



# TOMAHAWK DINNER

## FOR 2 @ \$99!



Your Meal Starts with a Complimentary  
Split Bottle of JP Chenet Brut

## FIRST COURSE

Choose One Appetizer:

### **GATOR BITES**

Tender Gator fried golden brown served with Stampede sauce

### **FIRECRACKER DEVILED EGGS**

Smoked Bacon & Jalapeños

### **TRUFFLE FRIES**

Seasoned Fresh-Cut Fries tossed with white Truffle Oil, fresh Herbs, and Parmesan Cheese

## SECOND COURSE

One Choice per Guest

House Salad with Choice of Dressing or Loaded Potato Soup

UPGRADE YOUR SECOND COURSE TO A  
SANIBEL, CAESAR WEDGE OR ICEBERG WEDGE  
FOR \$6

## THIRD COURSE

### **TOMAHAWK STEAK**

Hand Carved in house. 2+ pounds of Long Bone Ribeye, perfectly marbled. Our thickest prized steak,  
Please allow extra time to cook above Medium Rare

– Served with your choice of 2 sides

## FOURTH COURSE

Choose One Dessert

### **TRIPLE CHOCOLATE CHIP BROWNIE**

with Vanilla Ice Cream and a rich Chocolate  
Sauce drizzle

### **BREAD PUDDING**

A house-made family recipe topped with a  
buttery rum sauce

### **SEA SALTED CARMEL GELATO**

Sea Salted Carmel Gelato

\*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.