

Crave On.

Crave big. Crave bold.

Every recipe at Outback is made to be just plain crave-able. One of our founders, Tim "The Food Guy" Gannon, even gave it a name. Tim calls it, "Come Back Flavor." A big, bold flavor you can't find anyplace else. And once you taste it, you keep coming back for the taste of one more Coconut Shrimp. Our homemade chocolate sauce. The seared-in flavor of another Outback Special® Sirloin.

We've been creating flavors you crave for more than 20 years. How many times have you said, "let's start with a Bloomin' Onion™"? Making dishes you crave is in our DNA.

It can take us months to perfect the "flavor profile" of a recipe. That's why there are always 17 spices, and not 16, on that Outback Special. Why every steak is seared at 400 degrees for a specific (and secret) number of seconds on each side. Why every chicken, seafood and pork dish has its own original Outback spice blend. Outback is all about taking food to the "highest threshold of flavor." A big, bold flavor you're guaranteed to savor every time your "crave" keeps you coming back to Outback. So, crave on.



Coming June 18: "The Bloomin' Burger™"

Folks crave our Bloomin' Onion. And our Outback steak. Hmmm? Outback chef, Chris Lakey, had this crazy idea. What if you took USDA Choice ground steak. Seasoned it with Outback's 17 spices. Seared it to lock in all the natural juices. Topped it with eight crispy Bloomin' Onion petals (okay, be pushy and ask for more). Then crowned this culinary extravagance with melted cheese, our original Outback Bloom Sauce and a buttered, toasted bun? Let the craving begin.

