



STEAKHOUSE

PLATINUM MENU

\$40 Per Person



STEAKHOUSE

APPETIZERS

A Sampling of All Served Family Style

AHI TUNA*

Fresh sashimi grade, seared rare in a sesame peppercorn rub 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

Caesar Salad or House Salad

French Onion Soup Cup

ENTRÉES

MAVERICK N.Y.

STRIP*

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

DRUNKEN UNCLE

SHRIMP

Jumbo skewered shrimp sautéed in our tequila lime sauce

GRILLED FRESH

CATCH

Freshly caught & freshly prepared by our Chef

THE WRANGLER

SIRLOIN*

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

HERB ENCRUSTED

PRIME RIB*

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

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.