



Starters

French Onion Soup <i>Gruyere cheese gratin</i>	8	Butternut Squash and Crab Chowder <i>crispy smoked chick peas, Florida corn</i>	10
Crisp Calamari <i>lemon aioli, smoky tomato dipping sauce</i>	12	Market Salad <i>field greens, Florida oranges, hearts of palm, red onion, tomato, cucumber, Dijon vinaigrette</i>	9
Steamed Mussels <i>grilled bread, lemon, parsley, garlic butter</i>	14	Iceberg Wedge <i>cherry tomatoes, bacon, toasted pecans, gorgonzola dressing</i>	10
Crab Cakes <i>local Datil pepper sauce, root veggie slaw</i>	15	Heirloom Tomatoes <i>Loxahatchee goat cheese, pickled beets, sunflower seed praline</i>	12
Key West Shrimp Tacos <i>avocado crema, citrus salsa</i>	16	Outback Chopped Salad <i>field greens, tomato, cucumber, sweet peppers, shrimp, salami, provolone, ceci beans, Italian herb dressing</i>	14
Thick Cut Sizzling Bacon <i>spicy root beer glaze</i>	3 each		

Market Fresh Fish

Today's sustainable catch, simply grilled or roasted. Dress up your selection with one topping and one side dish.

Local Mahi Mahi _____	Florida Tilefish _____	Wild Striped Bass _____
Local Pompano _____	Swordfish _____	Key West Pink Shrimp _____
Florida Black Grouper _____	Wahoo _____	Sea Scallops _____
Florida Snapper _____	Wild Salmon _____	Florida Spiny Lobster _____

Dress it Up

*Honey Lemon Gremolata • Pink Grapefruit, Soy and Ginger Vinaigrette • Florida Citrus Salsa
Hot Pink Mayo • Tzatziki Sauce
Crab, Herb and Parmesan Stuffing [add 3]*

Choose a Side

*Loaded Baked Potato • Bacon and Cheddar Hash Browns • Baked Sweet Potato and Honey Butter
Outback Fries • Onion Strings • Grilled Asparagus • Broccoli with Lemon and Garlic
Sautéed Spinach and Mushrooms • Cucumber, Florida Tomato, Feta and Mint Salad*

Beefsteaks

Steaks are served with Outback butter and one side dish from the list above.

Delmonico Steak	10oz. 24
Prime Rib au jus	10oz. 26 14oz. 28
Filet Mignon	7oz. 35
New York Strip <i>Certified Black Angus</i>	12oz. 36
Bone-in Rib Eye <i>Certified Black Angus</i>	16oz. 37

Add melted shallots & mushrooms, gorgonzola & sweet garlic crust, or peppercorn sauce to your steak 3 each

In an effort to help our environment, The Outback is proudly now offering Natuna filtered water. Natuna water is the only water approved by the Green Restaurant Association. It comes in both still or sparkling with unlimited refills.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions. Thank you for being our guest. A 20% gratuity will be added to parties of 6 or more.

Specialties

All Natural Chicken Breast <i>roasted cauliflower, figs, lemon, pan jus</i>	17
A HUGE Knife & Fork Angus Burger <i>tomato, grilled onions, ciabatta bread, shoestring fries</i>	18
Two Napkin Spare Ribs <i>half slab 18 full slab 24</i> <i>Indian River citrus barbeque, sweet potato salad</i>	18 24
Syrah Braised Short Rib <i>Pommery mustard spatzel</i>	25
Spice Rubbed Pork Chop <i>apple risotto, warm cider & bacon vinaigrette</i>	26

Chef's Dinner Special

THREE COURSES 29

*CHOOSE French Onion Soup to start OR Key Lime Pie for dessert
WITH mixed greens, cucumber, tomato, choice of dressing
AND a 10oz. Delmonico Steak OR Grilled Salmon with your choice of side dish from the list above*

With a glass of Night Harvest CHARDONNAY or Stone Barn CABERNET SAUVIGNON 34