

# GOLD MENU

\$45 PER PERSON

PRICE IS SUBJECT TO CHANGE. QUOTE IS VALID FOR 30 DAYS

## APPETIZERS

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\*

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

### SHRIMP COCKTAIL

*Jumbo Shrimp Cocktail served with our house-made cocktail sauce and lemons*

## SALAD

*KJ's Steakhouse Salad*

## ENTRÉES

ADD SOUP COURSE  
FOR \$5  
PER PERSON

SUBSTITUTE CAESAR WEDGE,  
ICEBERG WEDGE OR  
SANIBEL SALAD  
FOR \$5 PER PERSON

Select Three Options Only for the Group

### SHRIMP IMPERIAL

*Jumbo Shrimp grilled in our house made imperial sauce*

### MAPLE BOURBON SALMON

*Fresh grilled Salmon in our house-made Maple Bourbon glaze.*

### HERB ENCRUSTED PRIME RIB

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

### THE WRANGLER SIRLOIN\*

*Our 6oz Top Sirloin, seasoned and seared to perfection on a 900 degree grill. Cooked to Medium*

### THE CHARLOTTE

*Grilled Chicken Breasts with sautéed Truffled Mushrooms, Bacon, Provolone Cheese & our chef made Sweet Chili Tomato Jam, finished with Fresh Fried Onion Tangler's*

## SIDES

SERVED FAMILY STYLE

Select Two Options Only for the Group

### GARLIC MASHED POTATOES

### JASMINE RICE

### LOADED GARLIC MASHED POTATOES

### CREAMED SPINACH

### FRESH SEASONAL VEGETABLES

ADD DESSERT  
FOR \$5  
PER PERSON

TIRAMISU  
KEY LIME PIE  
PEANUT BUTTER PIE

\*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.

VEGETARIAN OPTION AVAILABLE UPON REQUEST