



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**

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

Coconut Chicken 15

Tender Chicken Breast Breaded with Coconut Flakes and Fried
to a Golden Brown. Served with Sweet Chili and Aioli

***Gluten Free**

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

2.9% SERVICE CHARGE FOR CREDIT CARD PAYMENTS

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 5)*

*** Filet Mignon * 37**

8oz grilled Filet Mignon finished with a
Peppercorn/Red Wine-Reduction Demi

*** Bone in Ribeye * Market Price**

16oz Grilled **CAB** Bone in Rib eye

Finished with Sauteed Mushroom and Onion and Choice of Sauce

(Peppercorn, Red Wine-Reduction Demi / Blue Cheese Sauce / Truffle Cream / House Steak Sauce)

*** Black & Blue Rib eye * 34**

12oz Blackened Rib eye Finished with a Blue Cheese Sauce

*** Eastern European Tenderloins * 31**

10oz Marinated tenderloin Grilled and

Finished with a Peppercorn/Red Wine-Reduction Demi

*** Mongolian Steak * 31**

Sliced Beef Tenderloin Sauteed with Fresh Vegetables

Finished in our Chef's Special Sauce

***Coconut Chicken* 25**

Pan-Fried Tender Chicken Breast, Topped with Coconut
Flakes and Basil Cream Sauce

*** Austyn's Chicken * 25**

Battered Boneless Chicken Breast and Vegetables

Stir-Fried in our Chef's Special Spicy Sauce

*** Roasted Duck * 28**

Oven Roasted Duck Breast Served with our Gourmet Plum Wine Sauce

*** Rack of Lamb * 35**

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 5)*

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 * 27**

Sautéed Shrimp, Scallops and Vegetables tossed with a

Spicy Szechwan Remoulade

*** Teriyaki Salmon * 27**

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

Topped with Sesame Seeds

*** Teriyaki Scallops * 28**

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

Maryland Crab Cakes 30

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

*** Mediterranean Shrimp * 27**

Sautéed Shrimp, Tomatoes, Mushrooms, Olives and Arugula, tossed in a Basil Infused Olive Oil.

Finished with Feta Cheese

*** Basil Mahi-Mahi * 27**

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/12

Thai Style Pasta 18

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

Fettuccine Alfredo 18

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

Pasta Mediterranean 18

Campanelle Pasta tossed with Tomatoes, Olives, Mushrooms, and Fresh Spinach in
an Olive & Basil Oil and Topped with Feta Cheese

Sicily Pasta 36

Campanelle Pasta tossed with Shrimp, Sea Scallops, Prosciutto, Fresh Tomatoes, Slice Olives and
Fresh Spinach in White Wine, Basil Cream / Finished with Parmesan Cheese

SALADS AND SOUP

Add: Chicken/9 Salmon, Shrimp, Tuna or Steak/12

Thai Salad 15

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

Caesar Salad 15

A Steakhouse Classic Hart of Roman Lettuces, Croutons, Parmesan Cheeses Topped
with a Creamy Caesar And Anchovy

The Wedge Salad * 16 1/2 12

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

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