

## Great Beginnings

### Shrimp Bruschetta

Jumbo shrimp, plum tomato, basil, in a white wine butter with crumbled feta on homemade toasted rosemary focaccia. 12.99

### Soup du Jour

Chef's inspiration of the moment Cup 2.99 Bowl 4.99

Award  
Winning!

### Boston Clam Chowder

A family favorite brought to you via New England. Rich, creamy, loaded with Maine clams. Cup 3.99 Bowl 5.99 Bread Bowl 6.99

### Onion Soup Gratinée

Sweet onions with Focaccia croutons, bubbling Mozzarella and Swiss. 5.99

### Fried Green Tomatoes

An amazing taste of the real South! Light and crispy slices are served up with smoked Gouda stone grits, tomato basil chutney, buttermilk dressing. 6.99

### Bleu Cheese Chips

Our home made Bleu cheese chips are a grown up treat! Crunchy chips smothered with Bleu cheese, bacon bits, sweet balsamic reduction. Yummy! 8.99

### Florida Cracker Calamari

Graham cracker flour dusted, deep fried, cinnamon sprinkle, Sriracha sauce for dipping. 8.99

### Poke' Tuna

Ahi tuna, mango and green onion cubed together in a sesame vinaigrette, avocado mousse, slivered almonds, garnished with crispy rice noodles. 11.99

### Crispy Coconut Shrimp

Fried light and crispy with a Thai chili dipping sauce. 9.99

### Great Outdoors Nachos

Organic corn chips, BBQ pulled pork, grilled corn, black beans, melted Jack and Cheddar, sour cream, our own honey BBQ sauce. Perfect to share! 10.99

### Grilled Flatbread Pizza

Our special dough recipe is char-grilled, topped with the Chef's Inspiration of the Day! 10.99

### Spinach Artichoke Dip

Enough to share! Garlicky, hot and bubbly, served with crispy pita chips. 8.99

### Island Fever Conch Fritters

Our famous golden fritters served with Cajun aioli. A taste of the Islands! 8.99

### Fire Cracker Wings

Our wings rock! Fiery Buffalo wings basted in our special sauce. Choose your style - Hot, Mild or Buffalo Garlic Parmesan cooled with a chunky Bleu cheese sauce. 9.99

### Beer Battered Onion Rings

Served with a smoky BBQ dipping sauce. 6.99

### Moulé Fromage

A full pound of Prince Edward Island mussels, crispy bacon, Bleu cheese, shallots, white wine. Perfect for sharing! 14.99

## Lunch Time Favorites

### Pretzel-Crusted Fish Sandwich

Atlantic white fish deep-fried, American cheese and house made tartar sauce. 9.99

### Fish Reuben

Fresh Atlantic white fish deep-fried, American cheese, tangy coleslaw and 1000 Island dressing on griddled sourdough bread. 9.99

### The Weeki Wachee

A char-grilled chicken breast, basted with honey mustard, crisp bacon, aged Cheddar and griddled bun. 8.99

### Shrimp Po Boy

Gulf shrimp lightly breaded and deep fried served on a griddled soft roll. 9.99

### Parmesan-Crusted Grilled Cheese

4 different cheeses! Swiss, Fontina and Vermont white Cheddar all griddled crispy on Parmesan-crusting sourdough bread. 7.99

### BBQ Pulled Pork

Slow roasted pulled pork piled high, Cheddar, on a griddled honey bun. 8.99

### River Runner's Reuben

Thin sliced corned beef, house made sauerkraut, 1000 Island dressing and melted Swiss on griddled marble rye. 8.99

### Great Outdoors Philly Steak Sub

Shaved sirloin grilled with mushrooms, peppers and onions. Topped with Mozzarella cheese on a griddled hoagie roll. 9.99

### Chicken Waldorf Salad Croissant

Croissant: Fresh roasted chicken, glazed walnuts, sweet apple and celery on a warm croissant. 9.99

### The Ultimate BLT

Fried green tomatoes, Applewood bacon, crisp Romaine and American cheese on griddled Texas toast with Cajun aioli. 9.99

### Great Outdoors Club

Fresh roasted turkey breast, Applewood smoked bacon, Swiss cheese, green leaf lettuce. 9.99

## Lunch Time Platters

### Captain's Platter

Large deep sea scallops, Gulf shrimp and Atlantic white fish each lightly fried, conch fritters, fries, slaw, onion rings, boom-boom dipping sauce. 23.99

### Tennessee Top Tenderloin

Taste the magic of a Tennessee tradition! 8 oz. tenderloin, topped with Jack Daniels BBQ, Applewood bacon, crispy onion strings, with fries and slaw. Enjoy the whiskey flavor that is truly like no other! 19.99

### Beignet Fish Tacos

Atlantic white fish, deep fried in a Beignet batter with shredded cabbage, mango salsa and cilantro ranch. Served with mixed greens and a honey adobe mayo. 16.99

### Rack of Ribs

Dry rubbed in an espresso spice blend, slow roasted in a smoky BBQ sauce, served with French fries, maple baked beans, slaw.

Half Rack 16.99 Full Rack 22.99

Our take-out menus are printed on Domtar EarthChoice® paper. FSC® Certified. SFI® Certified Sourcing. Domtar makes an annual contribution of \$350,000 to WWF from the sale of EarthChoice® products. Made in the USA.



Great Outdoors Restaurant



## 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 and anchovies if you like!  
Served with our house made dressing. Side 5.99 Entrée 9.99

## The Nut 'n' Berry Salad

A GO favorite! Organic field greens, dried cranberries, roasted pears, spiced walnuts, red onion, Maytag Bleu cheese in a honey balsamic dressing. Side 6.99 Entrée 11.99

## Spinach Gorgonzola Salad

Baby spinach, roasted Portobello mushrooms, Applewood bacon, chopped Roma tomato, Gorgonzola cheese, red onion, toasted pine nuts, honey balsamic dressing. Side 6.99 Entrée 11.99

## Farmers Market

Organic greens, baby spinach, toasted almonds, local seasonal fruit, chopped mango, golden raisins, strawberry mint vinaigrette with goat cheese. Side 6.99 Entrée 11.99

Any of our salads can be served with the following:

Grilled or Blackened chicken 3.99,  
Skewered Cajun Shrimp 5.99,  
Seared Sea Scallops 8.99  
Coconut Crusted Tofu 3.99.

# Hamburger Heaven

Ground USDA ANGUS SIRLOIN STEAK. ALWAYS  
char-grilled and ALWAYS a ½ POUND.

With lettuce, tomato, slice of red onion, fries and a half-sour pickle.

## The Classic

Served naked....Ed's favorite! 9.99

## The Suwannee

Choice of American, Jack,  
Swiss or aged Cheddar 10.99

## The Ginnie

The locals favorite! Applewood bacon,  
aged Cheddar, smoky barbecue sauce,  
topped with a couple "O" rings. 12.99

## The Big Blue

Our big burger loaded with delicious  
Bleu cheese griddled red onion. 11.99

## Veggie Burger

Homemade vegan burger of  
mixed nuts, veggies, oats,  
melted goat cheese. 8.99

## Pork Belly Buster

House ground pork, char grilled, smoky  
bacon, Vermont cheddar, crispy onion  
strings, topped with a bacon aioli,  
sweet potato French fries. 12.99

## The Weeki Wachee

Chicken breast, basted with honey  
mustard, char-grilled, crisp bacon,  
aged Cheddar and griddled bun. 10.99

## Portobello Burger

Chargrilled jumbo Portobello mushroom,  
topped with mixed field greens,  
Bleu cheese cream. 9.99

## Bison Burger

Fried onion strings,  
horseradish mayo. 13.99

# Signature Steaks

Our steaks are hand-selected, aged and grilled over an open flame for maximum flavor  
and tenderness. Served with your choice of horseradish whipped potatoes,  
truffled Parmesan French fries or sweet potato fries.

## New York Strip

14 oz., 2 inches thick! Full-bodied texture, slightly firmer than a rib eye. 28.99

## Filet Mignon

8 oz., center cut, our most tender choice. 29.99

## Boneless Rib-Eye

14 oz., well-marbled cut, best choice for peak flavor and deliciously juicy! 28.99

### Top it off for just \$3.00 more!

Lump Crab in a Cognac Cream or Bleu Cheese & Applewood Bacon or  
Smoky Gouda Cream Sauce. Add a side Caesar or House Salad for \$3.99

### Tell us how you like your steak!:

*Rare: Cool, red center | Medium Rare: Warm, red center, juicy | Medium: Warm, pink center  
Medium Well: Hot center, cooked through | Well: No color, somewhat dry*

**Naked Ed's**



## Naked Ed's Low Country Boil

*Yum! A full pound of crab legs!*

Prince Edward Island mussels, Georgia andouille sausage,  
shrimp, crawfish, red potato, corn on the cob,  
a full pound of snow crab legs, simmered in Naked Ed's  
72 Pale Ale and Chefs' Secret Spice 24.99

# GO Favorites

## Chicken Oscar

Boneless breast of chicken, Francese style,  
with jumbo lump crab meat, baby asparagus  
in a lemon cream sauce. 18.99

## Root Beer Pork Chop

Twin center cut 6 oz chops, marinated in  
bourbon and draft root beer,  
sweet potato fries, onion strings,  
smothered in bacon gravy. 16.99

## Tennessee Top Tenderloin

Taste the magic of a Tennessee tradition!  
7 oz. tenderloin, topped with  
Jack Daniels BBQ, Applewood bacon, crispy  
onion strings, with fries and slaw.  
Enjoy the whiskey flavor! 19.99

## Mojo Steak

Marinated tenderloin of beef, on a sugar cane skewer,  
served with black beans and rice, chimichurri. 21.99

## Rack of Ribs

Dry rubbed in an espresso spice blend, slow  
roasted in smoky BBQ sauce, French fries,  
maple baked beans, slaw.  
Half Rack 18.99 Full Rack 22.99

## Key West Mahi-Mahi

Fresh Mahi-Mahi chargrilled over mixed  
greens, toasted almonds, golden raisins,  
mangoes, strawberry mint vinaigrette. 21.99

## Shrimp 'n' Grits

A Southern classic! Shrimp, Andouille  
sausage, Applewood bacon, Roma tomatoes  
over stone ground grits,  
rich buttery corn bread. 18.99

# Great Big Platters

## Southern Fried Chicken

Spicy and crispy with whipped potatoes,  
gravy, maple baked beans, coleslaw  
and corn bread. 14.99

## The Captain's Platter

Large deep sea scallops, Gulf shrimp and  
Atlantic white fish each lightly fried,  
conch fritters, fries, slaw, onion rings,  
boom-boom dipping sauce. 23.99

## Beignet Fish Tacos

Atlantic white fish, deep fried in a Beignet  
batter with shredded cabbage, mango salsa  
and cilantro ranch. Served with mixed  
greens and a honey adobe mayo. 16.99

## Southern Cajun Redfish

Local Redfish filet that is Cajun griddled  
and served with fried green tomatoes,  
Gouda grits and fries. 18.99

# Pasta from the Pan

*Chefs at the GO sauté every pasta dish fresh and to order.*

## Pasta Seafood

Shrimp, scallops, mussels in tarragon  
lemon butter, red tomatoes,  
fresh basil, touch of garlic,  
tossed with linguini. 21.99

## Dukes' Macaroni

Our incredible Chef creates his version of  
your favorite comfort food with  
Applewood bacon, smoky  
Gouda cream sauce, penne pasta,  
baked toasty and golden with  
panko bread crumbs. 14.99

## Zucchini Spaghetti

House spiral cut zucchini tossed with  
fresh Roma tomatoes, garlic, basil in a  
white wine lemon butter with  
shaved Grana Padano. 12.99

## Lily Springs Chicken Pasta

Medallions of chicken breasts, basil,  
artichoke hearts, baby spinach, in a  
sun-dried tomato cream over linguini,  
garnished with feta. 16.99

*Add grilled or blackened chicken, 3.99 or add Cajun griddled shrimp, 5.99  
or add seared sea scallops, 8.99*

## Weekly Specials at the Great Outdoors!

**Sunday Bud Light Drafts & Live Music!** \$2.00 Bud Light drafts in the Spring  
House Tavern and Patio Bar! Kick back, relax and enjoy the live music

**Hamburger Heaven Tuesday!** Choose from our best; The Classic, The Suwannee,  
The Ginnie, The Veggie and The Big Blue and pay just ½ price. Includes lettuce, tomato,  
pickle and fries. *(Dine-in only please)*

**WOW! Wings on Wednesday & Country Music** .49¢ wings in quantities of  
10-20-30 and pitchers of Bud Light draft only \$6.99. *(Dine-in only please)*

**Thursday is ½ Price Wine Night** Join us for a memorable evening!  
Choose from many of our bottles of incredible international wines from around the world and  
pay ½ price! *(Dine-in only please)*

**The Best Live Music Wednesday - Sunday** On the Patio, never a cover charge!

**[www.GreatOutdoorsDining.com](http://www.GreatOutdoorsDining.com) Closed Mondays, see ya on the river!**

The Great Outdoors is committed to the environment and to our community. Whenever possible  
we buy fresh, local and organic. We are "green" for our take out items. Our containers are  
composed primarily of sugar cane, corn husk, soy and potato based products. You should also  
know that the GO is now powered by the sun! We are solar efficient!

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

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