



# GOLD MENU

\$31 Per Person



## APPETIZERS

A Sampling of All Served Family Style

### GATOR BITES

*Lightly fried, a Florida favorite*

### TRUFFLE FRIES

*Seasoned Fresh-Cut Fries tossed with white Truffle Oil, fresh Herbs, and Parmesan Cheese*

### AHI TUNA\*

*Fresh Sashimi grade Ahi, seared rare in a Sesame Peppercorn Rub and served with Wasabi and pickled Ginger*

### MILLIONAIRE BACON

*Thick-sliced caramelized bourbon glazed candied bacon*

## SALAD

Select One for the Group

*House or Caesar Salad*

## ENTRÉES

### THE WRANGLER SIRLOIN\*

*Our 6oz Top Sirloin, seasoned and seared to perfection on a 900 degree grill*

+ Served with Baked Potato, Butter & Sour Cream

+

### DRUNKEN UNCLE SHRIMP

*Jumbo skewered shrimp sautéed in our tequila lime sauce*

+ Served with Creamed Spinach +

### HERB ENCRUSTED PRIME RIB\*

*An 8 oz cut of our juicy, herb roasted prime rib cooked Medium Rare.*

+ Served with Baked Potato, Butter & Sour Cream +

### CAPTAIN TOM'S PLATTER

*Fried Tilapia and fried golden brown Shrimp*

+ Served with Fresh House Made Seasoned Fries +

### HERB INFUSED CHICKEN

*Marinated Chicken Breasts topped with Fire-Roasted Tomatoes.*

+ Served with Creamed Spinach +

## DESSERT

Select One for the Group

### TRIPLE CHOCOLATE CHIP

### BROWNIE

*with Vanilla Ice Cream and a rich Chocolate Sauce drizzle*

### BREAD PUDDING

*A house-made family recipe topped with a buttery rum sauce*

\*All of our beef and fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.