# APPETIZERS

#### We proudly use Trans Fat Free oil.

CACTUS BLOOM	\$6.99
Fresh whole, gigantic onion cut to bloom, then hand-battered, fried and served with our special sauce.	
CATTLE WINGS	\$7.99
A pound of large chicken wings fried and basted with our own hot sauce. Served with celery sticks and choice of blue cheese or ranch dressing. Traditional style or eat 'em like our cooks do, spicy breaded with sauce on the side.	
FIRESIDE SHRIMP	\$7.99
Large shrimp skewered, seasoned and grilled to perfection. Served with our own homemade remoulade sauce.	
WILMINGTON ISLAND SHRIMP	\$8.49
Large shrimp butterflied and battered in a crunchy coconut breader, then fried to a golden brown. Served with a zesty sweet and sour marmalade sauce.	
SPLIT RAIL CHEESE STICKS	\$7.29
Extra long mozzarella sticks coated with a special garlic butter breading. Served with our own Marinara sauce.	
CHILI POPPERS	. \$7.49
Extra mild jalapeño halves popped full of cream cheese, then rolled in a butter breading and fried to a golden brown. Served with Picante sauce.	
TEXAS TOADSTOOLS	. \$7.49
Fresh whole mushrooms lightly coated with a rich tasting butter breading and fried to a golden brown. Served with Bistro sauce.	
POTATO SKINS	. \$7.99
Idaho potato skins loaded with smoked Gouda cheese and smoked bacon. Served with sour cream.	
CHICKEN FINGERS	. \$7.49
Best breaded Chicken Tenders you'll ever eat! Served with your choice of Honey Mustard or Ranch dressing.	
FRIED VEGETABLE BASKET	. \$6.99
Garden fresh broccoli, zucchini and yellow squash hand-breaded and fried to a golden brown. Served with our homemade ranch dressing.	
FRENCH ONION CROCK	. \$4.99
Our own version made with sautéed onions, homemade crouton toast and topped with Provolone cheese. Served Brasserie' Style.	
<b>SOUP OF THE DAY</b>	9 Bowl
Ask your server about today's speciality.	

15% gratuity added to parties of 8 or more. Thank You.

# MOST WANTED LIST

We proudly serve USDA CHOICE or HIGHER properly aged Midwestern grain-fed beef. All of our steaks are "hand-cut" daily by our own in-house butcher and never frozen. It is our goal to always prepare every meal to your satisfaction. Our "cooking styles" are RARE - seared on the outside with a red, cool center from edge to edge. MEDIUM RARE- warm, red center. MEDIUM - hot center, pink throughout. MEDIUM WELL - hot, pink almost gone. WELL - hot, grey throughout. We can also prepare a steak PITTSBURGH STYLE - heavily seasoned and blackened on the outside.

Each entree served with a House or Caesar Salad and choice of baked potato, french fries, rice pilaf or steamed vegetables.

<b>DELMONICO 12 0z*</b>
A juicy, center-cut Ribeye, hand-trimmed to our specifications.
RIO GRANDE RIBEYE 16 0z*
A BIG, tender cut from USDA Choice Ribeye.
BARREL CUT FILET MIGNON 7 oz or 10 oz* \$17.99 7oz \$21.99 10 oz
One of our most popular cuts, from fresh tenderloin and wrapped with a slice of Smoked Bacon.
T-BONE 16 oz*
A flavorful "bone in" combination of New York Strip and Filet Mignon.
TRAIL BOSS PORTERHOUSE 22 oz*
An impressive "bone in" center cut T-Bone.
NEW YORK STRIP 14 0z*
A very flavorful extra thick cut.
CENTER CUT SIRLOIN 12 0Z*
Delicious and hand-trimmed from the heart of the Sirloin.
CHOP STEAK 120z*
Fresh ground steak trimmings smothered in a choice of fresh grilled peppers and onions or mushroom gravy.
FILET KABOB*
Choice pieces of Filet Mignon skewered with onions, bell peppers, mushrooms and tomatoes.
PORK FILET MIGNON*
Two 60z pork tenderloin steaks wrapped in bacon. Served "Southern Style" with
our delicious baked beans and sweet potato fries or "Big City Style" with a baked potato and fresh steamed vegetables.
AUSTIN'S FAMOUS PRIME RIB*
USDA Choice boneless Rib Loin hand-rubbed with our special blend of herbs and
spices, then slow cooked all day to bring out a flavor that will excite your taste buds.
PRIME RIB AND SHRIMP*
A 10 oz portion of slow cooked Prime Rib served with Au jus. Your choice of our
famous Grilled Shrimp with Remoulade sauce or Coconut Shrimp with zesty Sweet and Sour Marmalade sauce.

✓ Add an order of grilled shrimp to any entrée......\$6.99

#### FRESH SEAFOOD

Each entree served with a House or Caesar Salad and baked bread.

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<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

### RIBS 'n CHICKEN

KIBS IN CHICKEN
Each entree served with a House or Caesar Salad and baked bread.
BABY BACK RIBS
RIBS AND CHICKEN \$17.99
Half rack of slow cooked Baby Back Ribs and 1/2 lb boneless barbecued char broiled chicken breast. Served with baked beans and sweet potato fries.  SANTA FE CHICKEN
Char broiled chicken breast, smothered with BBQ sauce, topped with bacon and melted Cheddar and Monterey Jack cheese topped with pico de gallo. Served with baked beans and sweet potato fries.
CHICKEN KABOB \$13.99
10oz of breast pieces skewered with bell peppers, onions, mushrooms, and tomatoes. Seasoned and grilled. Served with baked potato, french fries, rice or steamed vegetables.
CHICKEN GRILL \$10.99
A natural butterflied boneless chicken breast seasoned, char broiled, and lightly basted with BBQ sauce. Served with baked beans and sweet potato fries.  SMOTHERED CHICKEN  S13.99  Grilled onions and mushrooms with a blend of melted cheddar and jack cheese on top of a natural butterflied boneless charbroiled chicken breast.
STEAK BURGERS
The real deal! 1/2 pound burger ground fresh daily from steak
trimmings. Served with baked potato or fries. Add a salad for \$2.49 STEAK BURGER \$7.99
Your choice of: American, Aged Cheddar, Provolone, smoked Gouda, Swiss or
Bleu Cheese. Additional toppings available for \$.59 each: Bacon, sautéed mushrooms or grilled onions.
SANDWICH PLATTERS
Each entree served with choice of baked potato or french fries.  RIBEYE CHEESE STEAK \$8.99
Seasoned and grilled ribeye, sautéed onions and white American cheese.
AUSTIN'S ORIGINAL SMOKEHOUSE
Applewood Smoked Bacon and a blend of three melted cheeses atop a generous portion of shaved ham and turkey. Served on Texas Toast with lettuce, vine-ripe tomatoes and onion.
GRILLED & COVERED CHICKEN

Charbroiled breast topped with vine ripe tomato, applewood smoked bacon and melted Swiss. Served on a toasted bun with honey mustard and lettuce.

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### GARDEN SPECIALTIES

GRILLED CAESAR	\$8.99
Your choice of a seasoned and grilled chicken breast, grilled shrimp, or salmon served on top of a generous portion of our Caesar salad, then topped with vine ripe tomatoes, shredded Parmesan and fresh baked croutons.  GRILLED SALAD	
Your choice of seasoned and grilled chicken breast or beef tips served over a bed of mixed Iceberg and Romaine lettuce with vine ripe tomatoes, cheese, red onions, fresh baked croutons and dressing of your choice.	
Fresh fried chicken tenders sliced and served over a bed of mixed Iceberg and Romaine lettuce with vine ripe tomatoes and a mix of Cheddar and Monterey Jack cheese, topped with slices of red onion and served with our homemade Honey Mustard dressing.	\$8.99

### SIDES

Sauteed Mushrooms \$2.99	Grilled Onions & Peppers \$2.59
Onion Rings \$3.99	Steamed Vegetables \$2.59
Loaded Baked Potato \$3.99	House or Caesar Salad \$3.99
Basket of Fries \$2.99	Sweet Potato Fries \$3.99
Mushroom Gravy \$1.59	Steamed Broccoli \$2.39

# CHILDREN'S MENU

10 and under. Served with french fries, a drink and ice cream.

Quarter Pound Cheeseburger Chicken Fingers

\$5.99 6 oz New York Strip\*

\$7.99

\$5.99

Popcorn Shrimp

\$5.99

#### DESSERTS

FRIED CHEESECAKE	\$5.99
Deep fried cheesecake served with vanilla ice cream and topped with a strawberry	
sauce and whipped cream.	
TURTLE CHEESECAKE	\$5.99
A generous wedge of New York style cheesecake atop a thick layer of fudge.	
Smothered with homemade caramel and pecans.	
CHOCOLATE COBBLER	\$5.29
Irresistible to all chocoholics. A generous portion of warm chocolate cobbler served with rich vanilla ice cream.	
KEY LIME PIE	\$4.29
Tart, refreshing and made with key lime from the Florida Keys! Nestled on a sturdy	

graham cracker crust. Topped with whipped cream and a lime twist.