



STEAKHOUSE

PLATINUM MENU

\$40 Per Person



STEAKHOUSE

APPETIZERS

A Sampling of All Served Family Style

AHI TUNA*

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

GATOR BITES

Lightly fried, a Florida favorite

MILLIONAIRE BACON

Thick-sliced caramelized bourbon glazed candied bacon

CALAMARI

Lightly floured and fried, Sweet Asian chili sauce, Candied Cashews

SALAD & SOUP

Select One Salad for the Group

House or Caesar Salad

Chef Selection

ENTRÉES

MAVERICK N.Y.

STRIP*

Our 10oz Strip Steak seasoned, and then seared on a 900 degree grill

+ Served with a Twice Baked Potato +

DRUNKEN UNCLE

SHRIMP

Jumbo skewered shrimp sautéed in our tequila lime sauce

+ Served with Creamed Spinach +

GRILLED FRESH

CATCH

Freshly caught and prepared by our Chef

+ Served with Jasmine Rice +

THE WRANGLER

SIRLOIN*

Our 10oz Top Sirloin seasoned, and then seared on a 900 degree grill

+ Served with a Baked Potato, Butter & Sour Cream +

HERB ENCRUSTED

PRIME RIB*

A 12oz cut of our juicy, herb roasted prime rib cooked Medium Rare

+ Served with a loaded Baked Potato +

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

CHEF SELECTION

Selected by the Chef from one of his favorite epicurean desserts

*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.