll	13.95
#Veggie Burger	Beef-Free, All Natural California Veggie Burger	14.95

Austin's Famous Beef Burgers

Our Burgers are served on a Martin Potato Roll with Homemade Coleslaw, Lettuce, Tomato, Pickle, and a
Choice of: French Fries, Sweet Potato Fries, Onion Rings, or a Combo

Austin's Burger	The Works! Onions, Mushrooms, Bacon, and Melted American Cheese	14.95
Hamburger	An Old Fashioned Classic	11.95
Waffle Mac and Cheese Burger with Bacon		15.95
Kew Gardens Burger	Bacon, Avocado, Mozzarella Cheese, and a Spicy Red Pepper Sauce	15.95
West Coast Burger	Melted Cheddar, Sautéed Onions, Crispy Bacon, and Barbecue Sauce	15.95
3 RD Rail Burger	Pan-Grilled, topped with Pepper Jack Cheese and Caramelized Honey Onions	16.95
"Blue Label" Burger		16.95
Best in Class. 12 oz. Black Angus Beef Burger Served with Truffle Fries		

Build Your Own Burger

Add on Sautéed Onions 1.50 Sautéed Mushrooms 1.50 Fried Egg 2.00 Bacon 2.00 Cheese 1.50
Avocado 2.00 Portobello Mushroom 2.00 Spicy Caramelized Onions 2.00 Roasted Red Pepper 1.50
BBQ Sauce 1.00 Chipotle Aioli 1.00 Garlic Mayo 1.00 Pineapple 1.50

Sides

French Fries 5.50 / Sweet Potato Fries 5.50 / Onion Rings 6.50 /Garlic Bread 4.00
Mashed Potatoes 5.50 / Baked Potato 5.50 / Vegetable of the Day 5.95 / Spinach 5.95