



888-350-9516

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OUTBACK STEAKHOUSE in Brentwoo

AUSSIE-TIZERS TO SHARE

Please see our Sips & Snacks menu for more choices.

BLOOMIN' ONION \$11.49

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

AUSSIE CHEESE FRIES

Topped with melted Monterey Jack, Cheddar and chopped bacon with a spicy ranch dressing.

STEAKHOUSE MAC & CHEESE BITES \$7.99

Eight golden bites filled with macaroni, Asiago, Mozzarella and Parmesan cheese. Served with house-made ranch dressing.

WOOD-FIRE GRILLED SHRIMP ON THE BARBIE \$12.99

Sprinkled with a special blend of seasonings and wood-fire grilled. Served with grilled artisan bread, garlic herb butter and fresh tomato basil.

GOLD COAST COCONUT SHRIMP

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

KOOKABURRA WINGS \$13.49

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

SOUPS & SALADS

PREMIUM SIDE SALADS

BLUE CHEESE PECAN CHOPPED SALAD \$7.99 / BLUE CHEESE WEDGE SALAD \$7.99

CHICKEN TORTILLA SOUP

Chicken breast in a seasoned broth, topped with Monterey Jack and Cheddar cheese, cilantro and crispy tortilla strips. Served with a wedge of lime.

CLASSIC SIDES

CAESAR SALAD \$5.99

Romaine lettuce and homemade croutons tossed with traditional Caesar dressing. Topped with freshly grated Parmesan cheese.

FRESH STEAMED BROCCOLI \$4.29

Broccoli spears cut fresh daily, steamed with seasoned butter.

FRESH SEASONAL MIXED VEGGIES \$4.29

Fresh steamed vegetables: broccoli, squash and carrots. Cut fresh daily, steamed with seasoned butter.

SIGNATURE POTATOES

HOMESTYLE MASHED POTATOES \$4.99

CHICKEN, RIBS, CHOPS & MORE

Add a cup of our fresh made soup or one of our Signature Side Salads. Add a Premium Side Salad.

ALICE SPRINGS CHICKEN \$19.49

Wood-fire grilled chicken breast topped with sauteed mushrooms, crisp bacon, melted Monterey Jack and Cheddar and honey mustard sauce served with Aussie Fries.

BABY BACK RIBS

Smoked, wood-fire grilled and brushed with a tangy BBQ sauce and served with Aussie Fries.

CHICKEN TENDER PLATTER \$16.49

Crispy white-meat tenders served with choice of honey mustard or Buffalo sauce, Aussie Fries and choice of one side.

QUEENSLAND CHICKEN & SHRIMP PASTA

Wood-fire grilled chicken and shrimp over fettuccine noodles tossed in a creamy Parmesan cheese sauce.

GRILLED CHICKEN ON THE BARBIE (8 OZ) \$15.99

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

RIBS & CHICKEN \$21.49

1/2 order of baby back ribs and a wood-fire grilled chicken breast served with Aussie Fries.

SIGNATURE STEAKS

Outback steaks are served with a choice of signature potato and one freshly made side, side salad or cup of soup.

VICTORIA'S FILET MIGNON* 6 OZ

The most tender and juicy thick cut. Our chefs recommend the seasoned & seared preparation.

RIBEYE* 10 OZ

Well-marbled, juicy and savory. Our chefs recommend the wood-fire grilled preparation.

BONE-IN NATURAL CUT RIBEYE* \$31.99

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

SURF & TURF

STEAK MATES

Add any of these to your juicy steak for an enhanced steak experience.

ROASTED GARLIC BUTTER TOPPING \$2.50

Sauteed garlic with a touch of

OUTBACK STEAKHOUSE

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STRAIGHT FROM THE SEA

PERFECTLY GRILLED SALMON

Seasoned and wood-fire grilled and served with fresh seasonal mixed veggies.

FORKLESS FEATURES

Served with Aussie Fries. Burgers are cooked to order.

THE OUTBACKER BURGER* \$13.99

Topped with lettuce, tomato, onion, pickle and mustard. Add your choice of cheese: American, Swiss, Provolone or Cheddar.

SWEET CHOOK O' MINE SANDWICH \$14.99

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

LUNCH COMBO FAVORITES

Choose one of our selected favorites below and your choice of soup, Signature Side Salad or one of our freshly made sides:

- Creamy mashed Idaho potatoes.*
BAKED POTATO \$4.99
Baked potato rolled in kosher salt available with butter, mixed cheese, chives, sour cream and bacon bits.
AUSSIE FRIES \$4.99
Seasoned french fries.
SWEET POTATO \$4.99
Baked sweet potato topped with honey butter, brown sugar and cinnamon.

PREMIUM SIDES

- NEW! STEAKHOUSE MAC & CHEESE** \$6.30
Creamy Cheddar and smoked Gouda mac and cheese. Seasoned and topped with toasted garlic breadcrumbs.
GRILLED ASPARAGUS \$5.99
Fresh asparagus tossed in olive oil, seasoned and cooked on our wood-fire grill.
LOADED MASHED POTATOES \$5.99
Our homemade mashed potatoes topped with sour cream, bacon, green onions, Monterey Jack and Cheddar cheese.

PREMIUM SALADS

- BLUE CHEESE WEDGE SALAD** \$6.49
A cool, crisp wedge of fresh iceberg lettuce, chopped bacon, grape tomatoes, red onions, Blue Cheese dressing and Blue Cheese crumbles and topped with a sweet balsamic glaze.
BLUE CHEESE PECAN CHOPPED SALAD \$6.49
Chopped style mixed greens with shredded carrots, red cabbage, green onions, cinnamon pecans and Aussie Crunch all tossed with Blue Cheese vinaigrette and topped with Blue Cheese crumbles.

- cracked black pepper.*
GRILLED SHRIMP \$12.99
Skewer of four Grilled Shrimp on the Barbie, sprinkled with seasoning & served over fresh tomato basil and drizzled with a side of garlic herb butter.
STEAMED LOBSTER TAIL \$10.99
One steamed cold-water lobster tail. Served with drawn butter and a lemon wedge.
SMOKY BACON BOURBON TOPPING \$2.99
Smoky bourbon glaze and crisp chopped bacon.
GOLD COAST COCONUT SHRIMP \$7.99
Four Coconut Shrimp with a side of Creole marmalade. Served with a lemon wedge.
SAUTEED 'SHROOMS \$3.99
Button mushrooms sauteed in burgundy wine with bits of onions.

KIDS ENTREES

Just for kids under 10, please. Entrees, except Mac-A-Roo 'N Cheese, served with your choice of plain freshly steamed broccoli, fresh fruit, or Aussie Fries. Includes choice of 2% milk, 100% apple, 100% orange, cranberry or pineapple juice, or soft drink.

- KID'S GRILLED CHEESE-A-ROO** \$6.49
American grilled cheese sandwich topped with two pickle slices.
KID'S CHICKEN FINGERS \$7.79
Our tender, juicy Chicken Fingers are made with premium chicken and cooked to a golden crispness.
KIDS BOOMERANG CHEESEBURGER* \$7.49
A juicy 100% beef hamburger topped with a slice of American cheese.
KID'S MAC-A-ROO 'N CHEESE \$7.29
Cavatappi pasta tossed in a creamy Velveeta cheese sauce.
KID'S GRILLED CHICKEN ON THE BARBIE \$8.99
5 oz. unseasoned, wood-fire grilled chicken breast.
KID'S JUNIOR RIBS \$10.99
1/3 portion of baby back pork ribs, seasoned, wood-fire grilled and brushed with BBQ sauce.

SHAREABLE DESSERTS

- NEW! NEW YORK-STYLE CHEESECAKE** \$8.99
Aussie-sized slice of premium New York-style cheesecake served with a choice of raspberry or chocolate sauce.
NEW! TRIPLE-LAYER CARROT CAKE \$8.99
Moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing.
SALTED CARAMEL COOKIE SKILLET \$6.99
A warm salted caramel cookie with pieces of white chocolate, almond toffee and pretzels, toasted in a skillet and served with vanilla ice cream.