



STEAKHOUSE

PLATINUM

\$40 Per Person

Price is subject to change. Quote is Valid for 60 Days



STEAKHOUSE

APPETIZERS

A Sampling of All Served Family Style

AHI TUNA*

Sashimi grade Ahi, seared rare and served with Wasabi and pickled Ginger

GATOR BITES

Lightly fried, a Florida favorite

CALAMARI

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

SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with cocktail sauce and lemons

SOUP & SALAD

Select One Salad for the Group

Chef's Plat du jour Soup

House Salad with Balsamic Dressing

House Salad with Ranch Dressing

Caesar Salad

ENTRÉES

MAVERICK N.Y. STRIP*

Our 10oz Strip Steak seasoned, and then seared on a 900 degree grill
+ Served with a Twice Baked Potato +

THE WRANGLER SIRLOIN*

Our 10oz Top Sirloin seasoned, and then seared on a 900 degree grill
+ Served with a Baked Potato, Butter & Sour Cream +

CHEF'S CATCH OF THE DAY

Freshly prepared by our Chef
+ Served with Jasmine Rice +

BALSAMIC HERB INFUSED CHICKEN

Chicken Breasts marinated with fresh Herbs and Lemon, then grilled and finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze

+ Served with Fresh Seasonal Vegetables +

HERB ENCRUSTED PRIME RIB*

A 12oz cut of our juicy, herb roasted prime rib cooked Medium Rare
+ Served with a loaded Baked Potato +

SHRIMP IMPERIAL

Jumbo Shrimp on a skewer, grilled in our house made imperial sauce
+ Served Over Jasmine Rice +

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.