



## GOLD MENU



\$35 Per Person

Price is subject to change. Quote is Valid for 60 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 cocktail sauce and lemons*

### SALAD

Select One for the Group

*House Salad With Balsamic Dressing*

*House Salad With Ranch*

### ENTRÉES

Select 3 Entrées for the Group

#### THE WRANGLER SIRLOIN\*

*Our 6oz Top Sirloin, seasoned and seared to perfection on a 900 degree grill*  
+ Served with Baked Potato, Butter & Sour Cream +

#### SHRIMP IMPERIAL

*Jumbo Shrimp grilled in our house made imperial sauce*  
+ Served Over Jasmine Rice +

#### THE CHARLOTTE

*Grilled Chicken breast with sautéed Mushrooms, Bacon, aged Swiss cheese & our chef made Sweet Chili Tomato Jam then finished with fresh Fried Onions*  
+ Served with Fresh Steamed Vegetables +

#### HERB ENCRUSTED PRIME RIB\*

*An 8 oz cut of our juicy, herb roasted prime rib cooked Medium Rare.*  
+ Served with Baked Potato, Butter & Sour Cream +

#### MAPLE BOURBON SALMON

*Fresh grilled Salmon in our house-made Maple Bourbon glaze.*  
+ Served over Jasmine Rice +

\*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.