

**OUR BEEF IS...**  
HORMONE FREE • NO ANTIBIOTICS



**OUR SEAFOOD IS...**  
SUSTAINABLE • FLOWN IN DAILY



**OUR CHICKEN IS...**  
CERTIFIED HUMANE

# STARTERS

<b>SHRIMP &amp; LOBSTER BISQUE</b> chunks of butter poached shrimp	15	<b>ESCARGOT</b> simmered in garlic butter, finished with a hint of cognac	17
<b>CAJUN FRIED MUSHROOMS</b> one pound of mid-west mushrooms double battered, tiger sauce	16	<b>DANG BANG SHRIMP</b> crispy fried shrimp, sweet & spicy "dang bang" sauce	20
<b>BLUE CHIPS</b> blue cheese cream sauce, maytag blue cheese crumbles	15	<b>CRISPY FLORIDA GATOR</b>  1/2 lb of citrus marinated wild-caught florida gator	19



# ENTRÉES



**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 \$6

<b>PETITE FILET MIGNON</b>	45	<b>21 DAY DRY AGED BONE-IN STRIP</b>	69
<b>CENTER CUT FILET MIGNON 12 oz</b>	63	<b>COLORADO BISON CHOPPED STEAK 1 LB</b> sautéed mushrooms & onions	39
<b>NEW YORK STRIP 16 oz</b>	59	<b>DOUBLE CHICKEN BREASTS</b> crispy parmesan or citrus & oak grilled	29
<b>COWGIRL T-BONE 20 oz</b>	54	<b>DOUBLE CUT PORK CHOPS</b> single 26    double 39	
<b>COWBOY PORTERHOUSE 26 oz</b>	64	<b>CEDAR PLANK FAROE ISLAND SALMON</b> parmesan red onion aioli encrusted	35
<b>CATTLE BARON RIBEYE 22 oz</b>	69		



## MAKE YOUR ENTRÉE SURF

**COLOSSAL SHRIMP SCAMPI 11**

add with the purchase of any entrée



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

# ADDITIONS

<b>WOOD-FIRED ASPARAGUS</b>	10	<b>RED SKIN MASHED POTATOES</b>	7	<b>BAKED POTATO (ATW)</b>	11
<b>WOOD-FIRED GARLIC BROCCOLI</b>	7	<b>BACON &amp; CHEDDAR MASH</b>	11	<b>BLUE CHEESE</b>	4
<b>SAUTÉED MUSHROOMS</b>	7	<b>TEXAS FRIES</b>	7	<b>TRUFFLE BUTTER</b>	5

*Your next great dining experience awaits...*

**Talk of the Town**  
RESTAURANT GROUP

Central Florida's Most Award-Winning  
Restaurant Group

**Charley's**  
STEAK HOUSE

Citrus & Oak Grilled  
Steaks & Seafood

**FishBones**

Key-West Inspired  
Seafood & Steak

**Vito's**  
Chop House

Italian Specialties  
& Fine Wines

**TEXAS**  
CATTLE COMPANY

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 our GM, Ashley deVries, immediately!

Thanks,

Ron Woodsby, Owner | Ron@tottrg.com

\*Receive up to \$25 off any entrée on the day of your birthday with a valid Florida Driver's License and the purchase of an additional adult entrée of equal or greater value. 21% service charge & sales tax will apply.

21% service charge and no separate checks on parties of five or more.

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.