

JOSIAH JOHNS

Born in Okeechobee, FL to a Seminole Woman of the Panther Clan, in a time when the world was at war, jobs were scarce, and there just wasn't much money. Josiah's family traveled from one labor field to another trying to make a living and raise their families in the Seminole tradition. When Josiah became of school age, he was fostered to the Underhill family of Okeechobee to attain a better education. The Underhill brothers taught Josiah about the life of a working cowboy, including breaking colts. That training would result in Josiah pursuing a career in rodeo.

For entertainment local cities would produce rodeos where local cowboys would come to town and match their skill with other ranching cowboys. From this spirit of friendly competition professional rodeo evolved in the cities of Arcadia, Kissimmee, Homestead, Davie, Moore Haven, Okeechobee, Indiantown and other surrounding counties. These scheduled events became known as the Florida Circuit. The all Florida Championship Rodeo, held each year in Arcadia, was considered the most prestigious rodeo to compete in, the "Daddy of them all." Cowboys from all over the southeast traveled to this rodeo to compete for the title of "The All-Around Cowboy."

Josiah was a true all-around cowboy; he competed in every major event in rodeo. Once when asked what event was considered to be the hardest event, his reply was "The entry fee is the hardest event!" Josiah traveled all over the southeastern United States, competing in rodeos from Florida to the famous Madison Square Gardens

in New York City. The organizations he chose to rodeo under were the Florida Cowboy Association and the International Rodeo Association of Paul Valley Oklahoma. Josiah's accomplishments were many. He was crowned all-around champion cowboy five times at the famous Chalo Nitka Rodeo and five time champion cowboy at the All Florida rodeo held in Arcadia. Josiah worked all ends of the arena, he was champion



of the Steer Wrestling event several times for the Florida Cowboy Association, and the Saddle Bronc champion at the famous Circle T Rodeo in Indiantown, FL. Josiah's rodeo career extended far beyond the rodeo arena; he co-founded the Southeastern Indian Rodeo Association (S.I.R.A.) which became a qualified region at the first Indian National Finals in Salt Lake City, Utah in 1971. The S.I.R.A. currently exists as the Eastern Indian Rodeo Association (E.I.R.A.).

Josiah's travels during his rodeo career eventually sparked interest into a new business venture in Indian Gaming. This venture began

with humble beginnings of a high stakes bingo facility, in a little red barn renovated from a feed store/beauty salon. In November 1983, only a couple of years after opening the "bingo hall," an auto accident sadly and unexpectedly claimed the lives of both Josiah and his wife, Lucy. Focused on the vision of his father, Josiah's son, Marty Johns accepted and continued to carry the torch of the legacy. In the rodeo tradition Marty built his own

reputation as a talented and respected individual on the rodeo circuits. He now owns the Five Star Rodeo Company, and has developed his own Marki Rodeo Company. Marty's family is just as equally talented in their own respected rodeo events. In the Indian Gaming tradition, Marty has worked hard and has built, from that little red barn, what exists on the Brighton Seminole Reservation today, a Class III gaming facility which includes a restaurant and lounge honoring a legend in rodeo, Indian Gaming, and life, Josiah Johns.

Excerpt from a Rodeo Cowboy's Prayer: "As cowboys, Lord, we don't ask for any special favors, we ask only that you let us compete in this arena, as in life's arena... So when we do make that last ride that is inevitable for us all to make, to that place up there, where the grass is green and lush and stirrup high, and the water runs cool, clear, and deep - You'll tell as we ride in that our entry fees have been paid."

~ Clem McSpadden ~

BREAKFAST MENU

Served From 6am – 11am

BREAKFAST PLATTERS

COUNTRY FRIED STEAK AND EGGS SERVED WITH GRITS AND TOAST
\$5.99

HAM STEAK AND EGGS SERVED WITH GRITS AND TOAST
\$8.99

TEXAS FRENCH TOAST SERVED WITH BACON OR SAUSAGE
\$4.99

PANCAKES SERVED WITH BACON OR SAUSAGE
\$4.99



HEARTY MARTY BREAKFAST INCLUDES 3 EGGS, 5 BACON, 2 SAUSAGES,
1/2 ORDER BISCUIT AND GRAVY, AND TOAST
\$9.99



STEAK AND EGGS INCLUDES 10OZ NY STRIP, 2 EGGS, GRITS AND TOAST
\$9.99

TWO EGGS, GRITS, SAUSAGE OR BACON AND TOAST
\$3.99

FULL ORDER OF BISCUITS AND GRAVY
\$3.49

SPAM AND EGGS SERVED WITH GRITS AND TOAST
\$4.99

FRIED BOLOGNA AND EGGS SERVED WITH GRITS AND TOAST
\$4.99

SMOKED SAUSAGE AND EGGS SERVED WITH GRITS AND TOAST
\$5.99

CORNED BEEF HASH AND EGGS SERVED WITH GRITS AND TOAST
\$5.99



BREAKFAST MENU

Served From 6am – 11am

BEVERAGES

COFFEE	\$1.00
HOT TEA	\$1.00
PEPSI PRODUCTS ..	\$1.00
SWEET TEA	\$1.00
UNSWEET TEA	\$1.00
HOT CHOCOLATE .	\$1.25
MILK	
SMALL.....	\$1.25
LARGE	\$1.50
CHOCOLATE MILK	
SMALL.....	\$1.50
LARGE	\$2.00
TOMATO OR	
ORANGE JUICE	
SMALL.....	\$1.25
LARGE	\$2.00

A LA CARTE


1 EGG	\$.99
1/2 ORDER BISCUIT AND GRAVY.....	\$1.99
2 EGGS	\$1.79
SMOKED SAUSAGE	\$3.75
2 SAUSAGE PATTIES.....	\$2.25
5 SLICES BACON.....	\$2.25
OATMEAL	\$1.59
HASH BROWNS	\$1.19
HOME FRIES WITH ONIONS.....	\$1.59
ICED MINI DANISH (1)	\$1.29
GRITS.....	\$.99
ICED MINI DANISH (2)	\$2.29
TOAST WITH JELLY	\$1.19
ENGLISH MUFFIN WITH JELLY.....	\$1.59
BISCUIT WITH JELLY.....	\$1.39
8OZ HAM STEAK	\$6.95
CORNED BEEF HASH	\$2.75
FRIED BOLOGNA	\$2.75
SPAM.....	\$2.75
HAMBURGER PATTY	\$3.75

BREAKFAST SANDWICHES

BACON, EGG, AND CHEESE MUFFIN	\$4.25
SAUSAGE, EGG, AND CHEESE MUFFIN.....	\$4.25
BACON, EGG, AND CHEESE CROISSANT.....	\$5.25
SAUSAGE, EGG, AND CHEESE CROISSANT	\$5.25
3 EGG OMELETS SERVED WITH TOAST	
BACON	\$5.95
SAUSAGE	\$5.95
HAM.....	\$5.95
WESTERN.....	\$9.50
TOMATOES, MUSHROOMS, PEPPERS OR ONIONS EACH	\$.50 EXTRA.

Not Responsible for Well Done Steaks.

Not responsible for meat or eggs that are undercooked to your specifications as they may increase your risk of food borne illness, especially if you have certain medical conditions.



STARTERS

**JUMBO SHRIMP
COCKTAIL**
with Cocktail Sauce
\$10.95

RANCHO WINGS
Mild with Ranch
Dipping Sauce
\$7.95

MOZZARELLA STIX
with Ranch or
Marinara Sauce
\$5.95


POPCORN CHICKEN
with Ranch
Dipping Sauce
\$8.50

ONION RINGS
\$4.95

**BROCCOLI
CHEDDAR BITES**
\$6.95

 **CHEF'S
POTATO SKINS**
with Cheese,
Bacon, Green Onions
& Sour Cream
\$7.25

**SOUTHWEST
EGG ROLLS**
with Pico de gallo,
Sour Cream & Salsa
\$8.95

 **CHEF'S FAVORITES**

SOUP AND SALADS

**ALL YOU CAN EAT
SALAD BAR**
\$8.50

SOUP OF THE DAY
Cup \$2.95 Bowl \$3.95

TACO BOWL
Seasoned Beef with
Lettuce, Tomato, Olives
& Shredded Cheese in a
Fried Tortilla Bowl with
Sour Cream & Salsa
\$8.25

**ANGUS
STEAK SALAD**
Mixed Lettuce,
Tomatoes, Onion, Eggs
& Shredded Cheese,
topped with Sliced NY
Strip, Served with a
Choice of Dressing
\$13.25

CAESAR SALAD
with **GARLIC TOAST**
\$6.25
with Grilled Chicken
Breast \$9.25
or with Popcorn
Shrimp \$11.95

COUNTRY SALAD
Mixed Lettuce, Bacon
Bits, Shredded Cheese,
Eggs, Tomato, Chicken
Tenders & Honey
Dijon Dressing
\$11.95

**ASIAN
CHICKEN SALAD**
Mixed Lettuce, Mandarin
Oranges, Sesame Seeds,
Fried Noodles, Grilled
Chicken Breast &
Choice of Dressing
\$11.95

Please no unattended children at the salad bar.





ENTREES

Entrees include 2 of the following:

French Fries, Steak Fries, Baked Potato, Lyonnaise Potatoes, Baked Sweet Potato, Mashed Potatoes & Gravy, Rice & Gravy, Macaroni & Cheese, Vegetable of the day.

Grilled or Breaded Shrimp \$4.99 Broiled Lobster Tail \$13.99
House Salad \$.99 All-You-Can-Eat Salad Bar \$3.99

- WITH ENTREES ONLY -



BEST STEAK ON THE LAKE



Our Signature Steak
Char-Grilled, 18oz.
Bone In Rib Eye
\$29.95

JUMBO SHRIMP

Deep Fried with
Cocktail Sauce or Sautéed
with Lemon Butter
\$16.95

RIB EYE

12 oz. Steak Cut Fresh
Daily & Char-Grilled
\$22.50

NY STRIP

12 oz. Steak Cut Fresh
Daily & Char-Grilled
\$22.50

SMOTHERED CHOPPED SIRLOIN

12 oz. Ground Sirloin
with Onions, Peppers,
Mushrooms & a
Splash of Gravy
\$12.45

CATFISH FILETS

Lightly Coated with
Breading & Deep Fried
to a Golden Brown,
with Tarter Sauce
& Hush Puppies
\$13.50

KING CUT PRIME RIB

12 oz. Char-Grilled
or Au Jus
\$20.45

FLAT GRILLED CATFISH

Grilled Cajun Seasoned
Filet for the Spicy
Appetite
\$13.50



PRIME CUT PORK CHOP



8oz. Center Cut
Chop, Char-
Grilled or
Breaded until
Tender & Juicy
\$12.95

RODEO RIBS BARBECUED

Full Rack of Baby Back
Ribs, Flame-Grilled until
Tender & Juicy
\$17.95

BREADED CHICKEN TENDERS

Deep Fried to a Golden
Brown with Ranch Sauce
\$12.45

SPICY MARINATED CHICKEN BREAST

Double Breast of Chicken
Marinated with our
Secret Spice Blend
\$12.45

**"Not Responsible for
Well Done Steaks"**

SOUTHERN FRIED CHICKEN

4 Piece (mixed)
Crunchy Fried to a
Golden Brown
\$12.95

CHICKEN STIR FRY

Sautéed Chicken Breast
with Mushrooms, Onions,
Peppers, Fried Noodles &
Soy Sauce over White Rice
\$12.95

SOUTHWEST SALMON

8 oz. Salmon Filet
Char-Grilled with
Cajun Seasonings &
Pico de gallo
\$15.95

COUNTRY FRIED STEAK

With Country Gravy
\$10.95



CHEF'S FAVORITES

STEAK TEMPERATURES:

Med Rare - Cool Red Center

Med - Pink Center

Med Well - Slightly Pink Center

Well Done - Fully Cooked

Not responsible for meat or eggs that are undercooked to your specification as they may increase your risk of food borne illness, especially if you have certain medical conditions.

SANDWICHES

Sandwiches available with choice of:
*Lettuce, Tomato, Mayo, Pickle & Onion Served on White,
Wheat or Rye Toast with a Pickle Spear.*

BLT \$4.50

HAM \$5.25

ROAST BEEF \$5.75

**GRILLED HAM
& CHEESE \$5.50**

**GRILLED CHEESE
\$3.75**

**TURKEY
\$5.25**

**TUNA SALAD
\$4.75**

1/2 SANDWICH & Cup of Soup or Side Salad \$5.95

“ALL AROUND” CLUB

Ham, Turkey, Bacon,
Lettuce, Tomato & Mayo
with your choice
of Toast

\$6.95

“BIG BULLDOGGIN’ HOTDOG”

Quarter Pound of all-Beef
Hotdog on a Toasted Bun

\$4.25

With Cheese \$4.95

**With Chili & Cheese
\$5.45**

“TEXAS TURKEY”

Roasted Turkey with Bacon,
Tomato & Swiss American
Cheese on Texas Toast

\$6.25

REUBEN

Corned Beef & Swiss
Cheese with Thousand
Island Dressing &
Sauerkraut on Grilled

Rye Bread

\$7.25

TURKEY BURGER

8 oz. Grilled Turkey Patty
on a Grilled Bun with a
Pickle Spear

\$6.75

CHICKEN SANDWICH

Breaded Buffalo

Tenders \$6.25

Grilled Double

Breast \$7.45

On a Toasted Bun
with a Pickle Spear

BRONC BURGERS

*All Burgers are
Choice Angus Served:
All the way on a Toasted
Bun with a Pickle Spear.*

HAMBURGER

\$5.95

CHEESEBURGER

\$6.50

BACON CHEESEBURGER

\$7.75

DOUBLE HAMBURGER

\$10.25

DOUBLE CHEESEBURGER

\$11.25

SIDE KICKERS

ONION RINGS \$4.95

FRENCH FRIES \$2.00

STEAK FRIES \$2.95

**VEGGIE OF
THE DAY \$1.95**

SIDE SALAD \$2.95

**RICE WITH
GRAVY \$1.50**

**MACARONI &
CHEESE \$2.95**

BAKED POTATO \$2.50

**BAKED SWEET
POTATO \$2.50**

**LYONNAISE
POTATO \$2.50**

**MASHED POTATO
& GRAVY \$1.95**



CHEF'S FAVORITES

JOSIAH'S FAVORITES

PASTA ALFREDO

Fettuccini with Creamy
Alfredo Sauce &
Broccoli Florets with
Salad & Garlic Toast
With Chicken \$12.25
With Shrimp \$15.25

CHICKEN & CHEESE QUESADILLAS

Shredded Mozzarella,
Cheddar Cheese, Tomato
& Sautéed Onions with
Sour Cream &
Salsa on the Side
\$12.25

PIZZA

Made to Order, 10 inch
Pizza, Your Choice of
Sausage & Cheese or
Pepperoni & Cheese
\$10.25

PHILLY CHEESE STEAK

Thin Sliced Steak
Grilled with Peppers,
Onions & Mushrooms,
with Swiss Cheese on
a Toasted Sub Roll
\$9.50

GOLD BUCKLE NACHOS

Tri-Colored Nachos
with Cheese, Lettuce,
Tomato, Jalapenos & Chili
with Sour Cream, Salsa &
Guacamole on the side
\$12.25

RANCH HAND WRAP

Grilled Breast of Chicken
with Cheddar Cheese,
Bacon, Lettuce, Tomato
and Ranch Sauce in a
Tomato Basil Wrap
\$8.25



LI'L POKE'S

**SPAGHETTI &
MEATBALLS**
\$5.95

**PINT PIZZA
(CHEESE)**
\$3.95

*The following includes:
French Fries & Applesauce*

HAMBURGER
\$4.50

CHEESEBURGER
\$4.75

HOT DOG
\$3.50

**HOT DOG
WITH CHEESE**
\$4.25

**HOT DOG WITH
CHILI & CHEESE**
\$4.75

**FRIED
CATFISH FILET**
\$7.45

**GRILLED
CHEESE**
\$3.95

CHICKEN TENDERS
\$6.45

CHICKEN WINGS
\$5.95

DESSERTS

 **CHARLIE BROWN
ICE CREAM PIE**
\$4.75

**HOMEMADE
COBBLER**
\$3.95
With Ice Cream
\$4.95

SUNDAES
Chocolate, Strawberry
or Hot Fudge
\$3.25

ICE CREAM
2 Scoops of
Chocolate or Vanilla
\$2.25

 **NY STYLE
CHEESECAKE**
\$3.25
With Strawberries
& Whipped Cream
\$4.25



**APPLE
DUMPLING**
With Caramel Sauce
& Ice Cream
\$4.95

 **ULTIMATE
CHOCOLATE
CAKE**
\$4.75

• PLATE SHARING CHARGE \$3.00

• THERE WILL BE A \$0.25 SURCHARGE
ON ALL CARRY-OUT ORDERS.

• 15% GRATUITY WILL BE ADDED TO
PARTIES OF EIGHT OR MORE.

 **CHEF'S FAVORITES**





LATE NIGHT MENU

Served From 11pm - 11am

SANDWICHES

HAMBURGER	\$5.95	PHILLY CHEESE STEAK	\$9.50
CHEESEBURGER	\$6.50	GRILLED CHEESE	\$3.75
HAM	\$5.25	RANCH CHICKEN WRAP	\$8.25
ROAST BEEF	\$5.75	BACON, EGG AND CHEESE MUFFIN	\$4.25
GRILLED HAM AND CHEESE	\$5.50	SAUSAGE, EGG AND CHEESE MUFFIN	\$4.25
HOT DOG	\$4.25	BACON, EGG AND CHEESE CROISSANT	\$5.25
CLUB	\$6.95	SAUSAGE, EGG AND CHEESE CROISSANT	\$5.25
TURKEY	\$5.25		
ALL AMERICAN SUB	\$8.95		
TUNA SALAD	\$4.75		

OTHER SELECTIONS

CHICKEN WINGS
\$7.95

CURLY FRIES
\$2.95

STEAK FRIES
\$2.95

SAUSAGE OR
PEPPERONI PIZZA
\$10.25

FRENCH FRIES
\$2.00

MOZZARELLA STIX
\$5.95

CHEF SALAD
\$10.95

ONION RINGS
\$4.95



LATE NIGHT MENU

Served From 11pm – 11am

ALL ENTREES SERVED WITH FRENCH FRIES AND COLE SLAW

ENTREES

12OZ NY STRIP
\$22.50

12OZ RIB EYE
\$22.50

12OZ PRIME RIB
\$20.45

CATFISH FILLET
\$13.50

POPCORN SHRIMP
\$13.50

CHICKEN TENDERS
\$12.45

POPCORN CHICKEN
\$12.45

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