APPETIZERS

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 | $17.95

COCONUT SHRIMP BAJA CRUNCH
Crispy coconut shrimp served over mango & avocado pico de gallo, with pickled red onion, served with poblano sour cream and a crispy tortilla | $20

CRAB STUFFED MUSHROOM CAPS
with cream cheese, Asiago, and a touch of hot sauce served with a toasted baguette | $15.95

TRUFFLE, MUSHROOM & FIG RAREBIT
Toasted focaccia topped with sautéed mushrooms and a rich pale ale truffle cheddar sauce, finished with Gouda, sundried tomato, and a fig-balsamic glaze | $18

LEMON PEPPER CALAMARI
one of our specialties, prepared in-house and served with dill dip | $18.95

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 $5.95

NACHOS GRANDE
huge pan of nachos served with all the fixings | Full $26.95 | Half $20.95

Add spicy beef, chicken, or chorizo for $5.95

AUSTIN'S WINGS
teriyaki, hot curry, dill pickle, salt & pepper, honey garlic, teri-hot, chipotle-mango, hot & crispy, BBQ, or mild to suicide served with veggies & dip | $19.95

CHICKEN TENDERS
served with choice of plum, ranch or honey garlic sauce & veggies | $17.95.
Have your tenders buffalo style for $1.95, Add fries for $2.95

CRISPY VEGETABLE SPRING ROLLS
golden fried spring rolls with plum or sweet chili sauce | $12.95

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 | $18.95
Add spicy beef or chorizo $5.95

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 wonton with house-made pork and shrimp wontons fresh vegetables in a savoury broth | $19.95

MALAYSIAN CHICKEN LAKSA
Tender chicken and rice noodles in a fragrant coconut curry broth, complemented by crisp bean sprouts, fresh mint and cilantro. Served with fresh lime and chili | $19

PINOY COCONUT CHILI RAMEN
Springy ramen noodles in a rich coconut broth infused with garlic, fermented bean paste, sesame oil, crushed peanuts and chili. Finished with spinach and kelp, with your choice of tender chicken or sauteed ground basil pork | $19

ROASTED BEET SALAD
roasted red beets, arugula, orange, pecans, spring mixed greens, feta cheese, dried cranberry, balsamic reduction. | $17.50

BUDDHA BOWL
A colorful blend of grains, lentils, avocado, sweet mango, crisp carrot, cucumber, edamame and golden tofu, drizzled with creamy sesame-soy-ginger dressing | $20

CAESAR SALAD
romaine, croutons, bacon, Asiago, classic caesar dressing | $18.95
Add chicken to your salad for $6.95 or prawns for $8.95

HANDHELD

PHILLY CHEESESTEAK 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 | $22.95

AUSTIN BURGER
our hand made 100% top sirloin burger is flame-grilled, topped with mayo, mustard, pickles, lettuce, tomato, onion | $18.95
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 | $20.95

PACKED BEEF DIP
shaved top sirloin piled high on ciabatta with horseradish-mayo, swiss cheese, onion rings, au jus for dipping | $25.95

THE HIPPIE BURGER
mildly spiced veggie burger with lettuce, tomato, guacamole sauce, plum sauce, and sweet pickles on our sesame kaiser | $19.95

MONTREAL SMOKED MEAT SANDWICH
thick cut brisket piled high on rye, served with dijon and a deli pickle and fries | $19.95

THE REUBEN
our Montreal smoked meat with dijon, swiss and sauerkraut, served with fries. Add Russian dressing at no extra charge | $23.95

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 | $18.95

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 | $19.95

BUFFALO CHICKEN WRAP
crispy chicken fingers, lettuce, onion, tomato, and buffalo dressing rolled in a sun-dried tomato tortilla | $18.95

All our sandwiches are served with fries or chipotle potato wedges. Substitute soup for $3.95, salad, sweet potato fries, spicy crosscut fries or tots for $2.95 caesar salad $3.95 poutine $6.95

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

Steak Sides: garlic prawns $9.95, peppercorn sauce $3.95, sautéed mushrooms $5.95, sautéed onions $3.95

BOWLS

NASI GORENG
Indonesian shrimp fried rice, topped with sunny side egg, served with tempura shrimp, cucumber, tomato, sambal oelek | $22

KOREAN BEEF FRIED RICE
bulgogi-style marinated beef fried rice with scrambled egg, onions, sweet peppers, green onions, and sesame seeds | $18.95

TOKYO PORK KATSUDON
Crispy breaded pork cutlet served over steamed rice with tender onions and egg, simmered in a savory-sweet teriyaki sauce | $20

CHICKEN PAD THAI
chicken breast, thick rice noodles, scrambled eggs, bean sprout, shredded cabbage, green onion, cilantro, in a classic pad thai sauce | $22.95

SZECHUAN STIR-FRY
choice of protein with fresh seasonal vegetables on either rice or noodles
Veggie | $18.95 Chicken | $21.95 Beef | $22.95 Prawn | $25.95
Chicken and Prawn | $26.95 Beef and Prawn | $27.95

ASK ABOUT OUR DAILY AND WEEKLY FOOD AND DRINK FEATURES

MAINS

BRAISED BEEF RAGU WITH PAPPARDELLE
Slow-braised beef in a rich tomato, red wine, garlic, and herb sauce, tossed with silky pappardelle and finished with Parmesan and fresh herbs | $24.95

AUSTIN'S TRUFFLE CHICKEN PARMESAN
parmesan crusted chicken breast, house-made truffle tomato sauce, gnocchi, jalapeno jack cheese, garlic toast | $27.95

BAKED SHEPHERD'S PIE
seasoned ground beef, cheesy mashed potatoes, gravy, corn, carrots & peas, served with garlic toast | $21.95

BRAISED BEEF BRISKET
red wine braised brisket, with mashed potatoes, seasonal vegetables | $24.95

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 | $27.95

SIZZLING TERIYAKI SALMON
6 ounce Atlantic salmon filet glazed with our house-made teriyaki sauce, with jasmine rice, seasonal veg on a sizzling platter | $26.95

BEEF STROGANOFF
sirloin strips, mushroom, sweet peppers, paprika, creamy brown sauce, sour cream, dill pickles | $22.95

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 $36.95 | Half rack $24.95

Add a half-breast of chicken $7.95

BEER BATTERED FISH & CHIPS
large 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 prawns, ham, or chicken or have your pasta baked with mozza for $7.95

GRILL

SIZZLING STEAK AU POIVRE
6 oz top sirloin steak, rosemary potato, seasonal vegetables, creamy peppercorn sauce | $25.95

FLAME-GRILLED NEW YORK STEAK
8 ounce New York strip with mashed potatoes and side caesar salad | $35.95

FLAME-GRILLED TOP SIRLOIN
6 oz cut grilled to your liking topped with herb butter, served with seasonal fresh vegetables, mashed potatoes and gravy | $22.95

Steak sides
garlic prawns $9.95 | peppercorn sauce $3.95 |
sautéed mushrooms $5.95 | sautéed onions $3.95

DUDE, HERE'S YOUR PIZZA!

SORPREZA
Classic tomato sauce, fresh mozzarella, and sweet grape tomatoes, finished with Prosciutto di Parma, peppery arugula, shaved Parmesan, extra virgin olive oil, and a delicate balsamic glaze
12" | 27.95 14" | 31.95

AUSTIN'S MONTREAL STYLE ALL-DRESSED
Pepperoni, mushrooms, green peppers, and tomato sauce topped with mozzarella and baked on our house-made crust
12" | 24.95 14" | 27.95

BUTTER CHICKEN
A fusion of creamy butter chicken, and melted mozzarella, layered with red onion and roasted peppers on a crisp, golden crust. Finished with fresh cilantro, and a fragrant cilantro-garlic drizzle
12" | 23.95 14" | 27.95

BESCIAMELLA
Creamy béchamel sauce, mozzarella, roasted mushrooms, caramelized onion, chorizo, and artichoke, finished with fragrant truffle olive oil
12" | 25.95 14" | 29.95

DOUBLE PEPPERONI PIE
The classic combo of mozzarella, tomato sauce, and a generous helping of pepperoni cups baked on our house-made crust
12" | 24.95 14" | 28.95

Ask your server about our build-your-own pizza options

ON TAP

DOMESTIC & HOUSE BREW
Austin's Austerity Lager by Big Rock Brewery
16 oz. | 5.50 Pitcher (60 oz.) | 20.95

Molson Canadian | Miller Lite | Kokanee Gold
16 oz. | Happy Hour 5.75 Regular 6.76
Pitcher (60 oz.) | Happy Hour 20.95, Regular 22.95

CRAFT & PREMIUM
Last Best Tokyo Drift IPA | Big Rock Grasshopper
Big Rock Traditional Ale | Wild Rose Wraspberry | Wild Rose Velvet Fog | Rotational Tap (ask your server) |
16 oz. | 7.76 Pitcher (60 oz.) | 27.50

IMPORTED
Madri Excepcional
16 oz. | 8.75

Ask your server about our rotational taps

WINES

BUBBLES
Can Petit Brut Cava – Spain
5 oz 8.57 bottle 41.00

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

Villa Des Anges Rosé - France
6 oz 9.00 9 oz 13.50 bottle 39.00

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

Jeff Carrel, Les Darons, France
6 oz 11.50 9 oz 16.95 bottle 46.00

Experience Cabernet Sauvignon Napa Valley, USA
bottle 90.00

ASK YOUR SERVER ABOUT OUR MONTHLY FEATURE WINE