

Outback Steakhouse Menu Practice Test (Sample)

Study Guide



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SAMPLE

Questions

- 1. Which topping would be most likely chosen for a plain potato without any flavors added?**
 - A. Bacon bits potato topping**
 - B. Sour cream topped on potato**
 - C. Chives potato topping**
 - D. Nothing topped on potato**
- 2. Which of the following is served with Alice Springs Chicken?**
 - A. BBQ sauce**
 - B. Honey mustard**
 - C. Ranch dressing**
 - D. Caesar dressing**
- 3. What is the characteristic of a steak cooked to 'Medium'?**
 - A. Warm pink center with a touch of red**
 - B. Cool red center**
 - C. Gray throughout with no pink**
 - D. Pink center with a cool edge**
- 4. Besides steak, what is another common dish recommended with red wine at Outback?**
 - A. Chicken**
 - B. Fish**
 - C. Pasta**
 - D. Vegetables**
- 5. How is the Fresh Steamed Broccoli prepared?**
 - A. Boiled**
 - B. Steamed with seasoned butter**
 - C. Roasted with garlic**
 - D. Grilled with olive oil**

- 6. Which topping would generally be used for adding a classic BBQ touch to a potato dish?**
- A. Bacon bits potato topping**
 - B. Chives potato topping**
 - C. Butter topped on potato**
 - D. Sour cream topped on potato**
- 7. What type of soup is the French Onion Soup primarily made from?**
- A. Tomatoes**
 - B. Onions**
 - C. Broccoli**
 - D. Clams**
- 8. Which dish is composed of a 5 oz unseasoned grilled chicken breast?**
- A. Kid Cheeseburger**
 - B. Kid Ribs**
 - C. Kid Grilled Chicken**
 - D. Kid Spotted Dog Sundae**
- 9. What is the signature feature of the "Outback Special" steak?**
- A. It is marinated in teriyaki sauce**
 - B. It is a seasoned and grilled sirloin steak**
 - C. It is a filet mignon**
 - D. It is prepared with garlic butter**
- 10. What feature is unique to the "Aussie-tizer" section of the menu?**
- A. It offers smaller portion appetizers for sharing**
 - B. It includes only vegetarian options**
 - C. It is exclusively seafood-based appetizers**
 - D. It features spicy dishes only**

Answers

SAMPLE

1. D
2. B
3. A
4. A
5. B
6. A
7. B
8. C
9. B
10. A

SAMPLE

Explanations

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1. Which topping would be most likely chosen for a plain potato without any flavors added?

- A. Bacon bits potato topping**
- B. Sour cream topped on potato**
- C. Chives potato topping**
- D. Nothing topped on potato**

The choice of not adding any toppings to a plain potato reflects the idea of keeping the potato in its most basic, unaltered form. This option highlights the enjoyment of the potato's natural flavors and texture without any additional ingredients that could overwhelm its simplicity. A plain potato is often appreciated for its versatility and inherent taste, and many people enjoy it without any toppings at all. While toppings like bacon bits, sour cream, or chives can enhance the flavor, opting for nothing allows for a focus on the potato itself. This preference for simplicity is especially relevant for those who appreciate minimalist approaches or are looking for a straightforward option without any added flavors or ingredients. The other options offer additional flavors and textures that would change the experience of eating the plain potato, but in this context, the choice to leave it completely plain is the most fitting response.

2. Which of the following is served with Alice Springs Chicken?

- A. BBQ sauce**
- B. Honey mustard**
- C. Ranch dressing**
- D. Caesar dressing**

Alice Springs Chicken is known for its unique flavor profile, which is enhanced by honey mustard dressing. This dish features a grilled chicken breast topped with sautéed mushrooms, crisp bacon, melted cheese, and, crucially, a honey mustard sauce that adds a sweet and tangy element to the rich and savory ingredients. The honey mustard dressing not only complements the chicken but also ties together the flavors of the bacon and cheese, making it a signature part of the dish. While the other sauces listed may be popular options in other contexts, they do not feature alongside the Alice Springs Chicken, which specifically highlights the honey mustard as a key component in its preparation and presentation.

3. What is the characteristic of a steak cooked to 'Medium'?

A. Warm pink center with a touch of red

B. Cool red center

C. Gray throughout with no pink

D. Pink center with a cool edge

A steak cooked to 'Medium' is characterized by a warm pink center with a touch of red. This doneness level strikes a balance between the more tender, juiciness of medium-rare and the firmer texture of medium-well. The interior of a medium steak typically measures around 140°F to 145°F, which allows for a consistent, warm pink hue throughout, with the slight red indicating that the steak is not yet fully cooked through, but retains a good amount of moisture and flavor. The other doneness levels either feature more significant red, which would indicate less cooking, or a completely gray appearance, suggesting overcooking. As a result, the description of a warm pink center with a touch of red accurately reflects what diners can expect from a steak cooked to medium.

4. Besides steak, what is another common dish recommended with red wine at Outback?

A. Chicken

B. Fish

C. Pasta

D. Vegetables

When considering food pairings with red wine, chicken is an excellent option that aligns well with the flavors typically present in various red wines. At Outback Steakhouse, certain chicken dishes, particularly those that are grilled or fried with savory seasonings, can complement the richness and tannins of red wine. The versatility of chicken allows it to be prepared in ways that enhance the wine experience, making it a recommended option when enjoying red wine. Other options, like fish, are often paired with white wines due to their lighter flavors; pasta may vary widely in sauce choice, which might lead to a better pairing with a different type of wine; and vegetables can be very diverse, some of which may pair nicely with different wine types, but do not commonly align with the robust flavors of red wine. Thus, chicken stands out as a more traditional and favorable companion for red wine at Outback, making it a suitable choice.

5. How is the Fresh Steamed Broccoli prepared?

A. Boiled

B. Steamed with seasoned butter

C. Roasted with garlic

D. Grilled with olive oil

The Fresh Steamed Broccoli is prepared by steaming it with seasoned butter, which enhances its flavor and retains its bright green color and nutritional value. This method preserves the broccoli's crispness and provides a subtle seasoning that complements the vegetable's natural taste. The use of butter adds richness and helps to elevate the dish, making it a more appealing side option. Steaming is a preferred cooking technique for vegetables at Outback Steakhouse, as it ensures that they are cooked to the right tenderness without losing important vitamins and minerals, making the broccoli both delicious and health-conscious for diners.

6. Which topping would generally be used for adding a classic BBQ touch to a potato dish?

A. Bacon bits potato topping

B. Chives potato topping

C. Butter topped on potato

D. Sour cream topped on potato

Bacon bits as a topping for a potato dish add a classic BBQ flavor due to their smoky and savory profile. This combination is reminiscent of traditional BBQ fare, where bacon is often a beloved ingredient. The rich, salty flavor of bacon harmonizes well with the mild taste of potatoes, enhancing the dish and bringing a hearty, indulgent experience. Chives bring a fresh, herbal note, which, while delicious, does not align with the BBQ theme. Butter is a classic topping but is more about adding richness rather than a distinct BBQ flavor. Sour cream contributes creaminess and a tangy element but also lacks the direct connection to BBQ cuisine that bacon bits provide. Therefore, when aiming for a BBQ flavor profile, bacon bits are the standout choice among the options provided.

7. What type of soup is the French Onion Soup primarily made from?

A. Tomatoes

B. Onions

C. Broccoli

D. Clams

The French Onion Soup is primarily made from onions, which are the key ingredient that defines the dish. In this classic soup, onions are slowly caramelized to develop their natural sweetness, which contributes to the rich, deep flavor profile that characterizes French Onion Soup. The caramelization process adds a layer of complexity to the soup, allowing it to stand out uniquely among various types of soups. While broth and cheese are also important components of the dish, the focus on onions is what makes this soup distinct and gives it its signature taste. The other ingredients listed, like tomatoes, broccoli, and clams, are not traditional components of French Onion Soup and do not contribute to its authentic flavor.

8. Which dish is composed of a 5 oz unseasoned grilled chicken breast?

- A. Kid Cheeseburger**
- B. Kid Ribs**
- C. Kid Grilled Chicken**
- D. Kid Spotted Dog Sundae**

The dish that consists of a 5 oz unseasoned grilled chicken breast is the Kid Grilled Chicken. It specifically features a simple preparation style, catering to younger guests and those who prefer a lighter, protein-focused option. This dish is designed to be straightforward while still providing a serving of lean protein, making it a nutritious choice for kids. The other choices do not include grilled chicken; for instance, the Kid Cheeseburger involves a beef patty and toppings, while the Kid Ribs feature a different type of meat altogether. Lastly, the Kid Spotted Dog Sundae is a dessert, which does not align with the specified dish that requires grilled chicken. Thus, the Kid Grilled Chicken fits the description perfectly.

9. What is the signature feature of the "Outback Special" steak?

- A. It is marinated in teriyaki sauce**
- B. It is a seasoned and grilled sirloin steak**
- C. It is a filet mignon**
- D. It is prepared with garlic butter**

The "Outback Special" steak is best characterized as a seasoned and grilled sirloin steak. This particular preparation highlights the restaurant's focus on delivering quality cuts of beef that are both flavorful and satisfying. The sirloin is known for being a lean and hearty steak, and Outback's method involves seasoning the meat to enhance its natural flavors before grilling it to perfection. This grilling process is fundamental to the Outback Steakhouse experience, as it imparts a distinctive smoky char while maintaining the juiciness of the steak. The emphasis on seasonings also aligns with the restaurant's dedication to delivering bold flavors that stand out. In terms of the other options, marinating in teriyaki sauce does not apply to the "Outback Special," as this dish is known for its simple seasoning rather than complex marinades. While filet mignon is a beloved cut of steak, it is not synonymous with the "Outback Special," which specifically features sirloin. Lastly, preparing a steak with garlic butter is more typical of other steak options on the menu rather than being the signature feature of the "Outback Special." Thus, the defining quality of this dish remains its seasoned and grilled sirloin preparation.

10. What feature is unique to the "Aussie-tizer" section of the menu?

- A. It offers smaller portion appetizers for sharing**
- B. It includes only vegetarian options**
- C. It is exclusively seafood-based appetizers**
- D. It features spicy dishes only**

The unique feature of the "Aussie-tizer" section of the Outback Steakhouse menu is that it offers smaller portion appetizers designed for sharing. This concept encourages social dining, allowing guests to sample a variety of flavors and dishes while sharing with others at the table. The emphasis on smaller portions makes it ideal for those looking to try several different items without committing to a full-sized dish. This social aspect aligns well with the restaurant's informal and laid-back atmosphere, appealing to diners who prefer a communal dining experience. The other options do not accurately represent the "Aussie-tizer" section, as it is not limited to vegetarian options, focuses on a range of appetizers that can include different proteins rather than solely seafood, and does not specifically concentrate on spicy dishes.