



Platinum Menu

\$37 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

Calamari ~ Lightly floured and fried, sweet
asian chili sauce, candied cashews

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

First Course

(Select One for the group)

Cup of French Onion soup with Brandy
Cup of chef's choice soup

Second Course

(Select One for the group)

Caesar or House Salad

Entrees

(One selection per guest)

14oz New York Strip*

Seasoned & seared on a 900 degree grill

Kaley's Jambalaya

Blackened chicken, shrimp and Andouille sausage,
sautéed with peppers & onions from a family recipe,
served over rice

Chicken Alfredo

Linguini with grilled or blackened chicken

Prime Rib*

Our 12oz cut Herb Encrusted and slow roasted Rare to
Medium Rare

Drunken Uncle Shrimp

Sautéed shrimp on a skewer grilled in our tequila lime
sauce

Wrangler Sirloin*

Our 10oz sirloin seasoned & seared on a 900 degree
grill

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

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