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	Calories	Calories From Fat	Total Fat	Saturated Fat	Trans Fat	Cholestero (I	Carbohydr ates	Sodium	Dietary Fiber	Sugars	Protein
			(g)	(g)	(g)	(mg)	(g)	(mg)	(g)	(g)	(g)
Aussie-Tizers											
Seared Peppered Ahi, Large Ordered without Noodles	390	220	24	3.6	(0 60	11	1320	2	7	30
Wood-Fire Grilled Shrimp on the BarbieOrdered wihout bread	480	355	38	8	C) 220	6	1128	1	2	28
SOUP AND SIDE SALADS											
Side Salad: House Salad (Choice of Dressing Not Included)Order without croutons	100	60	6	4	C) 18	7	98	2	4	5
Side Salad: House Salad Dressing: Caesar Dressing (1.5 oz)	200	190	21	4	C	0 40	2	430	0	0	3
Side Salad: House Salad Dressing: Ranch Dressing (1.5 oz)	210	200	23	4	C) 15	1	250	0	1	<1

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			(g)	(g)	(g)	(mg)	(g)	(mg)	(g)	(g)	(g)
BIG BOWL SALADS											
Asian Salad with Chickenorder without crispy noodles and tortilla strips (Dressing Not Included)	360	60	7	2	0	145	21	770	4	6	53
Asian Salad with Ahi Tuna (Dressing Not Included)	250	70	8	1	0	45	15	550	6	8	33
Aussie Cobb Salad without Proteinorder without croutons (Dressing Not Included)	480	270	30	15	0	85	21	890	3	6	32
Grilled Chicken Add-On	160	30	3.5	1	0	90	0	180	0	0	31
Grilled Shrimp Add-On	160	35	4	1.5	0	195	2	640	0	0	26
Entrée Salad Dressing: Ranch (2 oz)	280	270	30	5	0	20	2	330	0	1	1
Entrée Salad Dressing: Blue Cheese Dressing (2 oz)	340	320	35	7	0.5	30	1	380	0	1	3
Entrée Salad Dressing: Caesar (2 oz)	270	250	28	5	0	55	2	570 <	<1	0	4
Entrée Salad Dressing: Oil & Vinegar (2 oz)	280	260	28	4	0	0	6	0	0	6	0

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			(g)	(g)	(g)	(mg)	(g)	(mg)	(g)	(g)	(g)
SIGNATURE STEAKS: Nutrition analysis EXCLUDES choice of side dish unless otherwise indicated. Steak sizes vary											
Chargrilled Ribeye, 12 oz (Regional)	890	620	68	28	0	250	0	160	0	0	65
Melbourne/Porterhouse, 22 oz	860	510	57	25	4.5	185	8	710	0	0	80
New York Strip, 12 oz	810	560	62	27	2	145	0	630	0	0	63
New York Strip, 13 oz	880	600	67	30	2.5	160	0	680	0	0	68
New York Strip, Bone In 16 oz	710	260	29	11	0	300	2	2320	0	0	104
Outback Center-Cut Sirloin, 10 oz	350	100	11	5	0.5	155 <1		870	0 <	<1	63
Outback Center-Cut Sirloin, 11 oz	390	110	12	5	0.5	170 <1		960	0 <	<1	70
Outback Center-Cut Sirloin, 6 oz	210	60	7	3	0	95	0	520	0	0	38
Outback Center-Cut Sirloin, 8 oz	280	80	9	4	0.5	125	0	700	0	0	51
Prime Center-Cut Filet, 11 oz (Regional)	440	150	17	8	1.5	165 <1		1070	0 <	<1	73
Prime New York Strip, 16 oz (Regional)	1100	760	84	37	3	200	0	850	0	0	85
Prime Ribeye, 16 oz (Regional)	1400	1030	114	52	7	350	0	1450	0	1	92
RIBEYE 13 OZ	710	410	45	20	3.5	165	0	530	0	0	75
RIBEYE 16 OZ - OBS	1290	920	102	44	0	365 <1		730	0	0	87

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			(g)	(g)	(g)	(mg)	(g)	(mg)	(g)	(g)	(g)
Ribeye, Bone In, 18 oz	1350	930	103	41	0	380	2	2300	0	0	98
Shareable Sirloin, 18oz (Regional, West Coast)	550	160	18	8	1	245 <1		1370	0 <	<1	99
Slow-Roasted Prime Rib, 12 oz	1050	770	86	39	5	265	0	1300	0	1	69
Slow-Roasted Prime Rib, 16 oz	1400	1030	114	52	7	350	0	1450	0	1	92
Slow-Roasted Prime Rib, 24 oz	2100	1540	172	78	10	525	0	1740	0	2	138
Outback-Style Prime Rib, 12 oz	1520	1120	124	60	6	380	9	1240	1	7	91
Outback-Style Prime Rib, 16 oz	1960	1440	160	76	9	490	9	1430	1	7	120
Victoria's Filet Mignon, 6 oz	240	80	9	4	1	90	0	580	0	0	40
Victoria's Filet Mignon, 8 oz	320	110	12	6	1	120 <1		780	0 <	<1	53

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			(g)	(g)	(g)	(mg)	(g)	(mg)	(g)	(g)	(g)
STEAK N' MATE COMBOS: Nutrition analysis excludes choice of side dish unless otherwise indicated. Steak											
Filet, 6 oz, and Grilled Lobster Tail (Regional)	670	390	43	24	1	375	2	1420	0	<1	66
Filet, 6 oz, and Lobster Tail	670	390	43	24	1	375	2	1420	0	<1	66
Filet, 8 oz, and Lobster Tail	750	420	46	26	1	405	2	1620	0	<1	80
Filet, 9 oz, and Lobster Tail	790	430	48	26	1.5	420	2	1720	0	<1	86
Ribeye, 12 oz, and Grilled Shrimp on the BarbieOrder with NO Bread	910	560	60	25	3	225	3	1165	1	1	. 84
RIBEYE 13 OZ AND 4 Grilled Shrimp on the BarbieOrder w	950	580	64	24	4	275	3	1090	1	1	. 89
Sirloin, 10 oz, and Grilled Shrimp on the BarbieOrder with No Bread	595	275	30	9	0.6	265	4	1440	1	2	77
Sirloin, 11 oz, and Grilled Shrimp on the BarbieOrder with No Bread	630	285	30	9	1	280	4	1525	1	2	84
Sirloin, 12 oz, and Grilled Shrimp on the BarbieOrder with NO Bread	665	295	30	10	1	296	4	1610	1	2	90
Sirloin, 5 oz, and Grilled Shrimp on the BarbieOrder with NO Bread	420	225	25	7	0	190	3	1000	1	1	46
Sirloin, 6 oz, and Grilled Shrimp on the BarbieOrder with NO Bread	450	232	25	7	0	205	3	1090	1	1	52
Sirloin 6 oz, and Grilled ChickenOrder with No BBQ Sauce	370	90	10	4	0	184	0	705	0	0	69
Sirloin, 8 oz, and Grilled Shrimp on the BarbieOrder with NO Bread	525	255	28	8	0.5	235	3	1260	1	2	65
Sirloin 8 oz, and Grilled ChickenOrder with No BBQ Sauce	440	110	12	5	0.5	215	0	880	0	0	82

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		Calories		Saturated		Cholestero Carbohydr		- "	Dietary	-	
	Calories	From Fat	Total Fat (g)	Fat (g)	Trans Fat (g)	ا (mg)	ates (g)	Sodium (mg)	Fiber (g)	Sugars (g)	Protein (g)
Sirloin, 9 oz, and Grilled Shrimp on the BarbieOrder with NO Bread	560	265	29	8	0.5	250	3.5	1350	1	2	
STEAK MATES											
Lobster Tail, 5 oz, Grilled (Regional)	430	310	34	20	0	285	1	840	0	0	27
Lobster Tail, 5 oz, Steamed	340	220	25	14	0	255	1	540	0	0	27
Roasted Garlic Butter Topping	170	160	18	11	0	45	2	180	0	0	<1
SIDES: CLASSIC SIDES											
Fresh Mixed Veggies	160	90	10	3.5	0	0	17	320	6	6	۷
Fresh Seasonal Veggie (Green Beans)	130	100	11	4	0	0	10	370	4	2	2
Fresh Seasonal Veggie (Steamed Broccoli)	150	90	10	3.5	0	0	14	300	5	4	e
SIDES: PREMIUM SIDES											
Grilled Asparagus	60	35	4	0.5	0	0	4	220	2	2	2
SIDES: PREMIUM SIDE SALADS											
Blue Cheese Pecan Chopped Salad, Side (Dressing Included)	600	430	47	13	0	20	30	1260	4	15	11

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			(g)	(g)	(g)	(mg)	(g)	(mg)	(g)	(g)	(g)
STRAIGHT FROM THE SEA: Nutrition analysis includes side dish unless otherwise indicated											
Simply Grilled Salmon w/ Remoulade	540	360	40	8	0) 130	3	590 <	:1	2	40
Simply Grilled Halibut (Regional)	460	210	23	3.5	0) 105	3	610 <	:1	:	55
Simply Grilled Mahi (Regional)	220	30	3.5	1.5	0) 80	1	440	0	() 47
Toowoomba Salmon	610	370	41	12	0) 180	5	770 <	:1	3	3 54
THE "NOT" STEAKS: Nutrition analysis includes side dish unless otherwise indicated											
Chicken on the Barbieorder without BBQ sauce	280	55	6	2	0) 160	0	323	0	() 55
Pork Porterhouse	430	170	19	7	0) 185 ·	<1	1260	1	<1	64