

RESTAURANT WEEK

3-COURSE MENU FOR \$44

COURSE 1 – CHOICE OF SOUP OR SALAD

- CAESAR SALAD
- HOUSE SALAD
- BLUE CHEESE WEDGE SALAD
- BLUE CHEESE PECAN CHOPPED SALAD^μ
- BAKED POTATO SOUP
- FRENCH ONION SOUP*
- TASMANIAN CHILI

COURSE 2 – CHOICE OF ONE ENTREE AND TWO SIDES

- VICTORIA'S BARREL-CUT FILET* MIGNON (6 OZ)
- TOOWOOMBA SALMON*
- RIBEYE (13 OZ)*
- OUTBACK RIBS

COURSE 3 – CHOICE OF ONE DESSERT

- TRIPLE LAYER CARROT CAKE
- NEW-YORK STYLE CHEESECAKE

additional \$11

®

**OUTBACK**
STEAKHOUSE®

* 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.