

OUR BEEF IS...
HORMONE FREE ♦ NO ANTIBIOTICS



OUR SEAFOOD IS...
SUSTAINABLE ♦ FLOWN IN DAILY



OUR CHICKEN IS...
CERTIFIED HUMANE

STARTERS

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

PETITE FILET MIGNON	48	21 DAY DRY AGED BONE-IN STRIP	69
CENTER CUT FILET MIGNON 12 oz	66	COLORADO BISON CHOPPED STEAK 1 LB sautéed mushrooms & onions	39
NEW YORK STRIP 16 oz	59	DOUBLE CHICKEN BREASTS crispy parmesan or citrus & oak grilled	29
COWGIRL T-BONE 20 oz	54	DOUBLE CUT PORK CHOPS single 26 double 39	
COWBOY PORTERHOUSE 26 oz	64	CEDAR PLANK FAROE ISLAND SALMON parmesan red onion aioli encrusted	35
CATTLE BARON RIBEYE 22 oz	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

WOOD-FIRED ASPARAGUS	10	RED SKIN MASHED POTATOES	7	BAKED POTATO (ATW)	11
WOOD-FIRED GARLIC BROCCOLI	7	BACON & CHEDDAR MASH	11	BLUE CHEESE	4
SAUTÉED MUSHROOMS	7	TEXAS FRIES	7	TRUFFLE BUTTER	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,


**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.*
For Parties of 5 or More: 20% Auto Gratuity, 1% Service Charge and No Separate Checks
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.

Ron Woodsby, Owner | Ron@tottrg.com