

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

Select One Option Only for the Group

House Salad With Balsamic Dressing

House Salad With Ranch

ADD SOUP COURSE
FOR \$5
PER PERSON

ENTRÉES

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

THE CHARLOTTE

Grilled Chicken Breasts with sautéed Mushrooms, Bacon, aged Swiss 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

CREAMED SPINACH

**LOADED GARLIC MASHED
POTATOES**

JASMINE RICE

GARLIC MASHED POTATOES

ADD DESSERT
FOR \$5
PER PERSON

ADD A SIDE
FOR \$5
PER PERSON

*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