

# *The Austin Club*

## Traditional Menu

### Appetizer

#### **Classic Escargot 7**

Basil Herb Butter and Toasted French Bread

#### **Austin Club Crab Cake 9**

Jumbo Lump Crab Meat, Lime Crown and Sauce Remoulade

#### **Austin Club Oysters Rockefeller 8**

Creamed Spinach, Parmesan and Citrus Beurre Blanc

### Salad and Soup

#### **Mixed Greens 6**

Shaved Reggiano Parmesan, Tarragon Vinaigrette, Candied Walnut and Herbed Croutons

#### **Wedge Salad 5**

Crispy Iceberg Lettuce, Bleu Cheese Dressing, Diced Tomatoes and Crispy Fried Red Onions

#### **Classic Caesar Salad 6**

Hearts of Romaine, Herb Croutons, Parmesan and Anchovies

#### **Traditional Lobster Bisque 7**

Dry Sack Sherry, Chives, Cream Fraîche

#### **French Onion 5**

Gratin Style, Herb Crostini, Gruyere Cheese

### Entrée

#### **Dotted Rose Red Snapper Meunière 28**

Lemon, Parsley and Brown Butter

#### **Baked Jumbo Lump Crab Cake 24**

Tomato Relish, Citrus Beurre Blanc and Chive Oil

#### **Veal Oscar 32**

Sautéed Veal Medallions, Jumbo Lump Crab Meat, Asparagus and Sauce Creole Béarnaise

#### **Steak Diane 30**

Seared Beef Medallions, Crimini Mushrooms, Veal Glace

#### **Australian Lamb Chops 30**

Three Chops Accompanied with Veal Glace Reduction and Crispy Fried Onion Rings

### USDA Prime Steaks

#### Filet Mignon

6 ounce 26  
8 ounce 30  
12 ounce 36

#### New York Strip

12 ounce 32  
16 ounce 36

#### Ribeye

12 ounce 32  
16 ounce 36

*All traditional entrees are served with a choice of Salad or Soup*

# *The Austin Club*

## Monthly Seasonal Menu

### Appetizer

#### **Tempura Frog Legs 9**

Avocado Puree, Thai Sweet Chili Sauce, Spicy “Coleslaw”, Lotus Chips

#### **Kobe Steak Frites 12**

Pepper Crusted Flat Iron Steak, Crispy Baguette, Bleu Cheese Fondue,  
Pommes Frites

#### **Crispy Crab Stack 8**

Wonton Crisps, Texas Butter Bibb Lettuce, Jumbo Lump Crab, Avocado,  
Cilantro, Red Cabbage, Jalapeno-Cilantro Vinaigrette

### Salad and Soup

#### **Spring Salad 7**

Field Greens, Grape Tomato Confit, Candied Pecans,  
Herb Boursin Croutons, Wildflower Honey Vinaigrette

#### **Hickory Smoked Tomato Bisque 8**

Petite Grilled Cheese, Saffron Risotto Croutons,  
White Truffle Oil Drizzle, Shaved Parmesan

### Entrée

#### **Alaskan Halibut 32**

Potato Crusted, White Asparagus, Tear Drop Tomato Ceviche,  
Sweet Corn Coulis, Yuzu Reduction

#### **Grilled New Zealand Salmon 28**

Candied Pecans, Orange, Shaved Red Onion, White Truffle Vinaigrette,  
Citrus Remoulade, Roasted Garlic Mash Potatoes

#### **Hickory Smoked Double Cut Pork Chop 26**

Apple Cider Brine, Jalapeno Cheddar Grits, Brussel Sprouts, Horseradish Apple Sauce

#### **Kobe Flat Iron Steak 30**

Charbroiled, Veal Glace, Fingerling Potatoes, Parsnips, Baby Carrots,  
Truffle Rosemary Pomme Frites

#### **French Skillet Veal Tenderloin 34**

Seared Foie Gras, Asparagus Risotto, Crème Fraîche, Celery Leaves,  
Pickle Red Onions, Citrus-Thyme Reduction

*All seasonal entrées are served with a Choice of Salad or Soup*