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## 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*

## 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

**New York Strip \* 30**  
12 oz grilled New York Strip Finished  
With Bacon Herb Butter 12oz

**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/8 Salmon, Shrimp, Tuna, or Steak/10

### **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/8 Salmon, Shrimp, Tuna or Steak/10

### **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