

Beginnings

Roasted Tomato Bisque	8
Steamed Mussels , white wine, garlic tomato, cilantro, lemon	11
Crisp Calamari , tomato dip, lemon, sea salt	12
Florida Gator Bites , with gator sausage, hearts of palm, key lime dip	12
Lump Crab Cakes , orange ginger slaw, cucumber-wasabi sauce	15
Chilled Jumbo Shrimp , cocktail sauce and lemon	15
Iceberg Lettuce , cherry tomatoes, smoked bacon, toasted pecans, house made gorgonzola dressing	12
Heirloom Tomatoes , watermelon, loxahatchee goat cheese, extra virgin olive oil, and mint	13
Caesar Salad , herb crostini, roasted garlic parmesan dressing	12

Beef

Delmonico Steak , sangria spiced shallots, garlic herb butter	10oz. -24
Prime Rib , au jus	10oz.-26 14oz.-29
Filet Mignon , cabernet braised mushrooms and onions, garlic herb butter	7oz.-35
New York Strip, Certified Black Angus , garlic herb butter	12oz.-36
Bone-in Rib Eye, Certified Black Angus , black & tan onion rings, garlic herb butter	16oz.-36
A HUGE Knife & Fork Angus Burger , tomato, grilled onions, ciabatta bread, shoestring fries	18

Choice of Sauces

Cabernet demi glace • House made steak sauce •
Roquefort • Five herb chimichuri

Chef's Specialties

WITH RECOMMENDED WINE PAIRING

Catch of the Day on the Farmer's Sauté shiitake mushroom, soybeans, leeks, fingerling potatoes, white wine broth Pinot Grigio, Hogue, Columbia Valley, WA, '09, Glass....9	Market Price
Linguini & Clams , jumbo shrimp, mussels, chorizo sausage, spiced tomato broth Chardonnay, Kenwood, Yulupa, Sonoma, '10, Glass....12	Half Portion 19 Full Portion 29
All Natural Chicken Breast , rosemary farro, roasted corn and bacon succotash, five herb chimichurri Sauvignon Blanc, St. Supery, Napa, '09, Glass....11	19
Baby Back Ribs , aussie barbeque sauce, shoestring fries Pinot Noir, Castle Rock, Carneros, '09, Glass....12	Half Rack 18 Full Rack 27

Special offerings

Three Courses 29

First Mixed Greens, cucumber, tomato, choice of dressing
Second Choice of 10oz Delmonico or Grilled Salmon, outback rice, choice of sauce
Third Key Lime Pie
With Night Harvest Chardonnay **34**

Four Courses 34

First French Onion Soup
Second Caesar Salad
Third Choice of Prime Rib or Grilled Mahi Mahi, outback rice
Fourth Strawberry Cheese Cake
With Night Harvest Chardonnay and Cabernet Sauvignon **44**

Sides

Baked Potato	8
Roasted Sweet Potato	6
Outback Rice	5
Smoked Cheddar Macaroni	6
Grilled Vegetables	7
Spinach Fondue	6
Charred Asparagus	7
Mixed Greens Salad	6
Two Grilled Shrimp	8
Single Lobster Tail	Market Price

The House Juice

Night Harvest

Cabernet Sauvignon
Chardonnay

Canyon Road

Merlot
Sauvignon Blanc

Glass 9

Bottle 29



In an effort to help our environment, The Outback is proudly now offering Natura filtered water. Natura water is the only water approved by the Green Restaurant Association. It comes in both still or sparkling with unlimited refills. \$3.00 per person

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.

OCTOBER 7, 2011