

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

Seared Scallops | 28

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

8 Onion Soup | 12

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

Smoked Salmon Rillettes | 16

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

Prime Beef Carpaccio | 19

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

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

Burrata & Tomato | 18

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

Grilled Salmon Nicoise | 35

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

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

16oz Ribeye Steak | 56

Prime ribeye finished with Cabernet reduction

12 oz New York Strip Steak | 46

Prime strip steak finished with Cabernet jus

Bacon-Wrapped Stuffed
Pork Tenderloin | 40

Filled with sun-dried tomatoes, spinach and Gorgonzola cheese, finished with a port wine mushroom sauce

*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

Chicken Alejandro | 34

Chicken Alejandro with lemon caper beurre blanc, served with seasonal vegetables and a chef's choice of starch

Sautéed Cajun Shrimp | 36

Sautéed Cajun shrimp and tasso ham with linguine, cherry tomatoes, grilled asparagus, baby portobello mushrooms and lemon-garlic white wine sauce

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.

Tablesides Cherries Jubilee for Two | 18

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

Tablesides 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