



OUTBACK STEAKHOUSE BEEFS UP ITS MENU WITH NEW HAND-CARVED ROASTED SIRLOIN

Paired with Bold New Sides and Savory Sauces, New Steak Entrees Start at Just \$10.99

Tampa, Fla., Feb. 9, 2016 – Just in time to help fight off the winter blues, Outback Steakhouse® is introducing the all-new Hand-Carved Roasted Sirloin at participating locations nationwide. In addition to Outback's signature grilling styles – Seasoned & Seared and Wood-Fire Grilled - the restaurant is excited to offer a third preparation option to its guests. Seasoned and seared to lock in its natural juicy flavors, Outback's new Roasted Sirloin is then slow roasted for three hours for maximum tenderness and hand-carved to order.

Starting at just \$10.99, the new Roasted Sirloin is perfectly paired with bold new sides and savory sauces, including:

- **Classic Roasted Sirloin:** tender slices of roasted sirloin topped with a rich Cabernet sauce, served with garlic mashed potatoes and a broccoli garnish.
- **Marsala Roasted Sirloin:** tender slices of roasted sirloin topped with sautéed mushrooms and a savory mushroom Marsala sauce. Served with creamy Parmesan rice and a broccoli garnish.
- **Bistro Roasted Sirloin:** tender slices of roasted sirloin topped with a creamy Dijon bistro sauce. Served with crispy diced potatoes and a broccoli garnish.

"We're always looking for new ways to deliver the best steak experience to our guests," said Jeff Smith, Outback Steakhouse President. "The sirloin is one of our most popular menu items and we're excited to serve up this classic steak in a delicious new way."

In addition to the new Roasted Sirloin, Outback's Signature Steaks can either be seasoned and seared with a secret blend of 17 spices on the flattop grill or wood-fire grilled for a delicious natural flavor. Plus, for those looking for a forkless Roasted Sirloin option, Outback is introducing all new Steakhouse Quesadillas, stuffed with tender slow-roasted sirloin, Monterey Jack cheese, chipotle spread, cilantro and green onions, and served with sour cream.

To view the full Outback menu, find a location near you or for more information about Outback Steakhouse, please visit www.outback.com, www.facebook.com/outback or follow us on Twitter [@Outback](https://twitter.com/Outback).

**Prices and product participation may vary by location.*

About Outback Steakhouse

Outback Steakhouse starts fresh every day to create the flavors that our mates crave. Best known for grilled steaks, chicken and seafood, Outback also offers a wide variety of crisp salads and freshly made soups and sides. New creations and grilled classics are made from scratch daily using only the highest quality ingredients sourced from around the world. For more information, please visit www.outback.com or <http://www.facebook.com/outback>.

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