



Austin Room Dinner Menu

APPETIZERS

Austin Club Crab Cake	14
<i>Roasted Red Pepper Purée, Heirloom Tomato Relish</i>	
Oysters Rockefeller	10
<i>Spinach, Parmesan</i>	
Fried Artichoke Hearts	12
<i>Garlic Aioli and Harissa Tomato Dipping Sauces</i>	
Chorizo Stuffed Dates	14
<i>Bacon, Piquillo Pepper, Cilantro</i>	

SOUPS

Cup – 4.75
Bowl – 7.50

French Onion Soup	
<i>Gruyere, Sourdough Crostini, Thyme</i>	
Broccoli and Spinach Soup	
<i>Smoked Bacon, Herbs, Sharp Cheddar Cheese</i>	
Soup Du Jour	
<i>Please ask your server for details</i>	

SALADS

Classic Caesar	10
<i>Romaine, Parmesan, Herbed Croutons</i>	
Baby Spinach and New Potato	8
<i>Pickled Onions, Lemon-Miso Dressing</i>	
Baby Iceberg Wedge	8
<i>Blue Cheese Dressing, Smoked Bacon, Cherry Tomato, Tobacco Onions</i>	
Summer Field Greens	8
<i>Almond Crusted Goat's Cheese, Blueberries, Jalapeno Ranch Dressing</i>	

ENTREES

Pan Roasted Half Chicken	19
<i>Summer Hash of New Potatoes, Crimini Mushrooms, Edamame, Pickled Shallots, and Corn, Brodo</i>	
Roasted Pork Loin Tikka	23
<i>Spiced Garlic Cucumbers, Steamed Red Bliss Potatoes, Mint</i>	
Blackened Shrimp Cavatappi	24
<i>Charred Okra, Corn Cream, Tomato Confit</i>	
Ginger Glazed Salmon	27
<i>Wild Rice, Buttered Asparagus, with Lemongrass Buerre Blanc</i>	

PRIME STEAKS

16 oz *Ribeye	38
8 oz *Filet Mignon	36
12 oz *New York Strip	38

Served with your choice of sauce:

*Red Wine Demi
Au Poivre
Béarnaise*

Served with your choice of two sides:

*Roasted Garlic Pommes Puree
Truffled Frites
Roasted Asparagus
Sautéed Mushrooms
Grilled Broccolini*

Happy Birthday Austin Club!

Two for \$70 Thursday Night Special

Two Starters: Soup or Salad

Two Entrees:

*12 oz New York Strip Steak
16 oz Ribeye*

*Stuffed Filet of Salmon
Butterfly Stuffed Shrimp*

each with Chef's choice of starch and vegetable

Two Desserts