


Menu for Outback Steakhouse

Main - Lunch

Aussie-Tizers

Bloomin' Onion			\$8.99
An Outback Ab-Original! Our special onion is hand-carved, cooked until golden and ready to dip into our spicy signature bloom sauce. Pairs well with Foster's® Lager.			
 1 review			
Aussie Cheese Fries		Regular Small	\$9.99 \$7.99
Topped with melted Monterey Jack, Cheddar and chopped bacon with house-made ranch dressing.			
Kookaburra Wings			\$10.49
Chicken wings tossed in our secret spices served with our Blue Cheese dressing and celery. Choose mild, medium or hot.			
Volcano Shrimp			\$9.99
Crispy shrimp tossed in a spicy Volcano sauce and topped with green onions.			
Alice Springs Chicken Quesadilla		Regular Small	\$10.49 \$6.99
Stuffed with fresh grilled chicken breast, sautéed mushrooms, bacon, melted cheeses and honey mustard sauce.			
Steakhouse Quesadilla			\$12.49
Stuffed with tender steak-roasted prime rib, Monterey Jack cheese, chipotle spread, cilantro and green onions. Served with sour cream.			
Wood-Fire Grilled Shrimp on the Barbie			\$9.99
Sprinkled with a special blend of seasonings and wood-fire grilled. Served with grilled artisan bread, garlic herb butter and fresh tomato basil. Pairs well with Shock Top® Belgian White.			
Steakhouse Mac & Cheese Bites			\$5.99
Eight golden bites filled with macaroni, Asiago, Mozzarella and Parmesan cheese. Served with house-made ranch dressing.			
Gold Coast Coconut Shrimp**		Regular Small	\$9.99 \$4.99
Hand-dipped in batter rolled in coconut and fried golden. Paired with Creole marmalade.			
Taz Crawfish			\$7.99
Breaded crawfish fried golden with spicy dipping sauce.			
Bloom Petals			\$4.99
Bloomin' Onion® petals served with our spicy signature bloom sauce.			
Seared Peppered Ahi*		Regular Small	\$11.99 \$8.99
Sashimi-style Tuna seared rare and placed atop an Asian slaw. Served with a creamy ginger-soy sauce.			
Aussie Signature Sampler			\$9.99
Bloomin' Onion® petals served with our spicy signature bloom sauce, Steakhouse Mac & Cheese bites with house-made ranch dressing and a sampler-sized portion of our Aussie Cheese Fries.			

Soups & Side Salads

Baked Potato Soup		Cup Bowl	\$2.99 \$4.99
Creamy potato soup topped with melted cheese, bacon and green onions.			
Chicken Tortilla Soup		Cup Bowl	\$2.99 \$4.99
Chicken breast in a seasoned broth, topped with Monterey Jack and Cheddar cheese, cilantro and crispy tortilla strips. Served with a wedge of lime.			
French Onion Soup			\$5.99
Made with our world-famous onions and topped with melted Provолone cheese.			

Signature Side Salads

House Salad			\$3.99
 1 review			
Caesar Salad			\$3.99





Premium Side Salads

Blue Cheese Wedge Salad			\$4.99
Blue Cheese Pecan Chopped Salad**			\$4.99

Entrée Salads

Aussie Cobb Salad	Top with Wood-Fire...	\$9.99 \$12.99
Fresh mixed greens, chopped hard-boiled eggs, tomatoes, bacon, Monterey Jack and Cheddar cheese and freshly made croutons. Served with your choice of dressing.		
Brisbane Caesar Salad	Top with Wood-Fire...	\$8.99 \$11.99
Crisp romaine lettuce and freshly made croutons tossed in our Caesar dressing.		
Steakhouse Salad**		\$13.99
Seared center-cut sirloin, mixed greens, Aussie Crunch, tomatoes, red onions, cinnamon pecans and our Danish Blue Cheese vinaigrette. Pairs well with 14 Hands® Cabernet Sauvignon.		

Signature Steaks





Outback steaks are served with a choice of signature potato and one freshly made side.			
Victoria's Filet Mignon*	6 oz. 9 oz.	\$21.99 \$25.99	
The most tender and juicy thick cut seasoned and seared.			
Ayers Rock Strip*	13 oz.	\$22.99	
NY Strip full of rich flavor. Seasoned and seared to perfection.			
Outback Center-Cut Sirloin*	6 oz. 9 oz. 12 oz.	\$11.99 \$15.99 \$18.99	
Center-cut for tenderness. Lean, hearty and full of flavor. Seasoned and seared on our hot grill.			
The Melbourne*	22 oz.	\$27.49	
Porterhouse features a flavorful strip and filet tenderloin together. Seasoned with our special blend of herbs and spices then seared.			
Ribeye*	10 oz. 14 oz.	\$20.49 \$24.99	
Well-marbled, juicy and savory. Wood-fire grilled with the natural flavor of oak.			
 1 review			
Bone-In Natural Cut Ribeye*	22 oz.	\$27.49	
Bone-in and extra marbled for maximum tenderness. Seasoned and wood-fire grilled over oak.			
 1 photo			
Slow-Roasted Prime Rib*	8 oz. 9 oz. 16 oz.	\$17.99 \$20.49 \$22.99	
Seasoned with an herb crust, served with au jus and hand-carved to order. Choose either original roasted or wood-fire grilled. Based on availability.			
Roasted Garlic Filet Medallions*		\$15.49	
Seared filet medallions topped with roasted garlic butter. Served with homestyle mashed potatoes and fresh steamed broccoli.			
Classic Tenderloin Chopped Steak*		\$10.99	
Our blend of tenderloin and chuck steak topped with sautéed mushrooms, grilled onions and Cabernet sauce. Served with homestyle mashed potatoes and fresh steamed broccoli.			
Steak Mates			
Add any of these to your juicy steak for an enhanced steak experience.			
Roasted Garlic Butter Topping		\$1.49	
Sautéed garlic with a touch of cracked black pepper.			
Smoky Bacon Bourbon Topping		\$1.79	
Smoky bourbon glaze and crisp chopped bacon.			
Sautéed 'Shrooms		\$2.99	
Grilled Shrimp		\$5.99	
 1 review  1 photo			
Gold Coast Coconut Shrimp**		\$5.99	
Steamed Lobster Tail		\$9.99	

Surf & Turf

Sirloin* & Choice of Shrimp**	6 oz. 9 oz. 12 oz.	\$16.49 \$19.99 \$22.99	
Our signature center-cut sirloin with Grilled Shrimp on the Barbie or Gold Coast Coconut Shrimp. Served with a signature potato and one freshly made side.			
Filet Mignon* & Lobster		\$26.49	
A tender and juicy thick cut 6 oz. filet paired with a steamed lobster tail. Served with a signature potato and one freshly made side.			

Freshly Made Potatoes & Sides

Signature Potatoes

Homestyle Mashed Potatoes	A la Carte	\$2.99
Aussie Fries	A la Carte	\$2.99
Baked Potato	A la Carte	\$2.99
 1 review  1 photo		
Sweet Potato	A la Carte	\$2.99
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Classic Sides

Fresh Seasonal Mixed Veggies	A la Carte	\$2.99
Fresh Steamed Broccoli	A la Carte	\$2.99


Soup

Baked Potato Soup	Cup (A la Carte)	\$2.99
Chicken Tortilla Soup	Cup (A la Carte)	\$2.99

Salads

House Salad	A la Carte	\$3.99
 1 review		
Caesar Salad	A la Carte	\$3.99



Premium Sides

Add one of our premium sides to any entrée.			
Steakhouse Mac & Cheese	Add A la Carte	\$1.99 \$4.99	
Broccoli & Cheese	Add A la Carte	\$1.00 \$3.99	
Loaded Mashed Potatoes	Add A la Carte	\$1.00 \$3.99	
Grilled Asparagus	Add A la Carte	\$1.00 \$3.99	
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Premium Salads

Blue Cheese Wedge Salad	Add A la Carte	\$1.00 \$4.99	
Blue Cheese Pecan Chopped Salad**	Add A la Carte	\$1.00 \$4.99	


Chicken, Ribs, Chops & More

Add a cup of our fresh made soup or one of our Signature Side Salads \$2.99 Add a Premium Side Salad** \$3.99.			
Parmesan-Herb Crusted Chicken		\$14.49	
Wood-fire grilled chicken topped with a Parmesan-Herb crust and a fresh tomato basil garnish. Fresh seasonal mixed veggies.			
Grilled Chicken on the Barbie		\$13.49	
Seasoned and wood-fire grilled chicken breast with our signature BBQ sauce. Fresh seasonal mixed veggies.			
 1 photo			
Alice Springs Chicken		\$14.99	
Wood-fire grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce. Aussie Fries. Pairs well with Kendall-Jackson® Vintner's Reserve Chardonnay.			
Chicken Tender Platter		\$11.99	
Crispy white-meat tenders served with choice of honey mustard or Buffalo sauce. Aussie Fries and choice of one side.			
Baby Back Ribs	Full Order 1/2 Order	\$19.99 \$15.49	
Smoked, wood-fire grilled and brushed with a tangy BBQ sauce. Aussie Fries.			
Pork Porterhouse*		\$14.99	
Tender, juicy and prepared over our wood-fire grill. Homestyle mashed potatoes and a choice of Signature Side Salad.			
Toowoomba Pasta		\$14.99	
Grilled shrimp, crawfish, mushrooms and Parmesan with fettuccine and a cream sauce.			
 1 review			
Queensland Chicken & Shrimp Pasta	Don't Want Chicke...	\$14.99 \$10.99	
Wood-fire grilled chicken and shrimp over fettuccine noodles tossed in a creamy Parmesan cheese sauce.			
Ribs & Chicken on the Barbie		\$15.99	
1/3 rack of baby back ribs and a wood-fire grilled chicken breast. Aussie Fries.			

Straight From the Sea

Add a cup of our fresh made soup or one of our Signature Side Salads \$2.99 Add a Premium Side Salad** \$3.99.			
Bacon Bourbon Salmon*	7 oz. 10 oz.	\$16.99 \$18.99	
Wood-fire grilled Salmon brushed with smoky bourbon glaze and topped with bacon. Fresh seasonal mixed veggies. Pairs well with Samuel Adams® Boston Lager.			
Perfectly Grilled Salmon*	7 oz. 10 oz.	\$15.99 \$17.99	
Seasoned and wood-fire grilled. Fresh seasonal mixed veggies.			
Lobster Tails		\$23.49	
Two cold water tails perfectly steamed for maximum tenderness. Choice of two sides.			
Hand-Breaded Shrimp		\$14.99	
Twelve crispy, hand-breaded shrimp served with your choice of cocktail or spicy Volcano sauce. Aussie Fries.			
Tilapia* with Pure Lump Crab Meat		\$14.99	
Tilapia crowned with pure lump crab meat, crab stuffing, sliced mushrooms with a light lemon butter and white wine sauce. Fresh seasonal mixed veggies.			

Forkless Features

Served with Aussie Fries. Burgers are cooked to order. Add a cup of our fresh made soup or one of our Signature Side Salads \$2.99 Add a Premium Side Salad** \$3.99.			
The Bloomin' Burger*		\$10.99	
Topped with Bloomin' Onion® petals, American cheese, lettuce, tomato and our spicy signature bloom sauce.			
The Outbacker Burger*		\$9.99	
Topped with lettuce, tomato, onion, pickle and mustard.			
Grass-Fed Burger* # with Aged Cheddar		\$12.99	
100% Grass-Fed, sustainably raised premium beef patty topped with aged Cheddar cheese, lettuce, tomato, onion and a garlic aioli.			
 1 review			
Steakhouse Philly*		\$12.49	
Ribeye steak sliced thin with our steakhouse cheese sauce, grilled onions and red peppers then smothered with melted White Cheddar cheese on a sub roll.			
Crispy Chicken Sandwich		\$9.99	
Hand-breaded and lightly fried, tossed in Buffalo sauce with lettuce and house-made ranch.			
Sweet Hook O' Mine Sandwich		\$10.99	
Grilled chicken with Swiss cheese, bacon, lettuce, tomato and honey mustard sauce.			


Irresistible Desserts

Chocolate Thunder From down Under**		\$7.99	
An extra generous pecan brownie topped with rich vanilla ice cream, our warm chocolate sauce, chocolate shavings and whipped cream.			
New York-Style Cheesecake		\$6.99	
Aussie-sized slice of premium New York-style cheesecake served with a choice of raspberry or chocolate sauce.			
Triple-Layer Carrot Cake**		\$6.99	
Moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing.			
Salted Caramel Cookie Skillet**		\$4.99	
A warm salted caramel cookie with pieces of white chocolate, almond toffee and pretzels, toasted in a skillet and topped with vanilla ice cream.			

Mini Dessert Parfaits

\$3.99. Layers of rich, creamy filling topped with whipped cream and served in an old-fashioned mini Mason jar.			
Double Chocolate		\$3.99	
Seasonal Flavor**		\$3.99	

Signature Cocktails

Aussie Rum Punch			
Mount Gay® Rum, Malibu® Coconut Rum, fresh lime, mango & cranberry juice.			
 1 review			
Naturally Skinny 'Rita			
(Under 150 Calories). Enjoy our 100% Blue Agave El Jimador® Reposado Tequila naturally mixed with real citrus juices.			
Sauza Gold Coast 'Rita			
Our proprietary house margarita made with Sauza® Gold Tequila. Have it frozen or on the rocks. Try it Down Under by adding an extra shot of Sauza® Gold Tequila and a Cointreau® float.			
Kiwi 'Rita			
This refreshingly fruity 'rita is made with tropical kiwi and real citrus juices hand-shaken with Lunazul® Blanco Tequila.			
New South Wales Sangria			
Little Boomey® Australian Cabernet, Korbel® Brandy, fresh fruit and a mix of pineapple, mango and orange juice.			
The Wallaby Darned			
The famous Australian peach Bellini. A frosty combination of peaches, La Marca® Prosecco, SVEDiKA® Vodka and DeKuyper® Peachtree™ Schnapps.			
Tito's Cucumber Lemonade			
Cool as a cucumber. An infusion of fresh cucumber, Tito's® Handmade Vodka and Country Style Lemonade shaken and served in a Mason jar.			
Blackberry Martini			
Blackberry flavors combined with Finlandia® Raspberry Vodka, pineapple juice and a splash of cranberry for a juicy indulgence.			
Black Barrel Irish Tea			
Or course it's spiked! Jameson® Black Barrel Irish Whiskey shaken up with fresh squeezed lemon, mango and Gold Peak® Tea garnished with a sprig of mint.			
Beers			
Ask your server about our seasonal draft beer.			
Craft			
Samuel Adams Boston Lager			
Samuel Adams Seasonal			
Shock Top Belgian White			
Blue Moon Belgian White			
Angry Orchard Crisp Apple Hard Cider			
Coney Island Hard Root Beer			

Aussie

Foster's Lager			
Foster's 25.4 Oz. Oil Can			

Non-Alcoholic

O'Doul's			
American			
Budweiser			
Bud Light			
Coors Light			
Michelob ULTRA			
Miller Lite			
Import			
Amstel Light			
Corona Extra			
Corona Light			
Dos Equis Lager XX			
Heineken			
Newcastle Brown Ale			
Stella Artois			
Wines			
See beverage book for more options and pricing.			
White			
White Zinfandel, Sutter Home, California			
Moscato, Jacob's Creek, Australia			