®

**P L A T I N U M M I N E R S M E N U**

**Groups of 12 or More**

**Includes a Beverage, Salad and Entrée**

**with Garlic Cheese Bread**

**Green Salad** Blend of romaine and iceberg, with carrots, tomatoes, mushrooms, Cheddar cheese and croutons

S A L A DS

**Caesar Salad** Crisp romaine tossed with aged

Parmesan, croutons and creamy Caesar dressing

E NTR É E S

**Ribs & Chicken**

Half-rack of Baby Back Pork Ribs paired with

Rotisserie Chicken. Served with mashed potatoes and roasted vegetables

**Ribs & Shrimp**

Half-rack of Baby Back Pork Ribs paired with your

choice of Grilled or Fried Shrimp. Served with mashed potatoes and roasted vegetables

**Shrimp Fresca Pasta**

Parmesan-crusted shrimp with tomatoes and spinach,

served over pasta in a light lemon butter sauce

**Simply Grilled Mahi & Grilled Shrimp\*** Mahi marinated in papaya juice and cilantro, lightly seared, then topped with avocado pico de gallo. Paired with Grilled Shrimp. Served with roasted vegetables and mashed potatoes

**Steak & Shrimp\***

9 oz Certified Angus Beef® top sirloin seasoned, seared

and char-grilled to perfection, paired with your choice of

Grilled or Fried Shrimp. Served with mashed potatoes

**Ribeye Steak\***

12 oz hand-cut, boneless USDA Choice. Served with

mashed potatoes

**Chopped Cobb Salad\***

Char-grilled chicken or beef tenderloin, bleu cheese

crumbles, avocado, bacon, diced egg and tomatoes, with homemade bleu cheese dressing

**Atlantic Salmon\***

Our salmon is prepared flame-grilled, brushed with

garlic herb butter, blackened or BBQ glazed. Served with roasted vegetables and rice pilaf

**Roasted Tri-Tip & Chicken\***

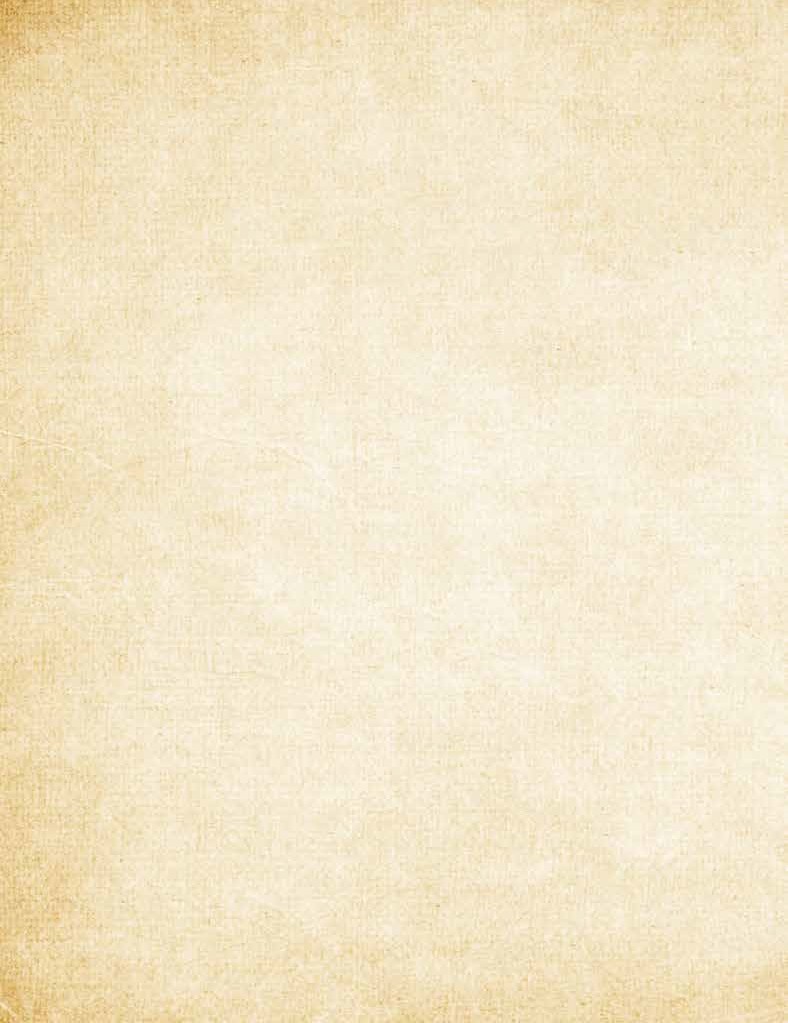
Certified Angus Beef slow-roasted and sliced over herb

peppercorn demi-glace, served only Medium Rare to Medium paired with Rotisserie Chicken, mashed potatoes and roasted vegetables

**Roasted Tri-Tip & Shrimp\***

Certified Angus Beef® slow-roasted and sliced over

herb peppercorn demi-glace, served only Medium Rare to Medium, paired with your choice of Grilled or Fried Shrimp, mashed potatoes and roasted vegetables



**Filet Mignon\***

7 oz center-cut filet, served with a side of herb

peppercorn demi-glace and mashed potatoes

BE V E R A G E S

**Bottomless Beverages**

Coke, Diet Coke, Sprite, Dr Pepper, Hi-C Orange, Barq’s Root Beer, Iced Tea, Tropical Iced Tea, Coffee

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you. \*Our Meat and Seafood can be cooked to order.

Consuming raw or undercooked meat, poultry or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.