

Great Beginnings

Soup Du Jour

Chef's inspiration of the moment Cup 2.99 Bowl 5.99

Award
Winning!

Boston Clam Chowder

A family favorite brought to you here via New England! Rich, creamy and loaded with sweet Maine clams.

Cup - 3.99 Bowl - 5.99 Bread Bowl - 6.99

Fire Cracker Wings

Choose your temperature, Mild...Hot... or "On Fire!" with bleu cheese dressing to cool you down! 8.99

Great Outdoors Nachos

Organic corn chips, BBQ pulled pork, grilled corn, melted Jack and Cheddar, sour cream, honey BBQ sauce. 9.49

Black and Tan Rings

"Stout right delicious" beer-battered onion rings, smoky BBQ dipping sauce. 6.49

Bag 'O' Fritters

Conch fritters served "Hot in a Bag," Cajun aioli. 8.49

Tail-Gator Bites

Filet of gator tail, fried tender and Cajun crispy, honey mustard dipping sauce. Bite 'em back! 6.99

Onion Soup Gratinée

Using only sweet Vidalia onions with Focaccia croutons, bubbling Mozzarella and Swiss. Crock 5.49

Fried Green Tomatoes

A Southern favorite, light and crispy served up with ranch dressing 6.99

Calamari

Calamari, dusted in Parmesan, fried crispy, served with zesty tomato sauce. 8.49

Sriracha Shrimp

Fried light and crispy with hot chili dipping sauce. 9.49

Tuxedo Tuna

Sushi tuna seared in black and white sesame seeds with cool Asian noodles and a ginger ponzu. 10.99

Grilled Pizza

Our own dough, char-grilled, topped with "Chef's Inspiration of the Day!" 9.99

Moulé! Moulé! Moulé!

A FULL POUND of Prince Edward Island Mussels.
Choose your favorite style. 12.99

Arrabiattá: Spiced chillies, garlic, pomodoro.

Formage: Crispy bacon, bleu cheese, shallots, white wine.

Spanish: Roma tomatoes, basil, garlic, saffron butter.

Lunch Time Favorites

All our lunch favorites come with homemade chips and a pickle.

Pretzel-Crusted Fish Sandwich

Atlantic white fish deep-fried, American cheese, shredded lettuce, and house made tartar sauce. 9.49

Great Outdoors Club

Fresh roasted turkey breast, Applewood smoked bacon, Swiss cheese, green leaf lettuce, tomato and avocado mayo. 9.49

High Springs Heaping

Thinly sliced prime rib piled high on a flour roll with caramelized onions and melted horseradish cheddar. 8.99

Grouper Reuben

Fresh Florida Grouper deep fried, American cheese, tangy coleslaw, and caper tartar sauce on griddled sourdough bread 9.49

Great Outdoors Philly Steak Sub

Shaved sirloin grilled with mushrooms, peppers, and onions. Topped with Asiago cheese on a griddled hoagie roll. 9.49

The Weeki Wachee

Chicken breast, basted with honey mustard, char-grilled, crisp bacon, aged cheddar and griddled bun. 8.49

Parmesean Crusted Grilled Cheese

4 different cheeses! Swiss, Fontina and Vermont white cheddar all griddled crispy on Parmesean crusted sourdough bread. 7.49

River Runners Reuben

Thin sliced corned beef, house made sauerkraut, 1000 Island dressing and melted Swiss on griddled marble rye. 8.49

BBQ Pulled Pork

Slow roasted pulled pork, white cheddar, piled high on a griddled honey bun. 8.49

Chicken Waldorf Salad Croissant

Fresh roasted chicken, glazed walnuts, sweet apple, and celery on a warm croissant. 8.99

The Tubers Tuna

Ahi tuna steak, Wasabi crème fresch, crunchy alfalfa sprouts and mango ketchup. 11.49

The Ultimate B.L.T.

"Fried Green Tomatoes," Applewood bacon, crisp Romaine and American cheese on griddled Texas toast with Cajun aioli. 8.99

Lunch Time Platters

All of our lunch time platters come with french fries and homemade coleslaw.

Drunken Rib Eye

12 ounce hand-cut rib eye, marinated in our own great American Pale Ale, char-grilled with sautéed mushrooms and onions, served open-faced on a griddled French loaf with fries. 18.99

Hook Line & Sinker

Fresh local catfish, buttermilk crumbed and deep-fried, white cheddar cheese grits, and maple baked beans. 13.99

Rack of Ribs

St. Louis style, dry rubbed in an espresso spice blend, then slow roasted in a smoky BBQ sauce, French fries, maple baked beans, coleslaw.

Half Rack 13.99 Full Rack 18.99

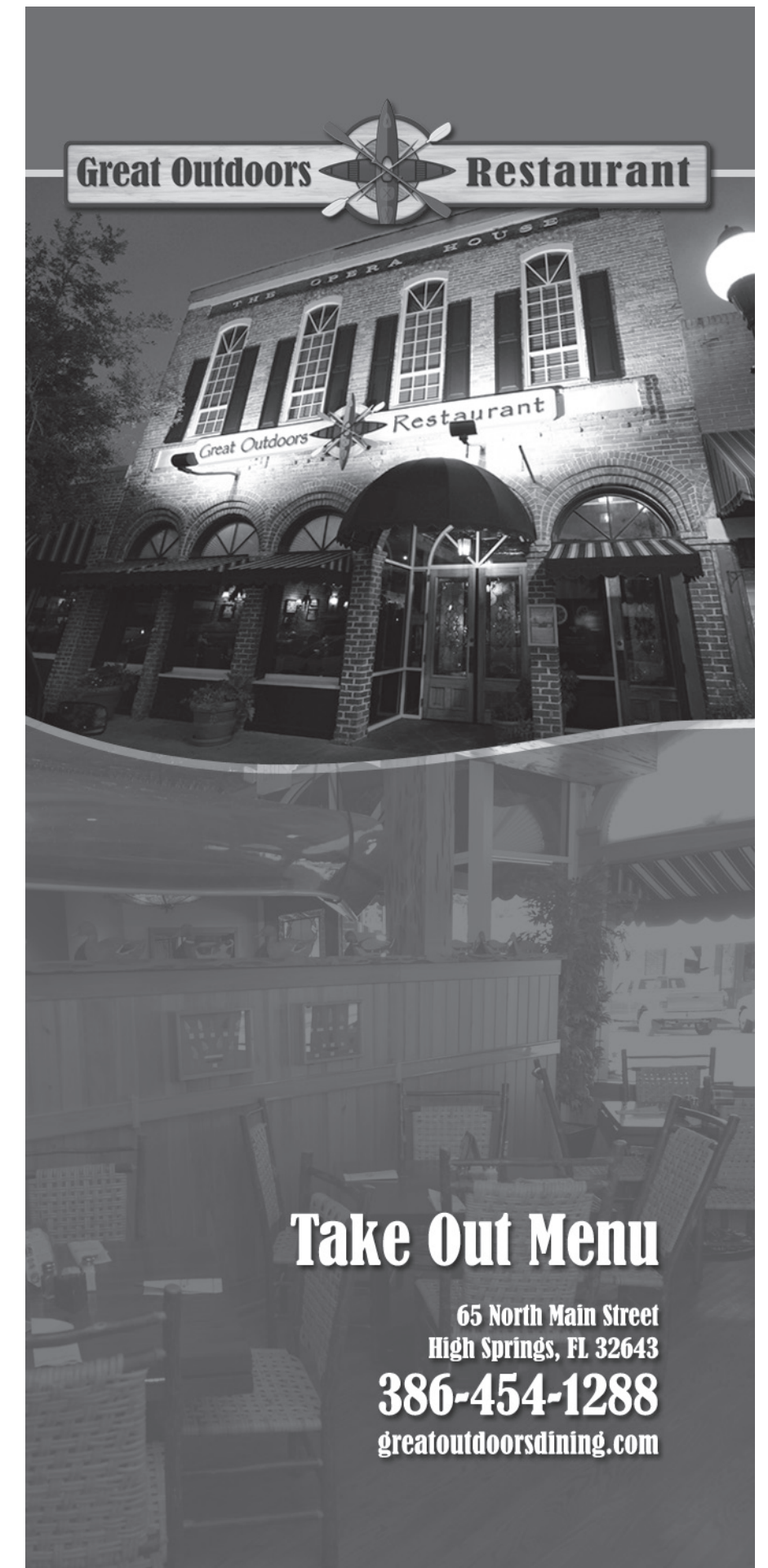
Captain's Platter

Large sea scallops and gulf shrimp, deep-fried, with fries, slaw, onion rings and boom-boom dipping sauce. 16.99

"Mojo" Steak Stick

Tenderloin of beef marinated in our own "Mojo," skewered on sugar cane, served with sweet fries and slaw with chimichurri for dipping. 14.99

♻️ Because we care...this menu has been printed on recycled paper.



Take Out Menu

65 North Main Street
High Springs, FL 32643

386-454-1288

greatoutdoorsdining.com

Signature Salads

The Caesar

Crisp romaine, focaccia croutons, shaved imported Parmesan, house made Caesar dressing, and anchovy if you would like!

Side - 4.99 Entrée - 8.99 Grilled or blackened chicken add - 3.49

The Chop Chop

A chopped salad of greens, tomato, grilled corn, red and green onion, cucumber, celery, crispy wontons, seared Ahi tuna, sesame ginger vinaigrette, drizzled with a Wasabi cream. 13.99

The Thai Salad

Mixed wild greens, coconut crusted tofu, sliced mango, slivered almonds, crunchy soba noodles in a sesame ginger vinaigrette. 11.99

The Nut 'n' Berry Salad

Organic field greens, dried cranberries, roasted pears, spiced walnuts and Maytag bleu cheese in a honey balsamic. Side 5.49 Entrée 9.49 Add grilled chicken if you like! 3.49

The Gorgonzola Spinach Salad

Baby spinach, Gorgonzola, Applewood smoked bacon, roasted Portobello mushrooms, Parmesan croutons, Roma tomatoes, red onion, toasted pine nuts, drizzled with a balsamic vinaigrette.

Side - 5.49 Entrée - 9.99 Add grilled chicken if you would like! - 3.49

The Wedge

A big chunk of Iceberg, creamy Roquefort dressing, Applewood bacon, a thick red onion slice. Side 6.49

Great Outdoors Burgers

Our burgers are ground from USDA Angus sirloin STEAK. ALWAYS char-grilled and ALWAYS a ½ POUND. Served with fries and a half-sour pickle.

The Suwannee

Cheese me please! Choice of American, Jack, Swiss or aged Cheddar. 8.99

The Ginnie

Local's favorite! Applewood bacon, aged cheddar, smoky barbeque and a couple "O" rings. 9.99

The Big Blue

Our big burger loaded with Bleu cheese and griddled red onion. 9.49

The Jerk Burger

House ground pork, smoky bacon, Vermont cheddar, apple slaw, served with sweet potato fries. 10.49

Veggie Burger

Pan griddled Portobello mushrooms garden burger, roasted red pepper aioli, chopped scallion. 7.99

Portobello Burger

Char-grilled with lettuce, tomato, red onion, and red pepper rémoulade. no burger 7.99 with burger 10.99

Tom Turkey Burger

Ground turkey with smoked Gouda, Applewood bacon, red onion and Creole mayonnaise. 10.49

Bison Burger

Char-grilled with horseradish mayonnaise. 11.99

Signature Steaks & Chops

Our center cut steaks are from the finest USDA Top Choice Angus Beef available. They are hand-selected for perfect marbling and aged a minimum of four weeks to ensure the most flavorful, juicy, tender steak possible. Enjoy!

New Zealand Lamb Chops

3 double chops, basted in Dijon and char-roasted, finished with a smoky plum demi. 24.99

New York Strip

14 oz., aged New York Strip, cut 2 inches thick! 26.99

Double Cut Pork Chop 8 oz.

Deliciously char-grilled with a side of green apple chutney. 19.99

Filet Mignon

8 oz., center cut, roasted shallot demi. Our most tender cut! 26.99

Our Premier Steak

A 20 oz., bone-in Porterhouse. 28.99

Go Native, Go Fresh!

We serve our fish on a bed of organic greens with sweet pea and saffron infused Israeli cous cous.

Choose your fish.....Choose your dish!

Redfish - 16.99 Mahi Mahi - 18.99 Grouper - 18.99

Cajun Griddled:
Chef Paul Prudhomme's special blend of spices.

Pan Roasted:
Just a light touch of our gingered ponzu sauce.

Deep Fried:
We always use 100% canola oil.

"Just Grilled":
A light touch of olive oil.

From the Pan

The Flattened Pork Chop

A bone-in center-cut chop, pounded thin, pan-sautéed in a Portobello and marsala demi, with whipped potatoes. 14.49

Chicken Oskar

Medallions of natural chicken, pan-sautéed francese style, finished with jumbo lump crab meat and baby asparagus in a lemon cream sauce. 16.99

Pasta Seafood

Shrimp, scallops and mussels in a white wine butter sauce with Roma tomatoes, fresh basil, touch of garlic, tossed with linguini. 18.99

Chicken Asparagus

Medallions of free-range chicken, Roma tomatoes, asparagus tips, white wine butter sauce, penné pasta. 14.49

Visit the Great Outdoors Trading Company located in the restaurant to purchase a cool T-shirt or hat!

Great Outdoors Favorites



Low Country Boil

Gulf shrimp, Snow crab legs, Georgia sausage, mussels, cobbed corn, red skins and of course Naked Ed's Pale Ale with special spice. Comes with grilled country bread for dipping!

Forget your manners and use your fingers for this one! 19.99

Hook, Line & Sinker

Fresh local catfish, buttermilk crumbed and deep-fried, white cheddar cheese grits, maple baked beans, coleslaw. 14.99

Steak Montreal

A 10 oz. N.Y. Strip spiced with Montreal seasoning, smothered with Burgundy onions and a bleu cheese cream. 18.49

Drunken Rib Eye

12 ounce hand-cut rib eye, marinated in our own great American Pale Ale, char-grilled with sautéed mushrooms and onions, served open-faced on a grilled French loaf with fries. 18.99

Shrimp 'n' Grits

A Southern Favorite! Jumbo shrimp, Andouille sausage, and Applewood bacon simmered with Roma tomatoes and lots of onions, over creamy, cheesy, stone ground grits served with warm honey corn bread. 16.99

Snow Crab Platter

A full pound of steaming Snow crab legs with hot drawn butter, French fries and slaw. 19.99

"Mojo" Steak Stick

Tenderloin of beef marinated in our own "Mojo," skewered on sugar cane, served with sweet fries and slaw with chimichurri for dipping. 14.99

Southern Fried Chicken Platter

A Statler chicken breast "deep fried" spicy and crispy with whipped potatoes, gravy, coleslaw and corn bread. 14.99

Rack of Ribs

St. Louis style, dry rubbed in an espresso spice blend, then slow roasted in a smoky BBQ sauce, French fries, maple baked beans, coleslaw.

Half Rack 13.99 Full Rack 18.99

Captain's Platter

Large sea scallops and Gulf shrimp, deep-fried, with fries, slaw, onion rings and boom-boom dipping sauce. 18.99

Whether you are kayaking, canoeing, working or just playing hooky...the **Great Outdoors Restaurant** is the "Green" choice 'to go'.



The Great Outdoors is committed to the environment and to our community. We are going "green" for our take out items. As much as possible, we are going to make the transition from petroleum based plastic to biobased to-go packaging. Our containers will be composed primarily of sugar cane, corn husk, soy and potato based products.

So, for your next outing or quick lunch in the office... stop by the **Great Outdoors Restaurant** for a fabulous salad or sandwich and remember to

...GO GREEN!

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. For more information regarding potential health concerns, please ask your server or manager