



Gold Menu

\$29 per Person

Hors d'oeuvres

(A Sampling of all based on availability)

Gator Bites ~ Lightly fried, a Florida favorite.
try it Boom Boom style if you like it spicy

Truffle Fries ~ Seasoned fresh cut fries tossed
with white truffle oil, fresh herbs and parmesan
cheese

Ahi Tuna* ~ Fresh Sashimi Grade seared rare in a
sesame peppercorn rub served with wasabi and pickled
ginger

Millionaire Bacon ~ Thick sliced caramelized
bourbon glazed candied bacon, served best at room
temperature

Salad

(Select One for the group)

Caesar or House Salad

Entrees

(One Selection per guest)

Top Sirloin*

Our 6oz sirloin seasoned & seared on a 900 degree grill

Drunken Uncle Shrimp

Sautéed shrimp on a skewer grilled in our
tequila lime sauce

Petite Prime Rib*

Our 8oz cut Herb Encrusted and slow roasted Rare to
Medium Rare

KJ's Chicken

Grilled chicken breast topped with a
fresh tomato basil blend

Grilled Fresh Catch

Topped with a Mango Pineapple Salsa

Crafted Sides

(Select One for the group)

Creamed Spinach, Jasmine Rice or Baked Potato with butter & sour cream

Dessert

(Select One for the group)

Bread Pudding ~ Fresh made family recipe with
buttery rum sauce

Campfire Brownie ~ Baked with
marshmallows & topped with Gourmet Cinnamon Ice
Cream

We strive to have the freshest ingredients for you. If we cannot get a item on this menu we will substitute another item in it's place. *All of our
beef & fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Vegetarian and Gluten-Free options available upon request. Let us know if you have a food allergy or sensitivity. Prices subject to change without notice

6-2016