

# The Austin Club

Austin Mural Room

## The First Course



### Chilled Gulf U10 Shrimp & Crab Cocktail | 28

*Two U10 Gulf shrimp and fresh jumbo lump crab served over crushed ice with house cocktail sauce and citrus aioli*

### Smoked Salmon Rillettes | 16

*Fresh Smoked Salmon, Creme fraiche, chives, & lemon served with brioche toast points*

### Seared Scallops | 28

*Three Pan-seared jumbo scallops over sweet corn purée with crispy pancetta and warm brown butter*

### Prime Beef Carpaccio | 19

*Thinly sliced Prime tenderloin with arugula, capers, shaved Parmigiano-Reggiano and extra virgin olive oil*

### 8 Onion Soup | 12

*Eight-onion soup with beef stock, thyme, sherry wine, garlic & Worcestershire; topped with herb crostini and Gruyère cheese*

### Soup Du Jour | 8 | 10

*A rotating selection of seasonal soups, thoughtfully prepared by our Chef using the freshest ingredients*

## The Garden Course



### Tableside Caesar for Two | 26

*Romaine hearts with traditional anchovy-garlic dressing, Parmigiano-Reggiano and house brioche croutons, prepared tableside*

### Little Gem & Avocado | 16

*Little gem lettuce with avocado, shaved fennel, cucumber and champagne vinaigrette*

### Austin Club House Salad | 14

*Butter lettuce with heirloom tomatoes, citrus & toasted walnuts topped with raspberry vinaigrette*

### Grilled Salmon Nicoise | 35

*Grilled Salmon, Haricot verts, olives, egg, fingerling potatoes, frisee Dijon-shallot vinaigrette*

### Burrata & Tomato | 18

*Fresh burrata, heirloom tomatoes, basil, aged balsamic and extra virgin olive oil*

### Classic Steakhouse Wedge | 36

*Grilled NY Strip, baby wedge, Bacon, Avocado, cherry tomato, crispy shallots, blue cheese dressing*

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## Prime & Signature Cuts



Filet Mignon a la Oscar | 48

*8oz filet mignon stacked with jumbo lump crab and topped with hollandaise sauce*

12 oz New York Strip Steak | 46

*Prime strip steak finished with Cabernet jus*

16oz Ribeye Steak | 56

*Prime ribeye finished with Cabernet reduction*

Coffee Rubbed Pork Tomahawk  
(For Two) Flamed Tableside | 70

*Coffee-spice crusted double-cut pork chop with bourbon maple glaze, whipped Yukon potatoes and charred broccolini*

*We proudly serve only the finest USDA Prime Steaks.  
All steaks are served with whipped Yukon potatoes and seasonal vegetables.*

## Signature Plates



Miso Glazed Chilean Sea Bass | 42

*Roasted Chilean sea bass with baby bok choy, jasmine rice, ginger scallion sauce and seasonal vegetables*

Pan-Seared Gulf Redfish | 36

*Pan-seared Gulf redfish with lemon beurre blanc, roasted fingerling potatoes and seasonal vegetables*

Roasted Chicken with Wild  
Mushrooms | 36

*Herb-roasted chicken with sautéed wild mushrooms, cauliflower purée, sherry jus and seasonal vegetables*

Pistachio Crusted Salmon with  
Spring Pea Risotto | 34

*Pistachio & breadcrumb crusted salmon, with spring pea risotto, with lemon beurre blanc drizzle and seasonal vegetables*

Housemade Ricotta Gnocchi | 30

*Ricotta gnocchi with brown butter, sage, toasted walnuts and seasonal vegetables*

## Sweet Finale



*Please kindly order desserts with your entrée.*

Tableside Cherries Jubilee for Two | 18

*Dark sweet cherries flambéed with brandy and orange liqueur, served warm over vanilla bean ice cream*

Tableside Bananas Foster for Two | 19

*Caramelized bananas flambéed with dark rum and brown sugar, served warm over vanilla bean ice cream*

Caramel Pecan Affogato | 14

*Caramel Gelato, Toasted Pecans, Sea Salt Sprinkle, Hot Espresso poured tableside*

Austin Club Signature Pecan Ball | 12

*Scoop of vanilla bean ice cream served with hot fudge and pecans*