

APPETIZERS

We proudly use Trans Fat Free oil.

CACTUS BLOOM

Fresh whole, gigantic onion cut to bloom, then hand-battered, fried and served with our special sauce.

NEW AHI TUNA

Boldly seasoned and seared rare. Served with a creamy ginger wasabi sauce.

CALAMARI

A very generous portion of fresh crispy fried Calamari. Served with our own marinara.

CATTLE WINGS

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

Large shrimp skewered, seasoned and grilled to perfection. Served with our own homemade remoulade sauce.

WILMINGTON ISLAND SHRIMP

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

Extra long mozzarella sticks coated with a special garlic butter breading. Served with our own Marinara sauce.

CHILI POPPERS

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

Fresh whole mushrooms lightly coated with a rich tasting butter breading and fried to a golden brown. Served with Bistro sauce.

POTATO SKINS

Idaho potato skins loaded with smoked Gouda cheese and smoked bacon. Served with sour cream.

CHICKEN FINGERS

Best breaded Chicken Tenders you'll ever eat! Served with your choice of Honey Mustard or Ranch dressing. Add French Fries \$1.50

FRIED VEGETABLE BASKET

Garden fresh broccoli, zucchini and yellow squash hand-breaded and fried to a golden brown. Served with our homemade ranch dressing.

FRENCH ONION CROCK

Our own version made with sautéed onions, homemade crouton toast and topped with Provolone cheese. Served Brasserie' Style.

SOUP OF THE DAY

Ask your server about today's speciality.

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.

DELMONICO 12 oz*

A juicy, center-cut Ribeye, hand-trimmed to our specifications.

RIO GRANDE RIBEYE 16 oz*

A BIG, tender cut from USDA Choice Ribeye.

BARREL CUT FILET MIGNON 7 oz or 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 oz*

A very flavorful extra thick cut.

CENTER CUT SIRLOIN 12 oz*

Delicious and hand-trimmed from the heart of the Sirloin.

CHOP STEAK 12oz*

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 6oz 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.....\$7.49

FRESH SEAFOOD

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

We proudly use Trans Fat Free oil.

CAJUN GRILLED SHRIMP

Large white shrimp seasoned and grilled to perfection. Served with a side of our own Remoulade sauce. Available fried. Served with choice of baked potato, fresh steamed vegetables, rice or fries.

FRIED SHRIMP

Sweet tender large white shrimp lightly dusted and deep fried. Served with fries, fresh coleslaw, hushpuppies, cocktail sauce and lemon.

COCONUT SHRIMP

Large shrimp battered in a light, golden coconut batter then fried to perfection. Served with zesty, sweet and sour orange marmalade sauce. Served with choice of baked potato, fresh steamed vegetables, rice or fries.

GULF GROUPE

A generous fresh portion of Gulf Grouper seasoned and grilled. Served with fresh steamed vegetables and choice of baked potato, rice or fries. Available fried or blackened.

GRILLED SALMON STEAK

Salmon steak, seasoned and grilled. Served with fresh steamed vegetables and choice of baked potato, rice or fries.

GRILLED TILAPIA

A generous portion seasoned and grilled. Served with fresh steamed vegetables and choice of baked potato, wild rice or fries.

SOUTHERN FRIED CATFISH

Farm raised Catfish filets lightly dusted and fried to perfection. Served with fries, fresh coleslaw, hushpuppies, tartar sauce and lemon.

DEEP SEA COMBO

A generous fresh portion of seasoned and grilled Gulf Grouper, combined with our famous Cajun Grilled Shrimp. Served with choice of baked potato, fresh steamed vegetables, rice or fries. Available fried or blackened.

FRIED FISH AND SHRIMP PLATTER

Select any two: Farm Raised Catfish, Tilapia, White Shrimp or Coconut Shrimp. Served with fries, fresh coleslaw, hushpuppies, cocktail sauce and lemon. Hand dusted to order.

*** 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

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

DOMESTIC BACK RIBS

Slow cooked with hickory, so tender they literally fall off the bone. Then we baste and char broil them to bring out a flavor that will keep bringing you back. Served with baked beans and sweet potato fries.

RIBS AND CHICKEN

Half rack of slow cooked 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

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

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

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 \$2.59

STEAK BURGER

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

Seasoned and grilled ribeye, sautéed onions and white American cheese.

AUSTIN'S ORIGINAL SMOKEHOUSE

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, smoked bacon and melted Swiss. Served on a toasted bun with honey mustard and lettuce.

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

GARDEN SPECIALTIES

GRILLED CAESAR

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.

FRIED CHICKEN TENDER SALAD

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.

SIDES

Sautéed Mushrooms

Onion Rings

Loaded Baked Potato

Basket of Fries

Mushroom Gravy

Grilled Onions & Peppers

Steamed Vegetables

House or Caesar Salad

Sweet Potato Fries

Steamed Broccoli

CHILDREN'S MENU

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

Quarter Pound Cheeseburger

6 oz New York Strip*

Chicken Fingers

Popcorn Shrimp

DESSERTS

FRIED CHEESECAKE

Deep fried cheesecake served with vanilla ice cream and topped with a strawberry sauce and whipped cream.

TURTLE CHEESECAKE

A generous wedge of New York style cheesecake atop a thick layer of fudge. Smothered with homemade caramel and pecans.

CHOCOLATE COBLER

Irresistible to all chocoholics. A generous portion of warm chocolate cobbler served with rich vanilla ice cream.

KEY LIME PIE

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.

AUSTIN'S STAMPEDE LUNCHES

Lunch menu served 7 days a week: 11 am to 4 pm.

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

LUNCHEON STRIP*

Lunch cut of USDA choice Strip loin.

LUNCHEON DELMONICO*

Lunch cut from the center of the Rib loin.

LUNCHEON SIRLOIN*

Lunch portion of center cut Sirloin.

LUNCHEON PORK FILET MIGNON*

6oz gourmet pork tenderloin steak wrapped in bacon. Served with our delicious baked beans and sweet potato fries.

GULF COAST SIESTA

A lunch sized combination of grilled Tilapia and our signature "Fireside" Shrimp.

BEEF TIPS*

6 oz of choice meat cut into bite-sized pieces seasoned and grilled, smothered with grilled onions and peppers and/or mushroom gravy.

CHOP STEAK*

Fresh ground chopped steak from trimmings of ribeye, tenderloin, strip loin and sirloin smothered in a choice of fresh grilled peppers and onions or mushroom gravy.

COUNTRY FRIED STEAK

A generous portion of country fried steak with white pepper gravy.

CHICKEN RIO

8oz portion of boneless char broiled chicken breast covered with a blend of melted Cheddar and Monterey Jack cheese and topped with fresh pico de gallo.

SCATTERED CHICKEN TIPS

Seasoned and grilled chicken breast tips smothered with grilled peppers and onions.

LITE COMBO

Pick any two and create your own combo from the following items: House or Caesar salad, steamed vegetables, bowl of soup or baked potato.

Additional salads available on our Dinner Menu.

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

SANDWICHES

Choice of baked potato or fries. Add a salad \$2.59

STEAK BURGERS*

Ground fresh from steak trimmings daily. 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.

RIBEYE CHEESE STEAK*

Seasoned and grilled Ribeye, sautéed onions and white American cheese. Served open faced on a hoagie bun.

BEST FISH SANDWICH

Your choice of grilled, blackened or fried catfish or tilapia, served on a toasted, dusted kaiser bun with lettuce and tomato.

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 AND COVERED CHICKEN

A natural butterflied chicken breast charbroiled, topped with vine ripe tomato, applewood smoked bacon and melted Swiss. Served on a toasted bun with honey mustard and leaf lettuce.

LUNCH BASKETS

Our baskets are cooked fresh to order and served with fries, fresh coleslaw and hushpuppies. Add a salad \$2.59

We proudly use Trans Fat Free oil.

CHICKEN FINGERS BASKET

Best breaded Chicken Tenders you'll ever eat! Served with fries, fresh slaw and your choice of Honey Mustard or Ranch dressing.

FARM RAISED CATFISH FINGERS

Catfish Filets lightly dusted and deep fried. Served with tartar sauce and lemon.

FRIED SHRIMP

Sweet, tender white shrimp lightly dusted and fried to a golden brown. Served with cocktail sauce and lemon..

SHRIMP AND FISH BASKET

Lightly dusted catfish fingers and white shrimp. Served with tartar sauce and lemon. Dusted and cooked fresh to order.

GULF GROUPEL FINGERS

Gulf Grouper filets cut into fingers, then gently dusted in our house seasoned breader and deep fried. Served with remoulade sauce and a lemon.

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