



APPETIZERS

*** Truffle Beef Tips * 16**

Truffle Oil Marinated Beef Tips Topped with
Mozzarella & Parmesan Cheese Served Fondue Style

Spinach Artichoke Dip 15

A Delicate Mix of Cream Cheese, Spinach,
Artichoke Hearts, Parmesan and Mozzarella Cheese
Served with Sliced French bread

Seared Ahi Tuna * 15

Seared Sashimi AAA Grade Tuna Filet, Seaweed Salad
Served with a Wasabi Ponzu Aioli

Crab Rolls 15

A mixture of Crab Meat, Vegetables and Rice Noodles Wrapped
in a Delicate Shell and Fried to a Golden Brown
Served with our House Asian Vinaigrette

Prawn Prosciutto * 15

Four Grilled Prawns wrapped with Green Apple and Prosciutto
Served with a Szechwan Dipping Sauce

Chicken Lettuce Wrap 16

Chopped Grilled Chicken Sautee with Fresh Vegetables in an Asian
And Sesame seed Sauce. Served with Lettuce, Rice Noodle, Peanut
Sauce and Sweet Chili

***Gluten Free**

20% Gratuity will be added to parties of 6 or more

2.9% SERVICE CHARGE PAY WITH CREDIT CARD

LAND LOVERS

Includes:

Fresh Garden Salad/Seasonal Vegetables

*Choice of: Wasabi Mashed Potatoes/ Mashed Sweet Potatoes/White Rice/Potato Pancake
(Substitute Gouda Mac & Cheese as a side for 4)*

*** Black & Blue Rib eye * 34** 12 oz
12 oz Blackened Rib eye Finished with a Blue Cheese Sauce

Filet Mignon * 37
8oz grilled Filet Mignon finished with a
Port Wine Reduction 8oz

Bone in Rib eye
16oz Grilled **CAB** Bone in Rib eye 16oz Market
Finished with Mushroom and Onion Smothered in our house steak Sauce

Eastern European Tenderloins * 30
Marinated tenderloin Grilled and
Finished with a Red Wine Reduction 10oz

***Prosciutto Chicken 25**
Pan-Fried Tender Chicken Breast, Topped with Prosciutto,
Mozzarella, and our Roasted Red Pepper Sauce

Austyn's Chicken 24
Battered Boneless Chicken Breast and Vegetables
Stir-Fried in our Chef's Special Sauce

Roasted Duck 28
Oven Roasted Duck Breast Served with our Gourmet Plum Wine Sauce

Rack of Lamb * 34
Decadent Cut of Rack of Lamb, Grilled and topped with a Raspberry Chambord Sauce

***Gluten Free**

Add to Any Entrée: *Maryland Style Crab Cake 17

OCEAN LOVERS

Includes:

Fresh Garden Salad/Seasonal Vegetables

*Choice of: Wasabi Mashed Potatoes/ Mashed Sweet Potatoes/White Rice/Potato Pancake
(Substitute Gouda Mac & Cheese as a side for 4)*

Ocean Delight 39

Baked Crab Cake Crusted Salmon Filet served with our Spicy Remoulade

Austyn's Ahi Tuna 27

Seared Sashimi Grade Ahi Tuna, served with a Wasabi Ponzu Aioli.

Chef's recommended temperature is rare to medium rare

Szechwan Shrimp and Scallops * 26

Sautéed Shrimp, Scallops and Vegetables tossed with a Spicy Szechwan Remoulade

Teriyaki Salmon 26

Grilled 8 oz. Filet of Salmon served with our House Teriyaki Sauce

Topped with Sesame Seeds

Teriyaki Scallops 26

Battered and Fried Sea Scallops Topped with Teriyaki Sauce and Sesame Seeds

Maryland Crab Cakes 29

Our Gourmet Crab Cakes Oven Roasted and topped with a Spicy Remoulade

Mediterranean Shrimp * 26

Sautéed Shrimp, Tomatoes, Mushrooms, Olives, Artichoke Hearts and Spinach, tossed in a Basil Infused Olive Oil. Finished with Feta Cheese

*** Blackened Mahi-Mahi * 26**

Blackened Mahi-Mahi Filet topped with our Basil Cream Sauce

***Gluten Free**

Add to Any Entrée:

**Maryland Style Crab Cake 17*

PASTAS

Add: Chicken/9 Salmon, Shrimp, Tuna, or Steak/11

Thai Style Pasta 17

Fettuccini and Mixed Vegetables tossed in our Spicy Herb Sauce.
Topped with our Thai Peanut Sauce, Chopped Peanuts
And Topped with Parmesan Cheese

Fettuccine Alfredo 17

Broccoli, Mushrooms and Carrots tossed with Fettuccine
In our Delicious Alfredo Sauce and Topped with Parmesan Cheese

Pasta Mediterranean 17

Linguine tossed with Tomatoes, Mushrooms, Olives, Artichoke Hearts
and Spinach in an Olive & Basil Oil, then finished with Feta Cheese

Seafood Bravo 36

Linguine tossed with Grilled Mahi-Mahi or Salmon Filet and Shrimp,
Sea Scallops, Black Olives, Fresh Tomatoes, and Spinach in our Roasted
Red Pepper Sauce finished with Parmesan Cheese

SALADS AND SOUP

Add: Chicken/9 Salmon, Shrimp, Tuna or Steak/11

Thai Salad 14

Mixed Greens, Cucumbers, Carrots, Red Onions and our Thai Peanut Sauce.
Served with our House Asian Vinaigrette

The Wedge Salad * 15 ½ 12

Wedge of Iceberg Lettuce, Onion, Tomato, Cucumbers, Bacon,
Bleu Cheese Crumbles and Bleu Cheese Dressing

CAESAR SALAD 14

A STEAKHOUSE CLASSIC

Chopped Roman Lettuces, Croutons, Parmesan Cheeses Tossed in a Creamy Caesar
(Anchovy Available)

Spicy Shrimp Soup

Fresh Shrimp Broth, Lemon Grass, Thai Chill, Coconut Milk, Lime Juice
Fresh Vegetables and Shrimp

Soup of the Day

Please ask server for SOTD