

# Outback Steakhouse

1900 S Casino Dr 89029-1513 · +17022980419 · Updated: Jan 14, 2026

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## BEVERAGES 9

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**Coke® Zero Sugar**

**Diet Coke®**

**Coffee**

**Dr Pepper®**

**Coke®**

**Sprite®**

**Hi-C®**

**Lemonade**

**Tea**

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## BEERS 17

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**Heineken 0.0**

**Michelob ULTRA**

**Truly Wild Berry**

**Truly Pineapple**

**Coors Light**

**Miller Lite**

**Budweiser**

**Heineken**

**Foster's Lager Oil Can**

**Corona Extra**

**Modelo Especial**

**Dos Equis XX Lager**

**Newcastle Brown Ale**

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**Blue Moon Belgian White**

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**Lagunitas IPA**

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**Angry Orchard Hard Cider**

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**Firestone Union Jack IPA**

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**PLUS IT UP** 6

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**GRILLED ONIONS**

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**SAUTÉED 'SHROOMS**

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**GRILLED SHRIMP**

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**ROASTED GARLIC BUTTER**

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**STEAMED LOBSTER TAIL**

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**GOLD COAST COCONUT SHRIMP**

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**STEAKHOUSE POTATOES & SIDES** 13

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**Fresh Seasonal Veggie**

à la carte

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**Homestyle Mashed Potatoes**

à la carte

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**Caesar Salad**

à la carte

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**Loaded Mashed Potatoes**

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**Seasoned Rice**

à la carte

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**Baked Potato**

à la carte

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**Aussie Fries**

à la carte

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**French Onion Soup**

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**Blue Cheese Wedge Salad**

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**Blue Cheese Pecan Chopped Salad**

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**Steakhouse Mac & Cheese**

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## House Salad

à la carte

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## Soup of the Day Cup

## SIGNATURE COCKTAILS 7

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### HUCKLEBERRY HOCH MOONSHINE

Enjoy Ole Smoky® Blackberry Moonshine™ hand-shaken with muddled seasonal berries, orange, pineapple and cranberry juice.

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### AUSSIE RUM PUNCH

Bacardi® Superior Rum, Malibu® Coconut Rum, fresh lime, mango and cranberry juice.

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### BLACKBERRY SANGRIA

Jacob's Creek™ Moscato and Finlandia® Raspberry Vodka combined with blackberry flavor and pineapple juice

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### THE WALLABY DARNED

The famous Australian peach Bellini. A frosty combination of peaches, La Marca® Prosecco, SVEDKA® Vodka and DeKuyper Peachtree® Schnapps

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### TOP SHELF 'RITA

Patrón® Silver or Avión® Silver Tequila, Grand Marnier® and Cointreau® are hand-shaken with a trio of citrus juices

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### NEW! SHARK BITE

Bacardi® Superior Rum, DeKuyper® Crème de Banana and a trio of citrus juices topped with Don Q® 151

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### SAUZA® GOLD COAST 'RITA

Our proprietary house margarita made with Sauza® Gold Tequila. Have it frozen or on the rocks

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## BIG BOWL SALADS 3

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### BRISBANE CAESAR SALAD

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

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### STEAKHOUSE SALAD\*

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

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### 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

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## AUSSIE-TIZERS ® 7

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### SEARED PEPPERED AHI

Seared rare with garlic pepper seasoning. Served with a creamy ginger soy sauce and wasabi.

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### GOLD COAST COCONUT SHRIMPJ

Hand-dipped in batter, rolled in coconut and fried golden. Paired with Creole marmalade

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## GRILLED SHRIMP ON THE BARBIE

Seasoned with a special blend of herbs and spices then flame grilled. Served with Outback's own garlic toast and classic rémoulade sauce.

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## SYDNEY 'SHROOMS

Lightly battered and fried mushrooms served with house-made ranch dressing

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## AUSSIE CHEESE FRIES

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

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## BLOOMIN' ONION

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

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## KOOKABURRA WINGS®

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

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## SIGNATURE STEAKS 6

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### FILET MIGNON\* & LOBSTER

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

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### RIBEYE

Well-marbled, juicy and savory. Seasoned and seared for bold flavor. 13 oz.

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### BONE-IN NATURAL CUT RIBEYE

Bone-in and extra marbled for maximum tenderness. Seasoned and flame grilled. 22 oz.

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### MELBOURNE T-BONE

This T-Bone steak is like two steaks in one - a flavorful strip and filet tenderloin together. 20 oz.

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### VICTORIA'S FILET® MIGNON\*

The most tender and juicy thick cut seasoned and seared.

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### OUTBACK CENTER-CUT SIRLOIN\*

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

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## IRRESISTIBLE DESSERTS 3

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### TRIPLE-LAYER CARROT CAKE

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

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### 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.

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### NEW YORK-STYLE CHEESECAKE

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

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## WINES 19

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### Prosecco (Sparkling Wine), La Marca, Italy

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### Moscato, Jacob's Creek, Australia

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**White Zinfandel, Sutter Home, California**

**Rosé, Josh Cellars, California**

**Pinot Grigio, Ecco Domani, Italy**

**Pinot Grigio, Santa Margherita, Italy**

**Sauvignon Blanc, Kim Crawford, New Zealand**

**Chardonnay, Woodbridge by Robert Mondavi, California**

**Chardonnay, Francis Coppola Diamond Collection, California**

**Chardonnay, Kendall-Jackson Vintner's Reserve, California**

**Pinot Noir, Josh Cellars, California**

**Pinot Noir, Meiomi, California**

**Merlot, J. Lohr Estates Los Osos, California**

**Red Blend, Freakshow, California**

**Shiraz, Berton Vineyards Metal Label The Black Shiraz, Australia**

**Cabernet Sauvignon, Woodbridge by Robert Mondavi, California**

**Cabernet Sauvignon, Francis Coppola Diamond Collection, California**

**Cabernet Sauvignon, The Federalist, California**

**Cabernet Sauvignon, J. Lohr Estates Seven Oaks, California**

## **THE "NOT" STEAKS 10**

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### **GRILLED CHICKEN ON THE BARBIE**

Seasoned and grilled chicken breast with our signature BBQ sauce (360 calories) with choice of two sides

### **NEW! BOTANY BAY HALIBUT**

Halibut topped with roasted tomatoes and lemon butter. (400 calories) Served with choice of two sides.

### **BABY BACK RIBS**

Smoked, grilled and brushed with a tangy BBQ sauce. (1410 calories) Served with choice of two sides

### **LOBSTER TAILS**

Two cold water tails perfectly steamed for maximum tenderness

### **PERFECTLY GRILLED SALMON\***

Seasoned and grilled. Served with our classic rémoulade sauce. ) Served with choice of two sides

### **CHICKEN TENDER PLATTER**

Grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce (780 calories) with choice of two sides

## **ALICE SPRINGS CHICKEN®**

Grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce (780 calories) with choice of two sides

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## **QUEENSLAND CHICKEN & SHRIMP PASTA**

Grilled chicken and shrimp over fettuccine noodles tossed in a bold Alfredo sauce

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## **DROVER'S RIBS & CHICKEN PLATTER**

1/2 order of Baby Back Ribs and grilled chicken breast.

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## **GRILLED PORK CHOPS**

A grilled pork chop served with Creole marmalad

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## **SAMMIES & BURGERS 3**

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### **THE OUTBACKER BURGER**

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

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### **SWEET CHOOK O' MINE SANDWICH**

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

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### **THE BLOOMIN' BURGER**

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

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