

**Hand Cut Steaks and Smoked Prime Rib**

We hand cut and jaccard (a tenderizing process) only Angus Beef Ribeye, Smoked Prime Rib and New York Strip, seasoned with our competition steak rub and grilled over Orange Tree Wood, it's a Florida Boy thing!

Ribeye is a well marbled cut with lots of tender fat for a rich flavor!

New York Strip is a leaner less fatty cut with tons of beef flavor!

You can't go wrong with either cut, it just depends on your personal tastes!

Served Friday and Saturday, from 4pm to close

Served with two sides: Spring Mix Salad, Baked Potato, Steakhouse Mashed Potatoes (loaded +1.50), Bacon Green Beans, Baked Beans, Cole Slaw, Onion Rings, French Fries, Mac and Cheese, Hash Brown Corn Casserole or Sweet Potato Casserole

<b>12 oz Ribeye</b>	<b>19.49</b>
<b>16 oz Ribeye</b>	<b>23.49</b>
<b>12 oz NY Strip</b>	<b>19.49</b>
<b>16 oz NY Strip</b>	<b>23.49</b>
<b>12 oz Prime Rib</b>	<b>21.99</b>
<b>16 oz Prime Rib</b>	<b>24.99</b>

**Steaks and Prime Rib Cooked to order; Rare (cool red center), Medium Rare (warm red center), Medium (pink clear through), Medium Well (pink center), Well Done (no pink)**

**Want a bigger cut? Since we don't cut your steak until you order it, we can cut any size you want over 16 oz. \$1.50 per oz.**