

AUSTIN'S

contemporary southern cuisine

*We have developed our menu around such Austin's classics as the signature salads, soups and **Premium Angus Beef** hamburgers. The menu celebrates the explosion of flavors available in southern and regional cuisines with a contemporary touch.*

We invite everyone to experience southern hospitality with our signature flare.

(502) 423-1990

4950 US Highway 42 Louisville, KY 40222

www.austinslou.com

FOR STARTERS

GF **Austin's Spinach Con Queso & Chips**
Spinach, melted cheeses, pimientos, tomatoes and jalapeño peppers. Served with hot tortilla chips. 7.99

Spinach Artichoke Dip & Chips

A blend of cheeses, spinach and artichokes served with crunchy tortilla chips, real sour cream and salsa. 8.48

Southwest Pizza

A 10-inch tortilla brushed with extra virgin olive oil, baked and covered with a blend of cheese, spinach and artichokes, then topped with roasted corn, roasted red peppers and black olives. 7.99

GF Loaded Potato Skins

Potato skins cooked to a crispy brown and loaded with cheddar cheese, bacon bits, sour cream, tomatoes and chives. 7.99

A Grilled Chicken Pizza

A 10-inch tortilla brushed with extra virgin olive oil, baked and topped with seasoned grilled chicken, roasted corn, roasted red peppers, onions and Parmigiano Reggiano and cheddar cheese. 8.99

GF Sweet Potato Fries

Crispy sweet potato fries served with a spicy buttery brown sugar pecan sauce for dipping. 5.49

AUSTIN'S FAMOUS SALADS

Honey Mandarin, Balsamic Vinaigrette, Bleu Cheese, Raspberry Vinaigrette, Honey Mustard, Thousand Island, Ranch, Lemon Poppy Seed, Low-Cal French and Low-Cal Italian, **GF** (All dressings are Gluten-Free except Lemon Poppy Seed). All salads served with a freshly-baked croissant.

All salads are Gluten-Free when ordered without the croissant and croutons. **GF**

Austin's Classic House Salad

Our crisp greens mix with red cabbage, carrots, green onions and radishes topped with bacon, eggs, toasted almonds and tomatoes. 7.49

GF **A** Bronzed Salmon Salad*

Cold water salmon glazed with soy sauce and honey. Served on a bed of baby spinach and then garnished with marinated asparagus, tomatoes, roasted corn, red onions and red peppers. 12.69

Chicken Caesar*

Fresh-cut Romaine lettuce tossed with traditional Caesar dressing. Topped with homemade herbed croutons, grilled chicken and fresh-shaved Parmigiano Reggiano cheese. 9.89 Without chicken 6.59

Grilled Chicken Salad

Seasoned grilled chicken thinly-sliced and piled atop our crisp greens mix with red cabbage and radishes. Topped with feta cheese, tomatoes, purple onions, black olives and roasted almonds. 9.99

Baby Spinach Salad

Hand picked baby spinach lightly-tossed with raspberry vinaigrette, then topped with bleu cheese, tomatoes, purple onions, mandarin oranges and roasted pecans. 7.49 Add grilled chicken 2.99

Chef Salad

Crisp greens topped with turkey, ham, cheddar cheese, Monterey Jack cheese, eggs, tomatoes, bacon, mushrooms and almonds. 9.79

A Strawberry Pecan Salad

Sliced fresh strawberries, mandarin oranges, spicy sweet pecans, feta cheese, and red onions, atop a bed of spring mix. Drizzled with lemon poppy seed dressing. 9.29

Add grilled chicken for an extra 2.99

HOMEMADE SOUPS & CHILI

Broccoli & Cheese

An Austin's all time favorite.
Cup 2.89 | Bowl 3.89

GF Chicken & Artichoke

Diced white chicken and artichoke in a savory broth.
Cup 2.89 | Bowl 3.89

Soup of the Day

Ask your server about our fresh homemade soup of the day.
Cup 2.89 | Bowl 3.89

Chili

(Served September through May)

Our popular recipe topped with cheddar cheese and served with warm tortilla chips and a side of jalapeños.
Cup 3.89 | Bowl 4.89

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF Gluten-Free

SIGNATURE SANDWICHES

Austin's Cheeseburger*

A half-pound of Premium Angus Beef grilled to order with your choice of cheese. Served with fries and a pickle. 8.89 Add bacon or mushrooms for .50

A Prime Ribeye Sandwich*

Grilled prime ribeye steak served on French bread and topped with tobacco onions. Served with fries and bourbon BBQ sauce. 11.99

American Melt*

A half-pound of Premium Angus Beef on rye bread, American cheese and sautéed onions. Served with fries and a pickle. 8.89

Grilled Ahi Tuna Sandwich*

Ahi tuna grilled to medium on a whole wheat bun with lettuce and tomato. Served with Cajun mayonnaise, fries and a pickle. 11.79

Grilled Chicken Club

Grilled chicken breast, ham, bacon and Swiss cheese with lettuce and tomato. Served hot on French bread with fries and a pickle. 8.99

Country Club

An all-time favorite. Ham, oven-roasted turkey, American cheese, bacon, lettuce, tomato and mayonnaise on whole wheat toast. Served with fries and a pickle. 8.99

Buffalo Burger*

Locally grown, super-lean buffalo grilled and served with your choice of side. 9.99

Runner's Delight

Grilled tender breast of chicken served on a whole wheat bun with lettuce and tomato. Served with your choice of side. 8.49

Turkey Reuben

Thin-sliced turkey, coleslaw, and Swiss cheese grilled on rye bread. Served with a side of cranberry relish and sweet potato fries. 8.99

Reuben

Kosher-style corned beef, sauerkraut, Swiss cheese and our Thousand Island dressing, all stacked on a grilled Jewish rye bread. Served open faced with fries 7.99

A Fish Sandwich

Our famous hand-breaded Icelandic cod sandwich fried to a golden brown and served on a toasted bun with tomato and lettuce. Served with fries, creamy coleslaw and a side of our homemade tartar sauce. 9.99

PASTAS *Accompanied by a dinner salad for 2.89. All pastas served with a freshly-baked croissant.*

Spinach & Chicken Pasta

Sautéed grilled chicken and fresh baby spinach tossed with penne pasta and a sauce of extra virgin olive oil, fresh vine-ripened tomatoes and roasted garlic. Sprinkled with Parmigiana Reggiano. 12.49

A Grilled Chicken Alfredo

Chicken sautéed in unsalted butter, garlic, white wine, cream and Parmigiano Reggiano cheese. Tossed with mushrooms and fettuccine. 12.49

Substitute sautéed shrimp 1.99 extra

A Shrimp Marinara*

Sautéed shrimp, mushrooms, green onions and chopped garlic tossed with marinara sauce and penne pasta. 13.49

Chicken Pesto Tortellini

Sautéed chicken, sun-dried tomatoes, mushrooms, onions and tortellini tossed with a pesto cream sauce. 12.49

Pasta Bolognese

Spaghetti tossed with our homemade Bolognese meat sauce and served with garlic bread. 10.49

SOUTHERN COMFORT *Accompanied by a dinner salad for 2.89.*

Homemade Chicken Pot Pie

Just like Mom used to make. Tender diced chicken breast and fresh vegetables in a creamy chicken broth topped with flaky crust. Cooked until its golden brown and served with homemade coleslaw. 9.99

Bluegrass Country Fried Steak

Cubed top sirloin hand-breaded and lightly fried. Served with homemade mashed potatoes, green beans and white gravy. 10.99

A Beef Brisket

Slow-cooked beef brisket served on top of Texas toast and topped with our own homemade BBQ sauce. Served with your choice of one side dish. 10.99

Chicken Fingers

Strips of boneless, hand-breaded chicken breast cooked to a golden brown. Served with fries and BBQ and honey mustard dipping sauce. 9.99

A Meatloaf Stack

This one will remind you of Sunday dinner. Classic meatloaf served over red skin mashed potatoes and topped with a tangy tomato sauce. Served with your choice of side. 10.99

Austin's Hot Brown

Oven-baked turkey, sliced thick, resting on croissants and topped with Mornay sauce, cheddar cheese, bacon and vine-ripened tomatoes. Sprinkled with Parmigiano Reggiano cheese and baked to a bubbly brown. 10.99

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SEAFOOD

Accompanied by a dinner salad for 2.89.

GF Austin's Cedar Plank Salmon

Fresh cold water fillet brushed with extra virgin olive oil, topped with lemon zest and shaved horseradish root and baked on a cedar plank. Accompanied by a dinner salad and your choice of side. 15.99

A Baked Cod

Lightly-breaded cod served over a bed of wild rice and your choice of side. 12.99

GF **A** Grilled Salmon*

Cold water salmon grilled to perfection. Served with a side of broccoli. 12.99

GF Braised Tuna*

Ahi tuna braised in olive oil and served on a bed of sautéed baby spinach, tomato, celery and onion. 13.49

AUSTIN'S GRILL

Maker's Mark® Bourbon Sirloin*

10 oz. sirloin seasoned for 72 hours in a Maker's Mark® Bourbon marinade. This cut is lean and full of flavor. Served with a dinner salad and your choice of side. 16.49

GF Classic Ribeye*

16 oz. ribeye seasoned and grilled to order. This cut is known for its rich, marbled look and great flavor. Served with a dinner salad and your choice of side. 18.99

A Brownsboro Chicken*

Grilled chicken breast smothered with sautéed mushrooms, bacon strips and Monterey Jack cheese on a bed of wild rice. Served with honey mustard and your choice of side. 14.49

SIDES 2.89

GF Dinner Salad

GF Idaho Baked Potato
(Loaded \$1 extra)

GF Homemade
Mashed Potatoes

GF French Fries
Cheese Grits

GF Steamed Asparagus
(\$1 extra)

GF Fresh Steamed Broccoli

GF Southern Green Beans
Homemade Mac & Cheese

GF Homemade Coleslaw

GF Small Curd Cottage Cheese

GF Sweet Potato

GF Sweet Potato Fries

Smokey Mountain
Baked Beans

Extra croissant .50 each
Half a dozen croissants 2.49

BEVERAGES

Coke

Caffeine-Free Diet Coke

Sprite

Root Beer

Fruit Punch

Raspberry Tea

Mr. Pibb

Ginger Ale

Lemonade

Iced Tea

Sweet Tea

John Conti Coffee

Milk

Perrier Sparkling Water

Homemade Shakes

Chocolate, Strawberry
or Vanilla

Hot Chocolate

Orange, Grapefruit, Apple
or Cranberry Juice

THE PERFECT ENDING

Cinnamon Apple Strudel

Our homemade version in a puff, puffy, pastry served with two scoops of cinnamon ice cream and topped with whipped cream. 5.49

Molten Lava Cake

Chocolate cake with a molten chocolate center and covered with a chocolate syrup. Served with fresh strawberries and French vanilla ice cream. 5.49

A Patrick's Carrot Cake

Homemade carrot cake with cream cheese icing. Served with French vanilla ice cream. 5.49

Bourbon Bread Pudding

Homemade traditional bread pudding with golden raisins and a sweet bourbon sauce. Served with vanilla ice cream. 4.99

GF Traditional Vanilla Ice Cream
and Chocolate Sauce Sundae
Or try it with our cinnamon ice cream 2.99

Featured Cheesecake

Ask your server about our featured cheesecake

Private rooms available for your special occasion or business meeting. Call (502) 649-1990 for more information. All of our menu items are available for carry-out or drive-up, stay-in-your-car curbside takeaway, (502) 423-1990. All parties of 8 or more will have a gratuity of 20% added. Please note that all prices are subject to change without notice. Due to local ordinances, Austin's is a non-smoking restaurant.

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