



STEAKHOUSE

PLATINUM

\$45 Per Person

Price is subject to change. Quote is Valid for 60 Days

APPETIZERS



STEAKHOUSE

A Sampling of All Served Family Style

AHI TUNA*

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

GATOR BITES

Lightly fried, a Florida favorite

CALAMARI

Lightly floured and fried, Sweet Asian chili sauce, Candied Cashews

SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with cocktail sauce and lemons

SOUP & SALAD

Select One Salad for the Group

Lobster Bisque

House salad with Balsamic

House Salad with Ranch

Caesar Salad

ENTRÉES

Choose 4 Entrées for the Group

MAVERICK N.Y. STRIP*

Our 12oz Strip Steak seasoned, and then seared on a 900 degree grill
+ Served with a Twice Baked Potato +

THE WRANGLER SIRLOIN*

Our 10oz Top Sirloin seasoned, and then seared on a 900 degree grill
+ Served with a Baked Potato, Butter & Sour Cream +

CHEF'S CATCH OF THE DAY

Freshly prepared by our Chef
+ Served with Jasmine Rice +

BALSAMIC HERB INFUSED CHICKEN

Chicken Breasts marinated with fresh Herbs and Lemon, then grilled and finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze
+ Served with Fresh Seasonal Vegetables +

HERB ENCRUSTED PRIME RIB*

A 12oz cut of our juicy, herb roasted prime rib cooked Medium Rare
+ Served with a loaded Baked Potato +

SHRIMP IMPERIAL

Jumbo Shrimp on a skewer, grilled in our house made imperial sauce
+ Served Over Jasmine Rice +

DESSERT

Select One Dessert for the Group

CHOCOLATE TURTLE PIE

Chocolate cookie crust topped with chocolate mousse, then finished with caramel, chocolate chips, and pecans

KEY LIME PIE

Whipped cream rosettes and toasted coconut decorate a tart Key lime mousse pie set atop a graham cracker crust

TIRAMISU

Sponge cake featuring espresso-flavored mascarpone mousse, whipped cream, and a dusting of cocoa

*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.