



(618) 638-3206

http://www.iwantfoodies.com

Outback Steakhouse

AUSSIE-TIZERS

BLOOMING ONION \$9.49

A true Outback original. Our special onion is hand carved by a dedicated bloomologist, cooked until golden and ready to dip into our spicy signature bloom sauce

AUSSIE CHEESE FRIES \$7.99 (small)

AUSSIE CHEESE FRIES \$10.29 (regular)

Topped with melted Monterey Jack, Cheddar, and chopped bacon with house made ranch dressing

KOOKABURRA WINGS \$11.29

Chicken wings tossed in our secret spices served with our Bleu Chesse dressing and celery. choose mild, medium, or hot.

STEAKHOUSE MAC & CHEESE BITES \$6.49

Eight golden bites filled with Macaroni, Asiago, Monzarella and Parmesan Cheese. Served with house-made ranch dressing.

GOLD COAST COCONUT \$6.29 SHRIMP (Small)

GOLD COAST COCONUT \$10.49 SHRIMP (REGULAR)

Hand dipped in batter, rolled in Coconut and fried golden. Paired with Creole Marmalade.

SOUPS & SIDE SALADS

CHICKEN TORTILLA SOUP \$3.29 (Cup)

CHICKEN TORTILLA SOUP \$4.99 (BOWL)

SIGNATURE SIDE SALAD

HOUSE SALAD \$4.29

CAESAR SALAD \$4.29

BRISBANE CAESAR SALAD \$10.29

CRISP ROMAINE LETTUCE AND FRESHLY MADE CROUTONS TOSSED IN OUR CAESAR DRESSING

PREMIUM SIDE SALADS

ENTREE SALADS

AUSSIE COBB SALAD

Fresh mixed greens, chopped hard boiled eggs, tomatos, bacon, Monterey Jack and Cheddar Cheese and freshly made croutons. Served with your choice of dressing.

AUSSIE COBB SALAD (NO PROTEIN) \$10.49

SIGNATURE STEAKS

Outback steaks are truly special. Before each juicy steak is delivered to you, it is hand-selected, aged just right and hand-trimmed. Then it is expertly seasoned and seared and "cooked to order" over a red hot grill to seal in its bold flavor. Served with a choice of signature potato and one freshly made side.

VICTORIA'S FILET MIGNON* \$27.99

The most tender and juicy thick cut seasoned and seared.

OUTBACK CENTER-CUT SIRLOIN*

Center-cut for tenderness. Lean, hardy, and full of flavor. Seasoned and seared.

RIBEYE*

BONE-IN NATURAL CUT \$28.99

RIBEYE*

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

STEAK MATES

GRILLED SHRIMP ON THE BARBIE \$10.99

BARBIE

Skewer of four Grilled Shrimp on the barbie, sprinkled with seasoning, and drizzled with a side of garlic herb butter.

GOLD COCONUT SHRIMP \$6.29

Four Coconut Shrimp with a side of Creole Marmalade. Served with a lemon wedge.

SURF & TURF

SIRLOIN* & GRILLED SHRIMP ON THE BARBIE

Our signature center-cut sirloin with Grilled Shrimp on the Barbie. Served with a signature potato and one freshly made side.

SIRLOIN* & GOLD COAST COCONUT SHRIMP

Our signature center-cut sirloin with Gold Coast Coconut Shrimp. Served with a signature potato and a freshly made side.

FILET MIGNON & LOBSTER \$29.29

A tender and juicy thick cut 6oz filet paired with a steamed lobster tail. Served with a signature potato and one freshly made side.

ENTREES

CHICKEN, RIBS, CHOPS & MORE

GRILLED CHICKEN ON THE BARBIE \$13.79

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

STRAIGHT FROM THE SEA

BACON BOURBON SALMON

Wood-fired grilled Salmon brushed with smoky bourbon glaze, and topped with bacon. Fresh seasonal mixed veggies.

PERFECTLY GRILLED SALMON

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

HAND BREADED SHRIMP \$15.99

Twelve crispy, hand-breaded shrimp served with your choice of cocktail or spicy volcano sauce.

TILAPIA WITH PURE LUMP \$16.99

CRAB MEAT

Tilapia crowned with pure crab meat, crab stuffing, sliced mushrooms with a light lemon butter sauce. Fresh seasonal mixed veggies

FORKLESS FEATURES

THE OUTBACK BURGER \$10.99

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

SWEET CHOOK O" MINE \$11.99

SANDWICH

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

JOEY MENU ENTREES

GRILLED CHEESE-A-ROO \$5.49

American grilled cheese sandwich topped with two pickle slices.

CHICKEN FINGERS \$6.49

Our tender juicy chicken fingers are made with premium chicken and cooked to a golden crispness.

BOOMERANG \$6.49

CHEESEBURGER

A juicy 100% beef hamburger topped with a slice of American cheese.

MAC-A-ROO 'N CHEESE \$5.99

Cavatappi pasta tossed in a creamy Velveeta cheese sauce.

GRILLED CHICKEN ON THE BARBIE \$6.49

BARBIE

5oz unseasoned, wood-fire grilled chicken breast.

JOEY SIRLOIN \$8.99

5oz sirloin medallions served at requested temperature.

JUNIOR RIBS \$8.99

1/3 portion of baby back ribs, seasoned wood-fire grilled and brushed with BBQ sauce.

JOEY DESSERTS

SPOTTED DOG SUNDAE \$2.49

ICE CREAM SCOUP \$0.99

AUSSIE PARTY PLATTERS

KOOKABURRA WINGS \$29.99

veggies.

ALICE SPRINGS CHICKEN	\$17.49
<i>Wood-fired grilled chicken breast topped with sauteed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce. Aussie Fries.</i>	
CHICKEN TENDER PLATTER	\$14.99
<i>Crispy white meat tenders served with the choice of honey mustard or Buffalo sauce. Aussie Fries and a choice of one side.</i>	
BABY BACK RIBS	
<i>Smoked, wood-fired grilled, and brushed with a Tangy BBQ sauce. Aussie Fries</i>	
QUEENSLAND CHICKEN & SHRIMP PASTA	
<i>Wood-fired grilled chicken and shrimp over fettuccini noodles tossed in a creamy Parmesan cheese sauce.</i>	
DROVER'S RIBS AND CHICKEN PLATTER	\$17.49
<i>Half rack of baby back ribs, and wood-fired grilled chicken breast. Aussie Fries.</i>	

PARTY PLATTER	
<i>30 chicken wings tossed in our secret spices served with our Bleu Cheese dressing and celery. Choose mild, medium or hot.</i>	
WOOD-FIRE GRILLED SHRIMP ON THE BARBIE PARTY PLATTER	\$35.99
<i>32 shrimp skewered and sprinkled with a special blend of seasonings and wood-fired grilled. Served with garlic herb and fresh tomato basil.</i>	
GOLD COAST COCONUT SHRIMP PARTY PLATTER	\$32.99
<i>32 shrimp dipped in batter, rolled in coconut and fried golden. Paired with creole marmalade.</i>	
BABY BACK RIBS PARTY PLATTER	\$39.99
<i>five 1/3 racks of Baby Back Ribs. Smoked, wood-fire grilled and brushed with a tangy BBQ sauce.</i>	
CHICKEN TENDER PARTY PLATTER	\$24.99
<i>15 crispy white meat tenders served with choice of honey mustard or Buffalo sauce.</i>	
OUTBACK CENTER-CUT SIRLOIN PARTY PLATTER	\$42.99
30OZ.	
<i>Center-cut for tenderness. Lean, hearty and full of flavor. Seasoned and seared. Served diced and ready to eat.</i>	

FRESHLY MADE SIDES

HOMESTYLE MASHED POTATOES	\$2.99
AUSSIE FRIES	\$2.99
BAKED POTATO	\$2.99
SWEET POTATO	\$2.99
FRESH MIXED VEGGIES	\$2.99
BAKED POTATO SOUP (CUP)	\$3.29
CHICKEN TORTILLA SOUP (CUP)	\$3.29
HOUSE SALAD	\$4.29
CAESAR SALAD	\$4.29
STEAKHOUSE MAC & CHEESE	\$4.99
BROCCOLI & CHEESE	\$3.99
LOADED MASHED POTATOES	\$4.29
GRILLED ASPARAGUS	\$3.99
BLUE CHEESE WEDGE SALAD	\$5.29
BLUE CHEESE PECAN CHOPPED SALAD	\$5.29

IRRESISTIBLE DESSERTS

CHOCOLATE THUNDER FROM DOWN UNDER (contains nuts)	\$8.49
<i>An extra generous pecan brownie topped with rich vanilla ice cream, our warm chocolate sauce, chocolate shavings, whipped cream.</i>	
NEW YORK STYLE CHEESECAKE	\$7.49
<i>Served with your choice of raspberry or homemade chocolate syrup topping</i>	
TRIPLE-LAYER CARROT CAKE (contains coconut and nuts)	\$7.99
<i>Moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing.</i>	
SALTED CARAMEL COOKIE	\$5.49

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.

DOUBLE CHOCOLATE MINI \$4.49

DESSERT PARFAIT

Layers of rich creamy filling topped with whipped cream and served in a old-fashioned mini mason jar. Choose from Double chocolate or the seasonal flavor.

***Consumer Warning**

****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. Prices, products, and participation may vary. Products contain or may contain nuts and other common allergens.***