



STEAKHOUSE

# GOLD MENU

\$31 Per Person

## APPETIZERS



STEAKHOUSE

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, seared rare in a sesame peppercorn rub served with wasabi and pickled ginger*

### MILLIONAIRE BACON

*Thick sliced caramelized bourbon glazed candied bacon*

## SALAD

Select One for the Group

*Caesar Salad or House Salad*

## ENTRÉES

### THE WRANGLER SIRLOIN\*

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

### DRUNKEN UNCLE SHRIMP

*Jumbo skewered shrimp sautéed in our tequila lime sauce*

### HERB ENCRUSTED PRIME RIB\*

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

### CAPTAIN TOM'S PLATTER

*Fried Tilapia and fried golden brown Shrimp*

### HERB INFUSED CHICKEN

*Marinated Chicken Breasts topped with Fire Roasted Tomatoes*

## CRAFTED SIDES

### CREAMED SPINACH

### JASMINE RICE

### BAKED POTATO

*with butter & sour cream*

## DESSERT

Select One for the Group

### TRIPLE CHOCOLATE CHIP

### BROWNIE

*with vanilla ice cream and chocolate sauce*

### 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.