



BLOOMIN' ONION®

Pairs well with Foster's® Lager



AUSSIE-TIZERS®

BLOOMIN' ONION®

An Outback Ab-Original! Our special onion is hand-carved, cooked until golden and ready to dip into our spicy signature bloom sauce. 8.99

AUSSIE CHEESE FRIES

Topped with melted Monterey Jack, Cheddar and chopped bacon with house-made ranch dressing. Regular 10.79 | Small 8.49

KOOKABURRA WINGS®

Chicken wings tossed in our secret spices served with our Blue Cheese dressing and celery. Choose mild, medium or hot. 10.99

VOLCANO SHRIMP

Crispy shrimp tossed in a spicy Volcano sauce and topped with green onions. 9.99

BLOOM PETALS

Bloomin' Onion® petals served with our spicy signature bloom sauce. 4.99

ALICE SPRINGS CHICKEN QUESADILLA®

Stuffed with fresh grilled chicken breast, sautéed mushrooms, bacon, melted cheeses and honey mustard sauce. Regular 10.49 | Small 7.49

STEAKHOUSE QUESADILLA

Stuffed with tender slow-roasted prime rib, Monterey Jack cheese, chipotle spread, cilantro and green onions. Served with sour cream. 12.49

NEW! CRAB CAKES

Two 3 oz. jumbo lump crab cakes. Paired with creamy Dijonnaise sauce. 10.49


WOOD-FIRE GRILLED SHRIMP ON THE BARBIE

Sprinkled with a special blend of seasonings and wood-fire grilled. Served with grilled artisan bread, garlic herb butter and fresh tomato basil. 10.99

STEAKHOUSE MAC & CHEESE BITES

Eight golden bites filled with macaroni, Asiago, Mozzarella and Parmesan cheese. Served with house-made ranch dressing. 5.99

GOLD COAST COCONUT SHRIMP®

Hand-dipped in batter, rolled in coconut and fried golden. Paired with Creole marmalade. Regular 9.99 |  Small 5.49

BUSHMAN 'SHROOMS



Lightly battered and fried mushrooms, with house-made ranch dressing. 7.99


SEARED PEPPERED AHI*

Sashimi-style Tuna seared rare and placed atop an Asian slaw. Served with a creamy ginger-soy sauce. Regular 12.99 | Small 9.49

AUSSIE SIGNATURE SAMPLER

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. 10.49

 = Under 600 calories, ask your server for details.  = Outback Signature Item

 Item contains or may contain nuts.

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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WOOD-FIRE GRILLED SHRIMP ON THE BARBIE

Pairs well with Shock Top® Belgian White

SOUPS & SIDE SALADS

BAKED POTATO SOUP

Creamy potato soup topped with melted cheese, bacon and green onions. Cup 3.99 | Bowl 5.79

CHICKEN TORTILLA SOUP

Chicken breast in a seasoned broth, topped with Monterey Jack and Cheddar cheese, cilantro and crispy tortilla strips. Served with a wedge of lime. Cup 3.99 | Bowl 5.79

FRENCH ONION SOUP

Made with our world-famous onions and topped with melted Provolone cheese. 6.79

SIGNATURE SIDE SALADS

House Salad 4.49
Caesar Salad 4.49

PREMIUM SIDE SALADS

Blue Cheese Wedge Salad 5.49
Blue Cheese Pecan Chopped Salad  5.49

ENTRÉE SALADS

AUSSIE COBB SALAD



Fresh mixed greens, chopped hard-boiled eggs, tomatoes, bacon, Monterey Jack and Cheddar cheese and freshly made croutons. Served with your choice of dressing. 10.49
Top with wood-fire grilled or crispy chicken 13.49


BRISBANE CAESAR SALAD

Crisp romaine lettuce and freshly made croutons tossed in our Caesar dressing. 9.49
Top with wood-fire grilled chicken or Grilled Shrimp on the Barbie 12.49

STEAKHOUSE SALAD

Seared center-cut sirloin, mixed greens, Aussie Crunch, tomatoes, red onions, cinnamon pecans and our Danish Blue Cheese vinaigrette. 14.79

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STEAKHOUSE SALAD

Pairs well with 14 Hands[®]
Cabernet Sauvignon

SIGNATURE STEAKS

OUTBACK STEAKS ARE USDA GRADED, HAND-TRIMMED AND COOKED TO ORDER. SERVED WITH A CHOICE OF SIGNATURE POTATO AND ONE FRESHLY MADE SIDE.



**VICTORIA'S
FILET® MIGNON***

The most tender and juicy thick cut seasoned and seared.
6 oz. 22.49 | 9 oz. 27.99



**AYERS ROCK
NY STRIP***

NY Strip full of rich flavor. Seasoned and seared to perfection.
14 oz. 24.99



**OUTBACK
CENTER-CUT
SIRLOIN***

Center-cut for tenderness. Lean, hearty and full of flavor.
Seasoned and seared.
6 oz. 12.29 | 8 oz. 15.99 | 11 oz. 18.79



**MELBOURNE
PORTERHOUSE***

Porterhouse features a flavorful strip and filet tenderloin together. Seasoned with our special blend of herbs and spices then seared. 20 oz. 27.49



RIBEYE*

Well-marbled, juicy and savory. Wood-fire grilled with the natural flavor of oak. 10 oz. 20.99 | 12 oz. 22.99



**BONE-IN NATURAL
CUT RIBEYE***

Bone-in and extra marbled for maximum tenderness. Seasoned and wood-fire grilled over oak. 22 oz. 29.49



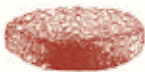
**SLOW-ROASTED
PRIME RIB***

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.*
8 oz. 18.99 | 12 oz. 21.99 | 16 oz. 23.99



**ROASTED
GARLIC FILET
MEDALLIONS***

Seared filet medallions topped with roasted garlic butter. Served with homestyle mashed potatoes and fresh seasonal veggie. 17.49



**CLASSIC
TENDERLOIN
CHOPPED STEAK***

Our blend of tenderloin and chuck steak topped with sautéed mushrooms, grilled onions and Cabernet sauce. Served with homestyle mashed potatoes and fresh seasonal veggie. 10.99

TEMPERATURE GUIDE



RARE: Cool red center

MEDIUM RARE: Warm red center

MEDIUM: Warm pink center, touch of red

MEDIUM WELL: Warm brown, pink center

WELL DONE: Hot brown center, no pink

STEAK MATES *Add any of these to your juicy steak for an enhanced steak experience.*

ROASTED GARLIC BUTTER TOPPING

Sautéed garlic with a touch of cracked black pepper. 1.49

SMOKY BACON BOURBON TOPPING

Smoky bourbon glaze and crisp chopped bacon. 1.79

SAUTÉED 'SHROOMS 2.99

GRILLED SHRIMP 5.99

GOLD COAST COCONUT SHRIMP[Ⓞ] 5.99

STEAMED LOBSTER TAIL 10.99

SURF & TURF *Served with a choice of Signature Potato and one Freshly Made Side.*

SIRLOIN* & CHOICE OF SHRIMP[Ⓞ]

Our signature center-cut sirloin with Grilled Shrimp on the Barbie or Gold Coast Coconut Shrimp.
6 oz. 16.79 | 8 oz. 19.79 | 11 oz. 22.29

FILET MIGNON* & LOBSTER

A tender and juicy thick cut 6 oz. filet paired with a steamed lobster tail. 27.49

FRESHLY MADE POTATOES & SIDES

SIGNATURE POTATOES *à la carte 2.99*

Homestyle Mashed Potatoes
Aussie Fries
Baked Potato
Sweet Potato

CLASSIC SIDES *à la carte 2.99*

Fresh Mixed Veggies
Fresh Seasonal Veggie

SOUP *à la carte 3.99*

Baked Potato Soup - *cup*
Chicken Tortilla Soup - *cup*

SALADS *à la carte 4.49*



House Salad
Caesar Salad

PREMIUM SIDES

Steakhouse Mac & Cheese *Add 1.99 à la carte 4.99*
Broccoli & Cheese *Add 1.00 à la carte 3.99*
Loaded Mashed Potatoes *Add 1.00 à la carte 3.99*
Grilled Asparagus *Add 1.00 à la carte 3.99*

PREMIUM SALADS

Blue Cheese Wedge Salad *Add 1.00 à la carte 5.49*
Blue Cheese Pecan
Chopped Salad[Ⓞ] *Add 1.00 à la carte 5.49*

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[Ⓞ] *Item contains or may contain nuts.*

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PREMIUM SIDES

Add one of our premium sides to any entrée



ALICE SPRINGS CHICKEN®

Pairs well with Kendall-Jackson Vintner's Reserve Chardonnay

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

Wood-fire grilled chicken topped with a Parmesan-Herb crust and a fresh tomato basil garnish. Fresh mixed veggies. 14.99

GRILLED CHICKEN ON THE BARBIE

Seasoned and wood-fire grilled chicken breast with our signature BBQ sauce. Fresh mixed veggies. 13.99

ALICE SPRINGS CHICKEN®

Wood-fire grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce. Aussie Fries. 15.99

CHICKEN TENDER PLATTER

Crispy white-meat tenders served with choice of honey mustard or Buffalo sauce. Aussie Fries and choice of one side. 12.99

BABY BACK RIBS

Smoked, wood-fire grilled and brushed with a tangy BBQ sauce. Aussie Fries. Full order 21.49 | 1/2 order 15.99

DROVER'S RIBS & CHICKEN PLATTER

1/2 rack of baby back ribs and wood-fire grilled chicken breast. Aussie Fries. 17.99

PORK PORTERHOUSE*

Tender, juicy and prepared over our wood-fire grill. Homestyle mashed potatoes and a choice of Signature Side Salad. 15.79

QUEENSLAND CHICKEN & SHRIMP PASTA

Wood-fire grilled chicken and shrimp over fettuccine noodles tossed in a creamy Parmesan cheese sauce. 15.79
Don't want chicken or shrimp? 10.99

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*

Wood-fire grilled Salmon brushed with smoky bourbon glaze and topped with bacon. Fresh mixed veggies. 7 oz. 17.99 | 10 oz. 19.99

PERFECTLY GRILLED SALMON*

Seasoned and wood-fire grilled. Fresh mixed veggies. 7 oz. 16.99 | 10 oz. 18.99

LOBSTER TAILS

Two cold water tails perfectly steamed for maximum tenderness. Choice of two sides. 26.99

HAND-BREADED SHRIMP

Twelve crispy, hand-breaded shrimp served with your choice of cocktail or spicy Volcano sauce. Aussie Fries. 14.99

TILAPIA* WITH PURE LUMP CRAB MEAT

Tilapia crowned with pure lump crab meat, crab stuffing, sautéed mushrooms with a lemon butter sauce. Fresh mixed veggies. 15.99



BACON BOURBON SALMON*

Pairs well with Samuel Adams® Boston Lager

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^{Ⓞ*}

Topped with Bloomin' Onion[®] petals, American cheese, lettuce, tomato and our spicy signature bloom sauce. 10.99

THE OUTBACKER BURGER*

Topped with lettuce, tomato, onion, pickle and mustard. 9.99

Add your choice of cheese or bacon 1.00 each

GRASS-FED BURGER** WITH AGED CHEDDAR

100% Grass-Fed, sustainably raised premium beef patty topped with aged Cheddar cheese, lettuce, tomato, onion and a garlic aioli. 12.99

STEAKHOUSE PHILLY*

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. 12.99

CRISPY CHICKEN SANDWICH

Hand-breaded and lightly fried, tossed in Buffalo sauce with lettuce and house-made ranch. 10.99

SWEET CHOOK O' MINE SANDWICH

Grilled chicken with Swiss cheese, bacon, lettuce, tomato and honey mustard sauce. 11.99

IRRESISTIBLE DESSERTS

CHOCOLATE THUNDER FROM DOWN UNDER^{Ⓞ*}

An extra generous pecan brownie topped with rich vanilla ice cream, our warm chocolate sauce, chocolate shavings and whipped cream. 7.99

NEW YORK-STYLE CHEESECAKE

Aussie-sized slice of premium New York-style cheesecake served with a choice of raspberry or chocolate sauce. 6.99

NEW! SALTED CARAMEL TOPPED CHEESECAKE

Aussie-sized slice of premium New York-style cheesecake drizzled with our rich salted caramel sauce. 7.99

TRIPLE-LAYER CARROT CAKE[Ⓞ]

Moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing. 6.99

SALTED CARAMEL COOKIE SKILLET[Ⓞ]

A warm salted caramel cookie with pieces of white chocolate, almond toffee and pretzels, toasted in a skillet and topped with vanilla ice cream. 4.99


MINI DESSERT PARFAITS

Layers of rich, creamy filling topped with whipped cream and served in an old-fashioned mini Mason jar. 3.99

Choice of:

DOUBLE CHOCOLATE

 **SEASONAL FLAVOR[Ⓞ]**

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+ Based on availability

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CHOCOLATE THUNDER FROM DOWN UNDER^{Ⓞ*}





BLACKBERRY
MARTINI

AUSSIE RUM
PUNCH

BLACK
BARREL
IRISH TEA

TITO'S
CUCUMBER
LEMONADE

KIWI
'RITA

SIGNATURE COCKTAILS SEE BEVERAGE BOOK FOR MORE OPTIONS

AUSSIE RUM PUNCH

Mount Gay® Rum, Malibu® Coconut Rum, fresh lime, mango & cranberry juice.

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 Red wine, 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, SVEDKA® 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

Of 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

Drink Responsibly. Drive Responsibly.

CRAFT

Samuel Adams Boston Lager
Samuel Adams Seasonal
Shock Top Belgian White
Blue Moon Belgian White
Rogue Hazelnut Brown Nectar®
Angry Orchard Crisp Apple Hard Cider

AUSSIE

Foster's Lager
Foster's 25.4 oz. Oil Can
Coopers Original Pale Ale

NON-ALCOHOLIC

O'Doul's

AMERICAN

Budweiser
Bud Light
Coors Light
Michelob ULTRA
Miller Lite

IMPORT

Corona Extra
Corona Light
Dos Equis Lager XX
Heineken
Newcastle Brown Ale
Stella Artois

WINES PLEASE SEE OUR BEVERAGE BOOK FOR OUR FULL WINE LIST & PRICING

WHITE

White Zinfandel, Sutter Home, California
Moscato, Jacob's Creek, Australia
Riesling, Chateau Ste. Michelle, Washington
Pinot Grigio, Ecco Domani, Italy
Chardonnay, Little Boomey, Australia
Chardonnay, Kendall-Jackson Vintner's Reserve, CA
Prosecco (Sparkling Wine), La Marca, Italy

RED

Pinot Noir, Mirassou, California
Merlot, Red Diamond, Washington
Red Blend, Apothic, California
Shiraz, Jacob's Creek Reserve, Australia
Cabernet Sauvignon, 14 Hands, Washington
Cabernet Sauvignon, Little Boomey, Australia
Cabernet Sauvignon, Francis Coppola Ivory Label, CA

BEVERAGES



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DINE REWARDS™

Sign up at dine-rewards.com and download our mobile app at OUTBACK.COM/APP

GET 50% OFF* EVERY 4TH VISIT

*Up to \$20 off. Visit dine-rewards.com for full program details.