

APPETIZERS

PROSCIUTTO CROSTINI

Fior di latte mozzarella, prosciutto, grape tomatoes, arugula, Italian dijon vinaigrette, balsamic reduction, and micro-greens on crostini | **\$17.50**

SIZZLING PORK SISIG

a classic Filipino bar snack, minced pork sautéed with ginger, garlic, chili, onion, green and red peppers, soy sauce, lemon juice, topped with a fried egg and served sizzling with tortilla chips | **\$16.95**

CRAB STUFFED MUSHROOM CAPS

with cream cheese, asiago, and a touch of hot sauce served with a toasted baguette | **\$15.95**

CRISPY VEGETABLE SPRING ROLLS

golden-fried spring rolls with choice of plum or sweet chili dipping sauce | **\$12.95**

LEMON PEPPER CALAMARI

one of our specialties, prepared in-house and served with dill dip | **\$16.95**

QUESADILLA

filled with cheddar and jalapeno jack cheese, tomatoes, green onion and served with house made salsa and sour cream | **\$16.95**

Add chicken, beef, or chorizo for **\$3.95**

NACHOS GRANDE

huge pan of nachos served with all the fixings | Full **\$26.95** | Half **\$20.95**

Add spicy beef, chicken, or chorizo for **\$3.95**

AUSTIN'S WINGS

teriyaki, hot curry, salt & pepper, honey garlic, teri-hot, chipotle-mango, hot & crispy, BBQ, or mild to suicide served with veggies & dip | **\$16.95**

CHICKEN TENDERS

served with choice of plum, ranch or honey garlic sauce & veggies | **\$15.95**

Have your tenders **buffalo style** for **\$1.95**

Add fries for **\$2.95**

FOUR CHEESE SPUD SKINS

baked with cheddar, mozza, asiago and jalapeno jack cheeses and topped with real bacon and green onion, served with sour cream | **\$16.95**

Add spicy beef or chorizo **\$2.95**

SOUPS AND SALADS

SOUP OF THE DAY

our Chef's daily creation | **\$6.95**

SMALL WON TON SOUP

our house-made pork and shrimp wontons in a savoury broth | **\$7.95**

WON TON SOUP

choice of entree sized wonton noodle or wor won ton with house-made pork and shrimp wontons fresh vegetables in a savoury broth | **\$19.95**

MALAYSIAN CHICKEN LAKSA

creamy and spicy curry coconut broth, boiled egg, cilantro, sliced chicken breast, tofu, green onion, rice noodles | **\$17.95**

ROASTED BEET SALAD

roasted red beets, arugula, orange, pecans, spring mixed greens, feta cheese, dried cranberry, balsamic reduction. | **17.50**

VIETNAMESE LEMONGRASS CHICKEN & VERMICELLI SALAD

vermicelli, grilled lemongrass chicken, cucumber, carrots, onion, lettuce, cilantro, crispy vegetable spring rolls, peanuts, nuoc cham | **\$20.95**

GRILLED SALMON SALAD

fresh grilled salmon filet, mixed greens, blueberries, strawberries, and dijon-honey vinaigrette | **\$26.95**

CAESAR SALAD

crisp romaine, croutons, bacon, asiago, classic caesar dressing | **\$17.95**

Add chicken to your salad for **\$6.95** or prawns for **\$8.95**

HANDHELD

PHILLY CHEESE STEAK SANDWICH

pan grilled seasoned top sirloin strips with red and green bell peppers, onion, mushroom, herbed ciabatta, melted jalapeno jack, mayo, cheese, side of chipotle potato wedges | **\$20.50**

PORK BANH MI

flame-grilled marinated pork belly, french baguette, cilantro, mint leaves, pickled carrots and daikon, bang bang sauce, served with side of chipotle fries. | **\$18.50**

Substitute tofu to make it vegetarian

SLAMMIN' SALMON BLT

panko crusted chipotle salmon patty served on ciabatta with smoky chipotle lime sauce, cheddar cheese, lettuce, tomato, bacon, side of fries, and coleslaw | **\$18.50**

AUSTIN BURGER

our hand made 100% top sirloin burger is flame-grilled, topped with mayo, mustard, pickles, lettuce, tomato, onion | **\$17.95**

Load your burger with cheddar, bacon, & mushrooms for just **\$4.95**

COWBOY BURGER

our hand made top sirloin burger, flame grilled, glazed with mayo, mustard, bbq sauce and topped with cheddar, onion rings, lettuce, tomatoes, pickles | **\$18.95**

PACKED PRIME RIB BEEF DIP

prime rib piled high on ciabatta with horseradish-mayo, swiss cheese, onion rings, au jus for dipping | **\$19.95**

THE HIPPIE BURGER

mildly spiced veggie burger with lettuce, tomato, guacamole sauce, plum sauce, and sweet pickles on our sesame kaiser | **\$17.95**

MONTREAL SMOKED MEAT SANDWICH

thick cut brisket piled high on rye, served with dijon and a deli pickle and fries | **\$18.95**

THE REUBEN

our Montreal smoked meat with dijon, swiss and sauerkraut, served with fries. Add Russian dressing at no extra charge | **\$20.95**

AUSTIN'S FAMOUS STEAK SANDWICH

6 oz top-sirloin grilled to your liking and served with a toasted baguette, coleslaw, and fries. Dine-in only, house rules apply | **\$16.95**

TRIPLE DECKER CHICKEN CLUB

pan-grilled pesto chicken with mayo, lettuce, bacon, cheddar and tomato and served on choice of toasted white, brown, rye, or multigrain | **\$18.95**

BUFFALO CHICKEN WRAP

crispy chicken fingers, lettuce, onion, tomato, and buffalo dressing rolled in a sun-dried tomato tortilla | **\$17.95**

All our sandwiches are served with fries or chipotle potato wedges. Substitute soup for **\$2.95**, salad, sweet potato fries, spicy fries or tots for **\$1.95** caesar salad **\$3.95** poutine **\$5.95**

Additional Sandwich Toppings: bacon, mozza, cheddar, mushrooms, or jalapenos, fried egg, or pineapple **\$1.95** per topping

Steak Sandwich Sides: garlic prawns **\$8.95** peppercorn sauce **\$2.95** sautéed mushrooms **\$4.95** sautéed onions **\$2.95**

BOWLS

AHI TUNA POKE BOWL

yellowfin tuna, coconut rice, cucumber, mango, edamame, sesame seeds, grape tomatoes, microgreens, shredded nori, bang bang sauce | **\$22.50**

KOREAN BEEF FRIED RICE

bulgogi-style marinated beef fried rice with scrambled egg, onions, sweet peppers, green onions, and sesame seeds | **\$18.95**

CHICKEN PAD THAI

chicken breast, thick rice noodles, scrambled eggs, bean sprout, shredded cabbage, green onion, cilantro, in a classic pad thai sauce | **\$22.50**

CHICKEN TIKKA MASALA

marinated chicken in a masala curry with sour cream, cilantro, coconut rice with roti and a cucumber tomato salad | **\$24.50**

NEW ORLEANS STYLE JAMBALAYA

long grain rice, sweet peppers, okra, creole sauce, jalapeno, chicken, prawns, chorizo. | **\$25.95**

STIR FRY'S

SZECHUAN STIR-FRY

choice of protein with fresh seasonal vegetables on either rice or noodles
Veggie | **\$17.95** Chicken | **\$20.95** Beef | **\$20.95** Prawn | **\$22.95**
Chicken and Prawn | **\$26.95**

MAINS

AUSTIN'S TRUFFLE CHICKEN PARMESAN

parmesan crusted chicken breast, housemade truffle tomato sauce, gnocchi, jalapeno jack cheese, garlic toast | **\$26.50**

BAKED SHEPHERDS PIE

seasoned ground beef, cheesy mashed potatoes, gravy, corn, carrots & peas, served with garlic toast | **\$20.50**

BRAISED BEEF BRISKET

red wine braised brisket, with mashed potatoes, seasonal vegetables | **\$22.95**

SLOW BRAISED NEW ZEALAND LAMB SHANK

lamb shank marinated over-night in our braising stock then slow braised for six hours. served with mashed potatoes and fresh seasonal vegetables | **\$25.95**

CHICKEN SUPREME FLORENTINE

spinach and cream cheese stuffed chicken breast served with mashed potato au gratin and mornay sauce | **\$23.95**

SIZZLING TERIYAKI SALMON

6 ounce Atlantic salmon filet glazed with our house-made teriyaki sauce, with jasmine rice, seasonal veg on a sizzling platter | **\$25.95**

BEEF STROGANOFF

sirloin strips, mushroom, sweet peppers, paprika, creamy brown sauce, sour cream, dill pickles | **\$20.95**

BOURBON GLAZED BABY BACK RIBS

a rack of fall-off-the-bone pork ribs generously brushed with our tangy bourbon glaze, seasonal fresh vegetables, mashed potatoes and house made gravy | Full rack **\$28.95** | Half rack **\$20.95**

Add a half-breast of chicken **\$7.95**

BEER BATTERED FISH & CHIPS

a large basa filet in our house-made beer batter, served with fries, tartar sauce and a thick wedge of lemon | **\$19.95**

FETTUCCINE ALFREDO

fettuccine noodles in a classic alfredo sauce with tomato, green onion, and asiago cheese | **\$19.95**

Add shrimp, ham, or chicken or have your pasta baked with mozza for **\$5.95**

GRILL

TOMAHAWK PORK CHOP

bone-in, seasoned pork chop served with potato puree, vegetable of the day, sauce gastrique, quennelle of bacon, onion, and raspberry jam | **\$26.50**

SIZZLING STEAK AU POIVRE

6 oz top sirloin steak, rosemary potato, seasonal vegetables, creamy peppercorn sauce | **\$23.95**

FLAME-GRILLED NEW YORK STEAK

8 ounce New York strip with mashed potatoes and side caesar salad | **\$31.95**

FLAME-GRILLED TOP SIRLOIN

6 oz cut grilled to your liking topped with herb butter, served with seasonal fresh vegetables, mashed potatoes and gravy | **\$20.95**

Steak sides

garlic prawns **\$8.95** | peppercorn sauce **\$2.95** | sautéed mushrooms **\$4.95** | sautéed onions **\$2.95**

PIZZA

SORPRESA

prosciutto di parma, mozzarella, ripe tomatoes, olive oil, mozzarella, arugula, parmesan, sweet balsamic, tomato sauce | **\$22.95** large | **\$26.95**

BESCIAMELLA

italian sausage, bechamel sauce, provolone cheese, mozzarella, feta cheese, caramelized onion, artichoke, truffle olive oil | **\$24.95** large | **\$27.95**

CALABRIA

spicy italian salami, honey dijon, arugula, crushed red pepper, pickled onion, mozzarella, olive oil, tomato sauce | **\$24.95** large | **\$27.95**

BUILD YOUR OWN

	Med	Lg
3 Toppings	\$23.95	\$26.95
4 Toppings	\$26.95	\$29.95

TOPPINGS AVAILABLE

ham, pepperoni, bacon, back bacon, beef, chorizo, chicken, shrimp, mushrooms, onion, pineapple, tomato, red pepper, green pepper, jalapenos, banana peppers, black olives & feta

ON TAP

DOMESTIC & HOUSE BREW

Austin's Austerity Lager by Big Rock Brewery

16 oz. | **5.50** Pitcher (60 oz.) | **19.95**

Molson Canadian | Bud Lite | Kokanee Gold

16 oz. | Happy Hour **5.75** Regular **6.50**

Pitcher (60 oz.) | Happy Hour **20.95**, Regular **21.95**

CRAFT & PREMIUM

Alexander Keith's IPA | Last Best Tokyo Drift IPA | Big Rock Grasshopper Big Rock Traditional Ale | Wild Rose Rasperry | Wild Rose Velvet Fog | Rotational Tap (ask your server) |

16 oz. | **7.50** Pitcher (60 oz.) | **26.50**

IMPORTED

Madri Excepcional

16 oz. | **8.50**

WINES

BUBBLES

Can Petit Brut Cava – Spain

5 oz 8.00 **bottle** 39.00

WHITE & ROSÉ

Jackson-Triggs Sauvignon Blanc – Canada

6 oz 8.00 **9 oz** 12.00 **½ litre** 21.00 **litre** 39.00

Carlo Rossi Rose – California, USA

6 oz 8.00 **9 oz** 12.00 **½ litre** 21.00 **litre** 39.00

Delaunay Holy Snail Chardonnay – France

6 oz 10.00 **9 oz** 15.00 **bottle** 44.00

Gregoris Pinot Grigio – Italy

6 oz 9.50 **9 oz** 14.25 **bottle** 42.00

Chateau La Negly Rosé - France

6 oz 9.00 **9 oz** 13.50 **bottle** 39.00

Melea Verdejo-Sauvignon Blanc (organic) - Spain

bottle 38.00

RED

Frontera Cabernet Sauvignon - Chile

6 oz 8.00 **9 oz** 12.00 **½ litre** 21.00 **litre** 39.00

Los Bocheros Malbec - Mendoza, Argentina

6 oz 9.50 **9 oz** 14.25 **bottle** 42.00

Heartland Shiraz- Australia

6 oz 10.00 **9 oz** 15.00 **bottle** 44.00

Domaine LaFond Cotes du Rhone, France

6 oz 10.00 **9 oz** 15.00 **bottle** 44.00

Melea Tempranillo (organic) - Spain

bottle 38.00

Experience Cabernet Sauvignon Napa Valley, USA

bottle 90.00