

# OUTBACK

## steak house

IN GOOD TASTE



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THURSDAY, DECEMBER 28, 2006

Your assignment, if you choose to accept it — Outback steak house. When I got the assignment, first I thought, 'Christmastime out on U.S. 40? What craziness this will be!'

But it wasn't bad at all.

I asked Cindy to go with me, and we chose a Friday. Yes, a Friday! (Trying to work with fate I guess.)

Cindy had gone there a few weeks earlier with her family. But this was going to be my first time — ever! She suggested calling the restaurant in advance for a seating time, which I did. Thank goodness — the place was packed. Even so, we waited, but only for about 15 minutes.

Our server, Larry, was very nice and attentive throughout our meal. We ordered iced teas, which he served with a loaf of hot bread and a pot of creamy butter.

Appetizers ("Aussie-Tizers") include, of course, their famous "Bloomin' Onion" (\$5.99). They also offer "Seared Ahi Tuna," Sashimi-grade yellow-fin, seasoned and seared and served with sides of soy dressing and wasabi vinaigrette (\$8.99). There's "Darling Point Crab Cakes," two golden cakes loaded with lump crab meat, topped with lightly seasoned fresh tomato and basil (\$8.99).

Other possibilities are "Coral Reef Crab Dip," "Tassie's Buffalo Chicken," "Gold Coast Coconut Shrimp," "Grilled Shrimp on the Barbie," and "Kookaburra Wings," buffalo chicken wings.

Cindy and I chose the Ahi tuna and "bushman 'shrooms," lightly battered and fried mushrooms served with spicy ranch dressing (or \$6.49)

The tuna is seared, so only the very edges are done. It's served cold, on a bed of lettuce. The mushrooms filled a large plate. I had said to Cindy, 'How spicy can they make ranch dressing?' (I'm not a spicy kinda' gal). Well, they succeeded in making it somewhat spicy.

As for the fish, I was raised to have it well done. So I gasped "Oh my!" when the

tuna came out.

But you know, it was delicious... just don't take a hot mushroom and dip it in wasabi! It is extra hot!

Everything was absolutely delicious. It is nice to try new foods!

For our main course, Cindy chose, from the "Botany Bay Catches" category, Atlantic salmon. It's a lightly seasoned and grilled fillet with steamed veggies (\$14.99). She added the "Walkabout Soup of the Day," for an additional \$2.39.

Other choices from the menu include "Hearts of Gold Tilapia," a bronzed fresh fillet topped with sautéed artichokes, sundried tomatoes and green onions in a light lemon sauce (\$13.99) and "Royal Port Tilapia," a bronzed fresh catch fillet, topped with a tasty blend of crawfish, shrimp and mushrooms and served with fresh steamed vegetables (\$14.99).

I chose from the "USDA Choice Steaks" category. The steaks are seasoned with Outback's signature 17-spice recipe and a choice of two sides. I got the "Victoria's 'Crowned' Filet," a 9-ounce tenderloin topped with either a bleu cheese crumb crust or a horseradish crumb crust (\$20.99). I decided on the bleu cheese crust, a "jacket potato" (baked potato) and fresh steamed broccoli. I asked for horseradish on the side.

They also offer 7-ounce steak, but since we were sharing I got the larger cut. Other items from the steak category include a "Victoria's 'Center Cut' Filet" that comes in either a 9 or 7-ounce size; the "Prime Minister's Prime Rib," in three sizes; the "Outback Style Prime Rib," and the "Outback Rack," a 14-ounce rack of New Zealand lamb. The most expensive dish was the "Melbourne," a 22-ounce porterhouse (\$24.69).

Gosh, no one should ever leave the Outback hungry. Larry came by and said, 'Girls save room for dessert.'

Desserts, desserts, desserts ... boy does the Outback do desserts!

"Cinnamon Apple Oblivion" features vanilla ice cream covered in cinnamon apples and pecans topped with caramel sauce; the "Chocolate Chocolate Tower" is layers of chocolate cake and smooth chocolate filling towering high atop raspberry sauce (\$5.99, with vanilla ice cream for an additional \$1). There are also sundaes, cheesecakes and a hot apple cobbler.

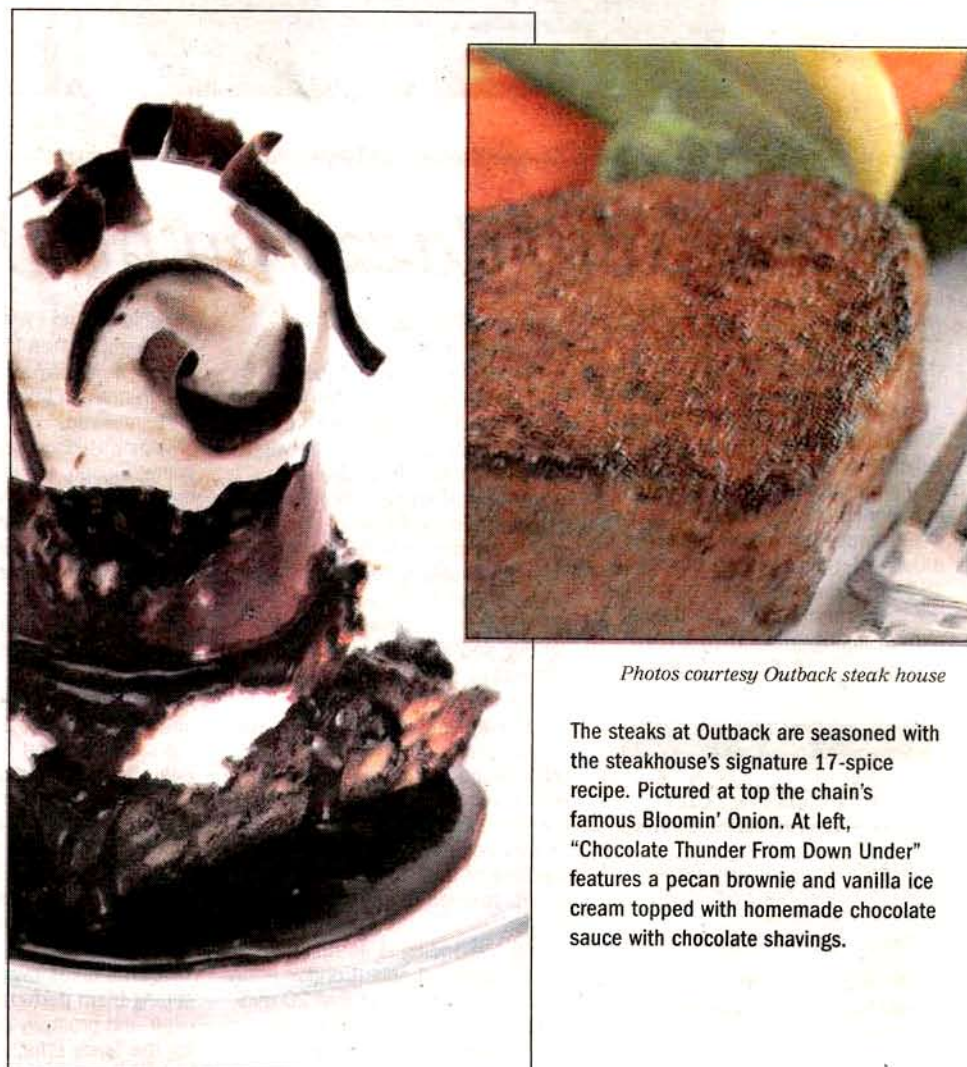
We decided on the "Chocolate Thunder From Down Under," a pecan brownie, vanilla ice cream topped with hot homemade chocolate sauce with chocolate shavings! We ordered one with two spoons. It was a chocoholic's dream!

Outback also offers chicken dishes, sandwiches, grilled items, soups and salads. There is also a "Joey" menu, for children under the age of 10 years. The eatery also has curbside service.

If you haven't tried Outback, you should. I had a great experience!

— Candy Lookingbill  
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*In Good Taste reports on an unannounced dining experience and is not meant to be a critical review.*



Photos courtesy Outback steak house

The steaks at Outback are seasoned with the steakhouse's signature 17-spice recipe. Pictured at top the chain's famous Bloomin' Onion. At left, "Chocolate Thunder From Down Under" features a pecan brownie and vanilla ice cream topped with homemade chocolate sauce with chocolate shavings.

## What to know

### WHEN TO GO

**Where:** Outback steak house  
1007 W. Patrick St., Westridge  
Shopping Center, Frederick

**Phone:** 301-662-9584

**Hours:** Monday - Thursday:  
2 to 10:30 p.m.;  
Friday: 2 to 11:30 p.m.;  
Saturday: 2 to 11:30 p.m.  
Sunday: 2 to 10:30 p.m.

CREDIT CARDS ACCEPTED  
WWW.OUTBACK.COM