

WINGS, RIBS, SEAFOOD & SPORTS

**AHI TUNA GF

Ahi Tuna coated with Japanese spices and seared rare. Served with a bed of cabbage. Accompanied with sweet garlic teriyaki and avocado ranch. \$12.99

BUFFALO CHICKEN DIP

8 oz. Homemade Buffalo Chicken dip made with pulled chicken, mixed with Cream Cheese, and our Gator's Own Hot Sauce. Drizzled with Hot sauce around the rim and topped with diced pickled jalapenos. Served with fresh Tortilla Chips. (Also available with Fried Pita Points, Grilled Pita Points, or Celery) \$11.99

***STEAK BITES**

They're back! Grilled Flat Iron steak cooked to your desired temperature, thinly sliced atop toasted garlic bread, and drizzled with Cajun Bayou sauce. \$12.99

CHICKEN TENDERS GF

Hand-breaded chicken tenders tossed in your choice of wing sauce. Served with homemade ranch or blue cheese dressing. \$8.99

GATOR TAIL Marinated gator tail hand-breaded and fried to a golden brown. Served with our own Gator sauce. \$13.99

> PICKLE CHIPS Hand-breaded and fried golden brown. Served with homemade ranch dressing.

GATORIZERS





GATOR'S NACHOS 🚟 GF

Tortilla chips smothered with hot queso blanco, topped with jalapenos, fresh pico, sour cream and guacamole. Your choice of chicken or chili. \$13.49

MOZZARELLA CHEESE STICKS

Delicious mozzarella sticks cooked to a golden-brown and oozing with melted cheese. Served with warm marinara sauce. \$10.49

SIGNATURE MUSHROOMS

Fresh button mushrooms hand-breaded and fried to perfection. Served with our homemade ranch dressing. \$9.99

SOUTHWEST EGG ROLLS

Southwestern spiced egg rolls full of smoked white chicken, black beans and corn. Served with our homemade ranch or Cajun bayou sauce. \$12.99

PRETZEL BITES

Enjoy a generous pile of salted pretzel bites served with queso blanco and pub mustard. Perfect for sharing with friends! \$10.99

BUFFALO CAULIFLOWER

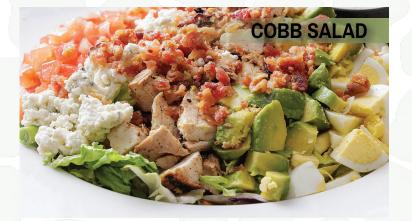
Crispy, hand-breaded fresh cauliflower, tossed in your favorite wing sauce, topped with blue cheese crumbles, and served with homemade ranch or blue cheese dressing \$12.49

\$9.99

🛣 - Gator's Signature Item **GF** - Gluten friendly upon request

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SUMMER SALAD

SALADS

COBB SALAD GF

Fresh mixed greens topped with chilled char-grilled diced chicken, blue cheese crumbles, tomatoes, green onion, hard-boiled egg, avocado, and crispy bacon. Served with your choice of dressing. \$14.99

GATOR BOWLS - Choose your base -Yellow Rice, salad or veggies, served with your choice of grilled chicken or shrimp accompanied with cabbage tossed in a sweet garlic teriyaki sauce, avocado slices, hard boiled egg and crispy wontons. \$13.99

Sub Tuna, Steak or Mahi for an additional charge:

Tuna \$2.00, Steak \$3.00, or Mahi \$3.00

SUMMER SALAD 🚟 GF

Fresh mixed greens, topped with grilled chicken, diced red onions, crisp Granny Smith apples, strawberries, mandarin oranges, blueberries and blue cheese crumbles. Served with a side of Raspberry Walnut vinaigrette. \$14.99

Salad Dressings

Balsamic Vinaigrette | Gator's Own Blue Cheese | Homemade Ranch | Honey Mustard Oil and Vinegar | Italian | Caesar | Avocado Ranch | Raspberry Walnut Vinaigrette

BUFFALO CHICKEN SALAD GF

Fresh Romaine lettuce sprinkled with shredded cheddar cheese, diced tomatoes, chopped celery, and hand-breaded chicken tenders tossed in your choice of wing sauce. Topped with blue cheese crumbles and served with your choice of dressing. \$14.99

HOUSE SALAD GF

Fresh mixed greens topped with tomatoes, red onions, croutons, and cucumbers. Served with your choice of dressing.

Small \$4.49 Large \$8.99

CAESAR SALAD GF Fresh Romaine lettuce tossed in Caesar dressing, croutons, and shredded Parmesan cheese.

> Small \$4.49 Large \$8.99

House and Caesar Salad Add Ons: Chicken - \$5.99 | Shrimp - \$5.99 | Mahi - \$6.99 *Steak \$7.99 | **Tuna - \$6.99

SOUPS

SOUP OF THE DAY Ask your server for today's soup of the day.

CUP \$3.99 | BOWL \$4.99

FRENCH ONION 🚟 GF

Homemade French onion soup with garlic croutons and topped with melted provolone cheese and pepper jack cheese.

CUP \$3.99 | BOWL \$4.99



CHILI DE CHILI Gator's famous homemade chili topped with cheddar cheese, diced onions, jalapenos and sour cream.

CUP \$4.99 | BOWL \$6.29





ENTREES

FULL RACK OF RIBS 🚟 GF

Full-rack of our slow-Cooked fall off the bone Ribs, prepared to perfection. These mouthwatering ribs are grilled to order, just choose your favorite sauce and two sides. Complemented with a side of garlic toast. \$21.99

HALF RACK OF RIBS 🚟 GF

Half-rack of our slow-Cooked fall off the bone Ribs, prepared to perfection. These mouthwatering ribs are grilled to order, just choose your favorite sauce and two sides. Complemented with a side of garlic toast. \$15.99

Choice of sauce: Sweet BBQ, Smokey BBQ, Chipotle BBQ, Dr. Pepper BBQ, Gold and Bold BBQ

SIDES **BROCCOLI, COLESLAW, FRIES, TATER TOTS,** GARLIC MASHED POTATOES, GATOR CHIPS, YELLOW RICE, **ONION PETALS, SWEET CORN, MIXED VEGGIES**

PREMIUM SIDES SWEET POTATO FRIES - \$1.99, | CHILI - \$1.99 | SOUP - \$1.99 MAC AND CHEESE - \$2.69 | GATOR TATER TOTS - \$3.69 HOUSE SALAD - \$3.69 | CAESAR SALAD - \$3.69

*SWEET AND SPICY JALAPENO BURGER

Fresh, seasoned burger, topped with sliced bacon, melted white American cheese, then piled high with hand-breaded sliced jalapenos, onion rings and finally drizzled with Chipotle honey-BBQ sauce. \$14.99

SWEET AND SPICY JALAPENO BURGER

BUFFALO CHICKEN WRAP/SANDWICH GF Crispy hand-breaded chicken tossed in your favorite wing sauce and served in a grilled flour tortilla or on a toasted bun with lettuce and homemade ranch or bleu cheese dressing. \$12.99

CHICKEN CLUB GF

A fresh grilled or fried chicken breast topped with melted American and provolone cheese, sliced bacon, leaf lettuce, sliced tomato, and honey mustard dressing. \$13.99

QUESADILLAS Quesadillas with your choice of barbacoa style beef, shrimp or chicken. Stuffed with cheese, pico de gallo, avocado ranch and topped with fresh cilantro. \$13.99

GYRO Sliced grilled beef and lamb stuffed into a grilled pita, layered with tzatziki sauce, lettuce, tomato, and onion. \$12.99

Additional Toppings Available for an Upcharge:

Cheese, Onions, Peppers, or Mushrooms - \$.99 Bacon, Egg, Avocado, or Blue Cheese Crumbles - \$1.29

Sub any burger with a turkey burger. Includes your choice of a side and served on a buttered toasted bun unless otherwise stated. Lettuce, tomato, onion, pickle available upon request.

*MINI BURGERS 3 Seasoned mini cheeseburgers made to order and topped with sautéed onions and creamy garlic mayonnaise. \$12.99

PHILLY CHEESESTEAK Gator's most popular sandwich of steak and white American cheese on a toasted Philly style roll.

Sauteed onions, peppers, and mushrooms added upon request. \$11.99

*LUAU BURGER GF A tropical twist on the classic burger. Enjoy a juicy, grilled patty topped with a delicious combination of grilled pineapple, ham and a drizzle of sweet teriyaki sauce. \$14.99

MAHI SANDWICH GF A Mahi filet prepared grilled, blackened, lemon pepper, or fried. Topped with lettuce and tomatoes. Served on a toasted brioche bun with a side of tartar sauce. \$15.99

> *CLASSIC BURGER GF Fresh seasoned burger prepared to your desired temperature. \$11.99

BACON JAM SMASHBURGER

Two seasoned smash burgers topped with yellow American cheese and bacon jam on a toasted bun with lettuce, tomato, onions and pickles. Served with your choice of a regular side item. Need more? Add a fried egg! \$14.99

BUFFALO CHICKEN ALFREDO Gator's classic hand-breaded boneless wings tossed in

HAND-BREADED SHRIMP DINNER

Hand-Breaded, golden-fried shrimp, served alongside

a bed of fries, our house-made coleslaw, and cocktail

sauce for a perfect harmony of flavors.

\$14.99

your favorite wing sauce, chopped and served over Creste Di Gallo Pasta smothered in creamy Alfredo Sauce and topped with Green Onions and Parmesean Cheese. \$13.99

POT ROAST DINNER GF

Our Fork-Tender Pot Roast, atop a bed of creamy garlic-infused mashed potatoes, generously drizzled with rich brown gravy, and accompanied by sweet corn. A nod to Grandma's cherished recipe. \$13.99

CAJUN CHICKEN ALFREDO Cajun alfredo sauce, green onion, parmesan cheese

and garlic bread. Topped with your choice of Cajun grilled chicken breast or Cajun grilled shrimp. \$13.99

FISH AND CHIPS Hand-battered Cod fried to a golden brown. Served with fries, homemade coleslaw, and tartar sauce. \$14.99

HANDHELDS

Sub a Gluten friendly bun for \$1.99

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OUR WING SAUCES ARE LISTED IN THE ORDER OF SPICINESS.

TERIYAKI | MANDARIN ORANGE | DR. PEPPER BBQ | HONEY GARLIC | SWEET BBQ | SMOKEY BBQ GOLD & BOLD | LEMON PEPPER | SWEET THAI CHILI | PARMESAN GARLIC | TRADITIONAL MEDIUM GATOR'S OWN SCOOTER | CARIBBEAN JERK | OLD BAY | HOT GARLIC | GATOR'S OWN HOT CHIPOTLE HONEY BBO | MANGO HABANERO | 3 PEPPER SUICIDE | REAPER SAUCE

BONELESS

HAND-BREADED BONELESS WINGS TOSSED IN "AWARD WINNING" REGULAR, GR OR BREADED, TOSSED IN YOUR CHOI YOUR CHOICE OF WING SAUCE. SERVED WITH Homemade Ranch or blue cheese dressing SAUCE. SERVED WITH HOMEMADE RANCH OR BLI

510.99

ADDITIONAL GATOR'S OWN BLUE CHEESE OR HOMEMADE RANCH DRESSING \$.99 ALL FLATS OR ALL DRUMS ADD \$.15 PER WING

MAKE YOUR WINGS A PLATTER, ADD TWO REGULAR SIDES FOR \$5.00