

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



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



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

# STARTERS

<b>CAJUN FRIED MUSHROOMS</b> one pound of mid-west mushrooms double battered, tiger sauce	<b>13</b>	<b>ESCARGOT</b> simmered in garlic butter, finished with a hint of cognac	<b>17</b>
<b>BLUE CHIPS</b> blue cheese cream sauce, maytag blue cheese crumbles	<b>13</b>	<b>DANG BANG SHRIMP</b> crispy fried shrimp, sweet & spicy "dang bang" sauce	<b>18</b>
<b>POTATO PACHOS</b> texas fries, queso, sour cream, diced tomatoes	<b>13</b>	<b>CRISPY FLORIDA GATOR</b>  1/2 lb of citrus marinated wild-caught florida gator	<b>18</b>



# 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 \$5

<b>PETITE FILET MIGNON</b>	<b>39</b>	<b>CATTLE BARON RIBEYE 22oz</b>	<b>59</b>
<b>CENTER CUT FILET MIGNON 12oz</b>	<b>57</b>	<b>21 DAY DRY AGED BONE-IN RIBEYE</b>	<b>65</b>
<b>NEW YORK STRIP 16oz</b>	<b>49</b>	<b>DOUBLE CHICKEN BREASTS</b> crispy parmesan or citrus & oak grilled	<b>29</b>
<b>COWGIRL T-BONE 18oz</b>	<b>46</b>	<b>DOUBLE CUT PORK CHOPS</b> single <b>25</b> double <b>38</b>	
<b>COWBOY PORTERHOUSE 24oz</b>	<b>58</b>	<b>CEDAR PLANK FAROE ISLAND SALMON</b> parmesan red onion aioli encrusted	<b>32</b>



## MAKE YOUR ENTRÉE SURF

**COLOSSAL SHRIMP SCAMPI 9**  
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> <b>10</b>	<b>RED SKIN MASHED POTATOES</b> <b>7</b>	<b>BAKED POTATO (ATW)</b> <b>11</b>
<b>WOOD-FIRED GARLIC BROCCOLI</b> <b>7</b>	<b>BACON &amp; CHEDDAR MASH</b> <b>11</b>	<b>BLUE CHEESE</b> <b>4</b>
<b>SAUTÉED MUSHROOMS</b> <b>7</b>	<b>TEXAS FRIES</b> <b>7</b>	<b>TRUFFLE BUTTER</b> <b>4</b>

*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.