

The Austin Club

Austin Mural Room

Dining options available: *Ala Carte* or *Prix Fixe*

Prix Fixe \$65.00 (includes: appetizer, soup/salad, entree & dessert)

Appetizers

Duck Confit Crepes 16

Sweet and savory crepes filled with duck confit, goat cheese, asparagus & hoisin sauce

Tempura Fried Asparagus 14

Blanched asparagus in tempura batter deep fried till golden crispy served with harissa aioli & lemon aioli

Shrimp Arancini Pearls 16

Creamy risotto stuffed with shrimp, parmesan cheese & mozzarella cheese hand breaded with panko bread crumbs deep fried and served with a red pepper champagne sauce

Smoked Salmon Board 18

Sliced smoked salmon with chopped eggs, diced red onions, dill cream cheese, capers & cornichons served with crostinis

Soups and Salads

Poached Pear Salad 12

Arugula with poached pears, blue cheese & toasted walnuts topped with a champagne vinaigrette

Strawberry Salad 9

Mixed field greens with strawberries, goat cheese, thin sliced red onions & toasted pecans topped with raspberry vinaigrette

Cucumber Peach Salad 9

Baby spinach with marinated cucumbers, fresh peaches, sliced avocados & basil topped with lime vinaigrette

Soup Du Jour

Thai Coconut Shrimp

A coconut milk curry base with shrimp, mushrooms, scallions, ginger, fish sauce & red curry paste topped with shredded coconut

Cup \$5.00 Bowl \$8.00

Entrees

Blue Cheese Filet Mignon 46

8oz filet mignon with a blue cheese Panko crust pan seared and topped with a roasted red pepper demi glaze

Stuffed Pork Chop 32

14oz double rib pork chop stuffed with spinach, parmesan cheese, shallots & Italian bread crumbs topped with a wild mushroom sauce

Pomegranate Glazed Salmon 29

Pan seared salmon with a pomegranate glaze served with wilted field greens topped with a citrus vinaigrette

Tagliatelle Pasta 27

Tagliatelle pasta with duck confit, spring peas, baby carrots and roasted peppers

Roasted Chicken 23

Half roasted chicken sauted in herbs and finished off in a fresh fig port wine demi-glace

New York Strip Steak 38

Topped with a red wine demi-glace

Ribeye Steak 42

Topped with a red wine demi-glace

Desserts

All desserts \$8.50

Lemon Tart with Homemade Ice Cream & Caramel Sauce

Blueberry Lemon Trifle

Cherry Flan

Chocolate Lava Cake