

Austin Street Bistro

*All of Our Food is
Prepared On Site
Using The Best Ingredients Available
with as Few Strokes as Possible to
Produce a
Pure & Honest Experience*

It is Our Pleasure to Serve You



We are Available for Catering

Appetizers

Crostini's - Grilled Focaccia topped with your choice of Herb Mozzarella, Smoked Gouda or Jalapeño Goat Cheese Smothered in our Homemade Marinara - \$12.

Bruschetta & Crostinis - Freshly Chopped Tomato with Garlic, Basil, and Balsamic Vinegar with Focaccia - \$13.

Soups

Tomato Basil Soup paired with Grilled Focaccia

Potato & Broccoli Soup with Bacon & Cheddar paired with Oatmeal Molasses roll with a Rosemary Drizzle

French Onion Soup with Flavorful Homemade Croutons

Bowl - \$9. Cup - \$6.50

Our House Cheese Platter - A Variety of Cheeses paired with our Focaccia & Oatmeal Molasses Bread &

Fresh Fruit - \$22. for 2 people

\$6. charge for every 2 additional people

Entrees

All Entrees are accompanied with A Salad & Bread Course

Frittata - A Crust-less Quiche with Roasted Red Bell Pepper, Sautéed Mushrooms & Three Cheeses served with Garlic Roasted Potatoes - \$19.

Crostini Entrée's - Grilled Focaccia topped with your choice of Herb Mozzarella, Smoked Gouda or Jalapeño Goat Cheese browned & smothered in either our Marinara - \$17.

Or Smothered in Our Sautéed Mushroom & Red Wine & Cream Reduction - \$21.

Shrimp Scampi - Sautéed Shrimp tossed in a Garlic Basil Cream Sauce with Linguine & Parmesan- \$24.

Tilapia - A Filet with fresh Basil, Roasted Garlic and Lemon on a bed of Mediterranean Rice Pilaf - \$20.

Pecan Topped Salmon - Wild Alaskan Salmon topped with Our Own Pesto, toasted Pecans, poached & drizzled with Maple Butter on a bed of Rice - \$25.

Sausage Lasagna - Italian Sausage, Sautéed Mushrooms and Roasted Red Peppers - \$19.

Vegetarian Lasagna - Zucchini, Yellow Squash, Sautéed Mushrooms, Roasted Red Pepper & Eggplant - \$19.

Meatloaf - A Fantastic Meatloaf Smothered in Our Own Marinara With Roasted Garlic Potatoes - \$19.

Rooster Skin - Roasted Garlic Potatoes topped with Chicken, Bacon, Sautéed Mushrooms, Red Onion & Jalapenos tossed in Marinara smothered in a Blend of Three Cheeses - \$24.

Pasta Marinara - Linguini served with Our Marinara - \$17.50

Southern Smothered Pork Chop - On Smoked Gouda Grits with Jalapeño & Bacon topped with a Sautéed Mushroom & Onion Red Wine & Cream Reduction - \$25

The Sauté - Sautéed Mushrooms, Onions and Spinach in a Red Wine & Cream Reduction on a bed of Mediterranean Rice - \$23.

Salads

Our Salad recipe is made using Organic Baby Greens & Baby Spinach, Cucumber, Celery and Grape Tomatoes served with an Oatmeal Molasses Roll topped with maple butter. Our Dressing is a Sweet Balsamic Vinegar & Seasonal Fruit Emulsion ...Delicious & Nutritious

Egg Salad - \$11. Tuna Salad - \$12. Chicken Salad - \$13.

A Large Dinner Salad served with a piece of Oatmeal Molasses Bread - \$9.50

The Trio - A Selection of the Bistro's Egg Salad, Tuna Salad and Chicken Salad on a bed of our House Salad - \$15

The Bistro Salad - Chef Salad with Ham, Turkey, Pepperoni, Provolone with Peppercinis, Red Onion, Craisins & Almonds \$15.

Chinese Chicken Salad - Chopped Organic Kale, Cabbage, Green Onion, Marinated Chicken, Toasted Almonds, Cucumber with an Amazing Sesame Oil & Rice Wine Dressing... Delicious! - \$15.

Strawberry or Apple Chicken Salad - With A Blend of our Organic Greens, Peppercinis, Smoked Gouda, Almonds & Cucumber with a Strawberry Garlic Vinaigrette - \$15.

Sandwiches

Accompanied with A House Salad, Grilled Potatoes or Chips

A \$4.50 charge to substitute for a cup of soup & bread

Ask for Red Onion or Jalapeno to be Added to Your Sandwich

Egg Salad Sandwich - Served on Oatmeal Molasses Roll - \$11.

Tuna Salad Sandwich - Served on Oatmeal Molasses Roll - \$12.

Chicken Salad Sandwich - Served on Oatmeal Molasses Roll - \$13.

The Veggie - Sliced Cucumber, Tomatoes, Red Onion, Pesto, Provolone Cheese with a thin layer of Cream Cheese & Guacamole - \$13.

The Pilgrim - Smoked Turkey Breast served warm with our own Cranberry Sauce and Cream Cheese on Oatmeal Molasses \$13.

The Mardi Gras - Ham, Turkey, Pepperoni & Provolone served on Grilled Focaccia with a Sweet and Spicy Red Mustard, Peppercinis, Pickles & Red Onion - \$14.

This can be ordered plain with Meat and Cheese & still Fabulous!

The Club - Turkey, Bacon, Guacamole, Provolone, Tomato & Red Onion, with Spicy Red Mustard on Oatmeal Molasses \$14.

Roast Beef- With Provolone & our own Horsie Sauce - \$14.

Small Combinations for the Lighter Appetite

Sandwiches Available for Combos are Tuna, Egg &

Chicken Salad. The Soups available are Tomato Basil & Broccoli

Potato, accompanied with complimentary bread;

Small Salad, Grilled Potatoes & A Roll \$9.00

Small Sandwich & Potato or Salad \$9.50

Cup of Soup & Sandwich \$12.

Cup of Soup & Salad \$11.50

Cup of Soup & Salad Topper of Chicken, Tuna or Egg on Greens \$14.

Sides

Side Salad with Bread \$5.50

Extra Piece of Bread \$1.50

Smoked Gouda Grits \$6.50

Grilled Potatoes or Rice \$5.

Scoop of Egg, Tuna or Chicken Salad \$5., \$6. & \$7.

Small Roll ToGo with Maple Butter \$2.50

Large Roll with Maple Butter ToGo \$3.

Focaccia- top & bottom \$3.

Kid's Menu

(7 & under)

Peanut Butter & Jelly \$4.

3 - Turkey & Cheese Roll Ups \$4.50

Turkey & Cheese Sandwich \$5.

Pasta with Marinara & Garlic Toast \$12.

Pasta with Butter & Parmesan Cheese & Garlic Toast \$10.

Small Egg, Tuna or Chicken Salad Sandwich \$5. & \$6.
Piece of Fruit - Banana, Apple or Tangerine \$2.

Desserts!!

Triple Chocolate Tart

Pecan Maple Caramel & Chocolate Tart

Apple Strudel served warm with Caramel Gelato

A French Pear Tart with a Hazelnut Filling

Bread Pudding Or Almond Pound Cake, both served warm with a maple butter drizzle

White Chocolate Cheesecake served with a choice of A Blueberry Reduction & Fresh Berries or "Turtle" topped with Caramel, Chocolate & Toasted Sliced Almonds or Caramel & Sea Salt

A Combination of Strawberry, Blueberry & Pear Cobbler served warm with Vanilla Ice Cream & Blueberry Drizzle

Ask your Waiter for Our Dessert Specials \$7.50

Beverages

Sweet, Un-sweet Tea or Soda Pop - 2

Assorted Flavored Teas - 3

Dark Roast Coffee & Assorted Hot Teas - 2.50

Perrier \$3.

Pellegrino \$3.

Hibiscus Sparkler \$4.

Espresso \$3. - Double Espresso \$4.5

Cappuccino ~ Double Shot of Espresso topped with Steamed Milk ~ \$4.5

"Bistro Cappuccino" ~ Double Shot of Espresso with Cream, Caramel & Chocolate topped with

Whipped Cream ~ \$7.50 (A Dessert!!)

Wines

See Special Board for Wines by the Glass

White Wines

Guilham White Blend \$24.

Pinot Grigio \$24.

Chardonnay \$36.

Savingon Blanc- \$29.

Riesling- \$36.

Mimosa

Blueberry, Strawberry,

Pina Colada or

Tangerine \$7

'Red' Wines

Guilham Red Blend & Rose \$24.

Pinot Noir \$30.

Cabernet Sauvignon \$30.

Syrah \$29.

Merlot \$30.

Zinfandel \$29.

Red Cuvee \$30.

Chianti \$33.

Chianti Classico \$45.

Gran Passion \$36

Tempranillo \$42.

St. Emilion \$58.

Chateauauf du Pape \$60

Beers

Michelob Ultra, Bud Light & Miller

Lite \$3.

Heineken & Dos Equis \$4.

Stella, St Arnolds & Kolshe \$4.50

Sparkling Wines

Prosecco \$20

Rosso Dolce Sweet Red \$20

Moscato \$33

