



SPECIALTIES OF THE HOUSE







SNACKS STARTING AT \$4



COCONUT SHRIMP® (small)
Dipped in beer batter, rolled in coconut and fried golden. Paired with Creole marmalade.

ALICE SPRINGS CHICKEN QUESADILLAS® (small) Stuffed with fresh grilled chicken breast, sautéed mushrooms, bacon, melted cheeses and honey mustard sauce.

SEARED PEPPERED AHI* (small)
Sashimi-style Tuna seared rare and placed atop an
Asian slaw. Served with a creamy ginger-soy sauce.



NEW! GARLIC PARMESAN FRIES

Crisp fries seasoned with garlic, herbs and Parmesan cheese.

CRAB STUFFED MUSHROOMS

Sautéed mushrooms stuffed with lump crab meat served over a creamy lemon butter sauce.



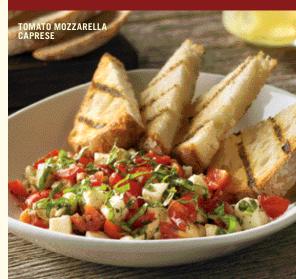
BLOOM PETALSBloomin' Onion® petals served with our spicy signature bloom sauce.



NEW! TOMATO MOZZARELLA CAPRESE A combination of chopped tomato, Mozzarella and basil served with grilled artisan bread.

tem 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.



SIPS STARTING AT \$4





SVEDKA® Vodka shaken up with watermelon purée, pineapple juice and a dash of ginger-infused syrup



SIGNATURE SANGRIAS Choose from our Blackberry, Strawberry Peach or New South Wales.

SAUZA® GOLD COAST 'RITA® Sauza® Gold Tequila & real, all-natural citrus juices. On the rocks or frozen. Salt or no salt.

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

NATURALLY SKINNY 'RITA 100% Blue Agave El Jimador® Reposado Tequila naturally mixed with real citrus juices. (Under 150 Calories)

Coronita® served upside down in our Custom Outback Red Party Cup with flavors of rock melon and all-natural citrus mix. *Chelada: Beer Cocktail*

El Jimador® Reposado Tequila and all-natural citrus juices served in our Custom Outback Red Party Cup and topped with an upside down Coronita®.

JACOB'S CREEK MOSCATO Light-bodied with tropical and subtle pear fruit flavors and aromas.

14 HANDS CABERNET SAUVIGNON A Washington state red wine with flavors of black cherry, baking spice and stone fruit.

LITTLE BOOMEY MERLOT Medium-bodied with flavors of ripe cherry and soft plum.

BUD LIGHT DRAFT

FOSTER'S 25.4 oz. Oil Can

DOS EQUIS LAGER XX Bottle

ANGRY ORCHARD CRISP APPLE HARD CIDER Bottle

Please see our beverage menu for more choices.





AUSSIE-TIZERS® TO SHARE

Please see our Sips & Snacks menu for more choices.

Bloomin' Onion® Our special onion is hand-carved, cooked until golden and ready to dip

into our spicy signature bloom sauce. Aussie Cheese Fries Topped with melted Monterey Jack, Cheddar and chopped bacon with a

spicy ranch dressing.

Wings Chicken wings tossed in our secret spices served with our Blue Cheese

dressing and celery. Choose mild, medium or hot.

Alice Springs Chicken Stuffed with fresh grilled chicken breast, sautéed mushrooms, Quesadillas® bacon, melted cheeses and honey mustard sauce.

NEW! Seared Sashimi-style Tuna seared rare and placed atop an Asian slaw. Peppered Ahi* Served with a creamy ginger-soy sauce.

NEW! Wood-Fire Sprinkled with seasonings and wood-fire grilled. **Grilled Shrimp** Served with grilled artisan bread, garlic herb butter and on the Barbie fresh tomato basil.

Crab & Avocado Stack Avocado and marinated crab meat topped with minced tomato basil and a drizzle of wasabi vinaigrette. Served with white corn tortilla chips.

Coconut Shrimpo Dipped in beer batter, rolled in coconut and fried golden. Paired with Creole marmalade.

Creamy blend of grilled chicken and signature Buffalo sauce. **NEW!** Buffalo Served with tortilla chips and celery. Chicken Dip

NEW! Great Sashimi-style Ahi Tuna with a drizzle of ginger-soy dressing, crispy Barrier Trio*

o Coconut Shrimp and a mini version of our Crab & Avocado Stack served with tortilla chips.

SOUPS & SALADS

Signature Baked **Potato Soup**

Creamy potato soup topped with melted cheese, bacon and green onions.

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.

French Onion Soup

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

ᢞ Caesar Salad Crisp romaine lettuce and freshly made croutons tossed in our Caesar dressing.

Top with wood-fire grilled chicken or Grilled Shrimp on the Barbie

Fresh mixed greens, chopped hard-boiled eggs, tomatoes, bacon, **Aussie Cobb Salad** Monterey Jack and Cheddar cheese and freshly made croutons.

Served with your choice of dressing. Top with wood-fire grilled or crispy chicken

Sesame Salad*

o Mixed greens, red peppers, chopped cilantro, sliced almonds and

sesame seeds tossed in sesame vinaigrette.

Top with grilled chicken

Top with Ahi Tuna or grilled Salmon

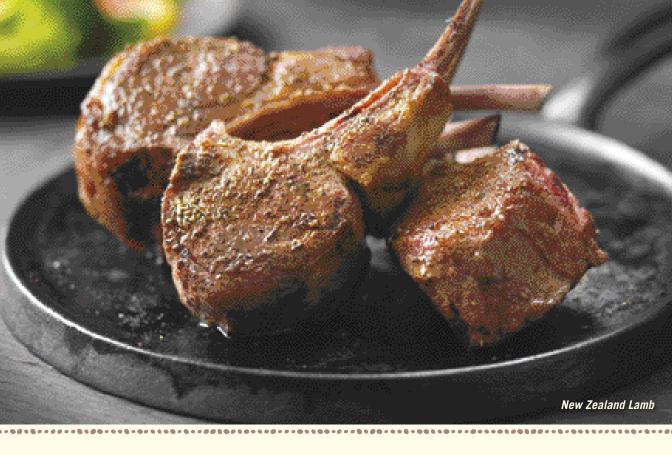
Chicken and Ahi Tuna Sesame Salads are under 600 calories

Wood-fire grilled chicken, mixed greens, fire-roasted corn, bacon, **Chopped BBQ** Chicken Salad red onion, tomatoes and tortilla chips. Tossed in BBQ Ranch dressing.

Steakhouse Salad*© Seared sirloin, mixed greens, Aussie Crunch, tomatoes, red onions, cinnamon pecans and Danish Blue Cheese vinaigrette.

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



CHICKEN, RIBS, CHOPS & MORE

Add a cup of our fresh made soup or one of our Signature Side Salads. Add one of our Premium Side Salads.

Parmesan-Herb **Crusted Chicken** Wood-fire grilled chicken topped with a Parmesan-Herb crust. Fresh seasonal mixed veggies.

Grilled Chicken

Seasoned and wood-fire grilled chicken breast with our signature

BBQ sauce. Seasonal mixed veggies.

on the Barbie **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.

Chicken Tender Platter Crispy white-meat tenders served with honey mustard sauce.

Aussie Fries and choice of one side.

Ribs & Chicken on the Barbie

1/3 rack of baby back ribs and a wood-fire grilled chicken breast.

Aussie Fries.

Baby Back Ribs

Smoked, wood-fire grilled and brushed with a tangy BBQ sauce.

Aussie Fries.

Pork

Porterhouse*

Tender, juicy and prepared over our wood-fire grill. Served with garlic mashed potatoes and choice of Signature Side Salad.

Maple-Mustard **Glazed Pork Chops*** Two wood-grilled boneless chops topped with a maple-mustard glaze.

Garlic mashed potatoes and fresh steamed broccoli.

New Zealand Lamb*

Finished with a rich Cabernet wine sauce. Garlic mashed

potatoes and fresh seasonal mixed veggies.

No Rules Parmesan

Pasta

Fettuccine noodles tossed in a creamy Parmesan cheese sauce.

Add grilled shrimp or chicken breast, or choose both.

NEW! Signature Chop Steak*

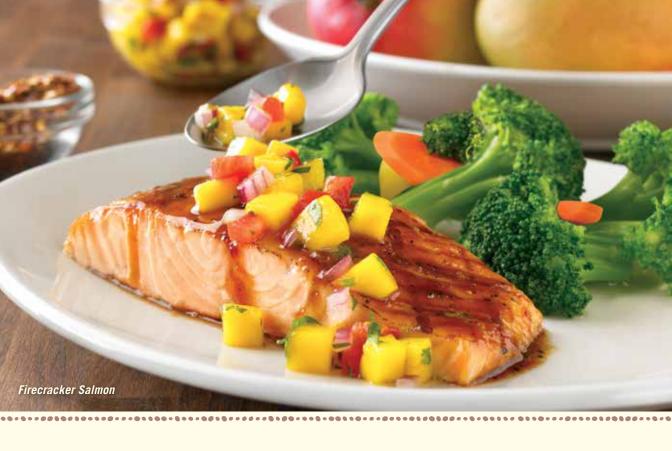
Ground steak atop sautéed mushrooms and grilled onions. Served with

garlic mashed potatoes and fresh seasonal mixed veggies.

⁼ Under 600 calories, ask your server for details.

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.



STRAIGHT FROM THE SEA

Add a cup of our fresh made soup or one of our Signature Side Salads. Add one of our Premium Side Salads.

Firecracker Salmon*

Wood-fire grilled Salmon glazed with Firecracker sauce and topped

with fresh mango salsa. Fresh seasonal mixed veggies.

Perfectly Grilled Salmon*

Seasoned and wood-fire grilled. Fresh seasonal mixed veggies.

Tilapia* with Pure Lump Crab Meat Tilapia crowned with crab stuffing, pure lump crab meat, sliced mushrooms with a light lemon butter and white wine sauce. Fresh seasonal mixed veggies.

₩Simply Grilled Mahi*

Seasoned and wood-fire grilled Mahi. Fresh seasonal mixed veggies.

Hearts of Gold Mahi*

Wood-fire grilled Mahi topped with artichoke hearts, sun-dried tomatoes, green onions and a light lemon sauce. Fresh seasonal mixed veggies.

Lobster Tails

Two cold water tails steamed or seasoned and grilled. Choice of two sides.

FRESHLY MADE SIDES

Freshly Made Sides Offered Separately

Fresh Steamed Broccoli
Fresh Seasonal Mixed Veggies
Seasoned Rice
Garlic Mashed Potatoes
Aussie Fries
Dressed Baked Potato
Sweet Potato with Honey Butter &
Brown Sugar
Grilled Asparagus

Cup - Soup

Signature Baked Potato Soup Chicken Tortilla Soup

Signature Side Salads

House Salad Caesar Salad

Premium Side Salads

Classic Blue Cheese Wedge Salad Blue Cheese Pecan Chopped Salad •

⁼ Under 600 calories, ask your server for details.

[•] 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.



SIGNATURE OUTBACK STEAKS

Outback steaks are hand-cut, prepared upon order and come with choice of one freshly made side. Select either a savory cup of soup or one of our crisp Signature Side Salads. No matter your path, a delicious destination awaits.

SEASONED & SEARED CLASSIC CUTS

Our chefs recommend ordering these cuts in the <u>Seasoned & Seared</u> preparation: seasoned with our special blend of herbs & spices and seared on a hot grill to lock in the juicy flavor.

Victoria's Filet® Mignon* The most tender and juicy thick cut.

New York Strip* Full of rich flavor.

Our signature sirloin is one of the leanest cuts, hearty and full of flavor.

Porterhouse* Flavorful strip and filet tenderloin together.

WOOD-FIRE GRILLED SPECIALTY CUTS

Our chefs recommend ordering these cuts in the **Wood-Fire Grilled** preparation: seasoned and flame grilled over oak wood for a delicious natural flavor.

Ribeye* Well-marbled, juicy and savory.

NEW! Bone-In

Natural Cut Ribeye*

Juicy, bone-in and extra marbled for maximum tenderness.

Herb Roasted (based on availability) Seasoned, slow-roasted and hand-carved to order. **Prime Rib*** Try the 12 oz. or 16 oz. finished on the wood-fire grill.

Teriyaki Filet Wood-fire grilled teriyaki marinated filet, onions, red and green peppers **Medallions*** over seasoned rice.

BOLD COMBINATIONS

Bold combinations selected by our culinary team for your enjoyment.

Sirloin* & Our signature sirloin with Grilled Shrimp on the Barbie or Coconut Shrimp. Choice of Shrimp®

Filet* & Lobster TailA tender and juicy thick cut 6 oz. filet paired with a seasoned and grilled lobster tail.

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

ENHANCE YOUR STEAK EXPERIENCE

TOPPINGS:

Bloom Petals Parmesan-Herb Crust Blue Cheese Crumbles Wild Mushroom Sauce Sautéed Mushrooms

ADD-ONS:

Grilled Shrimp
Coconut Shrimp
Baby Back Ribs (1/3 order)
1/2 lb. Snow Crab
Lobster Tail

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.

ORKLESS FEATUR

Served with Aussie Fries. Burgers are cooked to order.

Add a cup of our fresh made soup or one of our Signature Side Salads.

Add one of our Premium Side Salads.

The Outbacker Burger* Topped with lettuce, tomato, onion, pickle and mustard.

Add your choice of cheese: American, Swiss, Provolone or Cheddar

Add bacon

Topped with Bloomin' Onion® petals, American cheese, lettuce, The Bloomin' Burger®*

tomato and our spicy signature bloom sauce.

Double Burger* Two wood-fire grilled patties topped with American cheese, lettuce,

tomato, red onion and mayo on a grilled brioche bun.

Chicken Sandwich

Wood-Grilled California Topped with bacon, lettuce, tomato, herb aioli

and avocado.

Crispy Chicken

Sandwich

Hand-breaded and lightly fried, tossed in Buffalo sauce

with lettuce and ranch.

Prime Rib* Dip Sandwich

Thin-sliced seared prime rib with grilled onions and

Swiss cheese.

NEW! Ribeye* Melt

Tender ribeye topped with grilled onions, crispy bacon, melted Cheddar

cheese and garlic aioli, all on a toasted Artisan bun.

NEW! Aussie Steak* Tacos

Three grilled steak tacos topped with crispy slaw, fresh pico de gallo,

melted cheese and an herb aioli.

NEW! Aussie **Fish Tacos**

Three blackened fish tacos topped with crispy slaw, fresh pico de gallo

and an herb aioli.

NEW! Aussie Chicken Tacos Three grilled chicken tacos topped with crispy slaw, fresh pico de gallo,

melted cheese and an herb aioli.

FRESHLY MADE SIDES

Freshly Made Sides Offered Separately

Fresh Steamed Broccoli Fresh Seasonal Mixed Veggies

Seasoned Rice

Garlic Mashed Potatoes

Aussie Fries

Dressed Baked Potato

Sweet Potato with Honey Butter &

Brown Sugar Grilled Asparagus Cup - Soup

Signature Baked Potato Soup Chicken Tortilla Soup

Signature Side Salads

House Salad Caesar Salad

Premium Side Salads

Classic Blue Cheese Wedge Salad Blue Cheese Pecan Chopped Salad o

^{*}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



Item contains or may contain nuts.



MINI MILKSHAKES

Chocolate Mini Milkshake Rich chocolate sauce and Blue Bell® Homemade Vanilla Ice Cream are blended to perfection. Topped with whipped cream and chocolate shavings.

Vanilla Mini Milkshake Handcrafted with creamy Blue Bell® Homemade Vanilla Ice Cream and topped with whipped cream and a vanilla wafer.

Strawberry Mini Milkshake

Made to order with Blue Bell® Homemade Vanilla Ice Cream, strawberries and our very own whipped cream. Berry delicious.

OREO® Mini Milkshake Hand scooped Blue Bell® Homemade Vanilla Ice Cream and OREO® crumbles are blended into the ultimate cookies and cream combination. Topped with whipped cream and extra OREO® cookie crumbles.



IRRESISTIBLE DESSERTS

Sweet Adventure Sampler Trio®©

Sample three fabulous desserts: Chocolate Thunder From Down Under® with pecan brownie, Carrot Cake with coconut and pecans

and Classic Cheesecake. Or choose one individual dessert portion

Classic Cheesecake

New York-style cheesecake served with a choice of raspberry or chocolate sauce.

Carrot Cake[©]

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

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.

= Under 600 calories, ask your server for details.

[•] 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.



OUTBACK SPECIALTY COCKTAILS

Enjoy a selection of our refreshing cocktails. Please see our beverage menu for more choices and prices.

NEW! Castaway Drift away to your island paradise with Absolut® Mandrin Vodka, Cruzan® Passion Fruit Rum, Cocktail Malibu® Coconut Rum, blood orange sour and a splash of pineapple juice.

Naturally (Under 150 Calories) Enjoy our 100% Blue Agave El Jimador® Reposado Tequila naturally Skinny 'Rita mixed with real citrus juices and a splash of orange juice.

Sauza® Gold Our proprietary house margarita made with Sauza® Gold Tequila. Have it frozen or on the rocks. Coast 'Rita® Try it Down Under by adding an extra shot of Sauza® Gold Tequila and a Cointreau® float.

Your choice of Patrón® Silver or Avión® Silver Tequila, Grand Marnier® and Cointreau® are hand **Top Shelf** 'Rita shaken with a trio of lemon, lime and orange juices. Served straight up or on the rocks.

New South Little Boomey® Australian Cabernet, Korbel® Brandy, fresh apples and a mix of pineapple, **Wales Sangria** mango and orange juice.

The Wallaby The famous Australian peach bellini. A frosty combination of peaches, Prosecco, SVEDKA® Vodka and DeKuyper® Peachtree™ Schnapps. **Darned®**

Absolut® Citron Vodka, Cointreau®, mango and a splash of Ocean Spray® cranberry juice, Sydney's Cosmo Martini served straight up.

Try an Aussie-sized 22 oz. Big Bloke Draft.

Craft Samuel Adams Samuel Adams Seasonal Blue Moon Belgian White Shock Top Belgian White Angry Orchard Crisp Apple Hard Cider Aussie Foster's Lager Foster's 25.4 oz. Oil Can

Non-Alcoholic O'Doul's

■ Drink Responsibly Drive Responsibly ■ American **Import Premium** Amstel Light Budweiser Corona Extra **Bud Light** Corona Light Dos Equis Lager XX

Michelob ULTRA Heineken Newcastle Brown Ale Miller Lite

Stella Artois

Please see our beverage menu 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, California Prosecco (Sparkling Wine), La Marca, Italy

Red

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

EVERAGES



















Pinot Noir, Mirassou, California

Coors Light

