

OUR BEEF IS...
HORMONE FREE · NO ANTIBIOTICS



OUR SEAFOOD IS...
SUSTAINABLE · FLOWN IN DAILY



OUR CHICKEN IS...
CERTIFIED HUMANE

STARTERS

CRISPY FLORIDA GATOR  citrus marinated, wild-caught Florida gator	10	BLUE CHIPS crispy housemade chips, blue cheese cream sauce, Maytag blue cheese crumbles	9
ESCARGOT simmered in garlic butter, finished with a hint of cognac	11	CAJUN FRIED MUSHROOMS one pound of mid-west mushrooms double battered, served with Tiger sauce	8
DANG BANG SHRIMP crispy fried shrimp tossed in our sweet & spicy "dang bang" sauce	11		

ENTRÉES



Add Blue Cheese or Bacon - \$2

FILET MIGNON	8oz 29 12oz 39	COWBOY PORTERHOUSE 26oz	39
USDA PRIME SIRLOIN* 10oz	26	CATTLE BARON RIBEYE 22oz	39
DRY AGED BONE-IN STRIP 22oz 100% USDA Prime	42	DOUBLE CHICKEN BREASTS crispy parmesan or citrus & oak grilled	16
DRY AGED PORTERHOUSE 28oz 100% USDA Prime	48	PORK CHOP double cut, heritage	single 16 double 25
COWGIRL T-BONE 18oz	29	GRILLED ATLANTIC SALMON add parmesan aioli, \$3	24

5 POUND TEXAS CHALLENGE

5 LB USDA Prime Sirloin, One Roll, One House Salad

Free if you eat within 1 hour and 15 minutes - Receive a free challenge t-shirt - No Sharing Allowed

If challenge is not completed - **\$75**

ADD BROILED LOBSTER TAIL FOR \$15 WITH ANY ENTRÉE (One per entrée)

RARE - cool red center • MEDIUM RARE - warm red center • MEDIUM - hot pink center • MEDIUM WELL - thin line of pink • WELL - cooked thoroughly

*Birthday Steak is free on the day of your birthday with a valid Florida Driver's License and the purchase of an adult entrée of equal or greater value. 18% gratuity & sales tax will apply.

All Entrées Include Our Bottomless Bowl of House Salad & Garlic Cheese Butter Bread

Choice of Texas Fries, Red Skin Mashed Potatoes or Wood-Fired Garlic Broccoli

Upgrade to a Baked Potato (ATW) - Add \$1

ADDITIONS

WOOD-FIRED ASPARAGUS	7	RED SKIN MASHED POTATOES	4
WOOD-FIRED GARLIC BROCCOLI	4	TEXAS FRIES	4
SAUTÉED MUSHROOMS	4	BAKED POTATO (ATW)	5
		TRUFFLE BUTTER	2

WEEKLY FEATURES

MONDAY

A.U.C.E USDA PRIME SIRLOIN

No Doggie Bags & No Sharing

34

TUESDAY

½ PRICE WINE BOTTLE SELECTIONS

Bring Texas Cattle Company to your next home or office party!

Michelle Holley - Texas Cattle Company Catering
863.604.1515 | Michelle@tottrg.com

Your next great dining experience awaits...



Citrus & Oak Grilled Steaks & Seafood



Key-West Inspired Seafood & Steak



Stone Crab & Floribbean Cuisine



Pacific Rim Steaks, Seafood & Sushi Bar



Italian Specialties & Fine Wines



Aged Steaks & Fresh Fish

Our goal is to provide you with an extraordinary dining experience. If we displease you in any way, please ask for Stephen, Lisa, Jonah or Mike immediately!

Thanks,

Ron Woodsby, Owner | Ron@tottrg.com

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.