

MARK'S PRIME STEAKHOUSE & SEAFOOD

Thank you for choosing Mark's Prime Steakhouse. It truly is our pleasure to have you as our guest. Our goal is to create a unique dining experience that will please the palate and soothe the soul. We will be serving you the finest beef, the freshest seafood, premium wines, and naturally fresh vegetables. We hope you enjoy Mark's Prime Steakhouse and we look forward to seeing you again soon.

The Management & Staff
Mark's Prime Steakhouse

“The Prime Room”

We are pleased to feature our full service, private dining facilities available for your next reception, banquet, business meeting, or social gathering. It would be our pleasure to help plan your next dining event and customize your menu. The Prime Room is equipped to handle your audio/visual needs as well. For whatever reason, business or pleasure, you can savor Mark's taste sensations along with our award winning wines in privacy and comfort. We hope to leave a memorable impression on your friends and colleagues when you host an event at Mark's Prime Steakhouse.

Dinner Hours of Operation

Monday	5 PM - 9 PM
Tuesday	5 PM - 10 PM
Wednesday	5 PM - 10 PM
Thursday	5 PM - 10 PM
Friday	5 PM - 10 PM
Saturday	5 PM - 10 PM
Sunday	Available for Private Parties

For reservations please call:
Gainesville 352-336-0077 • Ocala 352-402-0097
Also available for on-site catering.
www.marksprimesteakhouse.com

APPETIZERS

CRAB BISQUE Puréed aromatic vegetables with lump crab meat in a delicately seasoned cream reduction.	8.95	COLOSSAL SHRIMP COCKTAIL A steakhouse classic served with our spicy cocktail sauce or zesty remoulade sauce.	13.95
FRENCH ONION SOUP A traditional classic topped with gruyère cheese.	7.95	BACON WRAPPED SCALLOPS Lightly crusted giant sea scallops wrapped in crispy apple smoked bacon with fresh mango salsa and a hint of chipotle honey sauce.	13.95
COCONUT SHRIMP Plump colossal ocean shrimp lightly breaded and rolled in freshly ground coconut, then lightly fried. Served with an orange ginger sauce.	14.95	TRADITIONAL ESCARGOT Six large escargots sautéed in a herbed garlic butter, topped with asiago cheese.	11.95
CRAB CAKES Two jumbo lump crab cakes served with lemon beurre blanc.	13.95	LOBSTER ESCARGOT Six large chunks of lobster tail sautéed in a herbed garlic butter topped with asiago cheese.	14.95
CALAMARI Tender calamari lightly dusted with semolina flour and fried with fresh sliced fennel and red onion, served with our zesty remoulade sauce.	11.95	TUNA TARTARE* Asian fused tuna tartare on avocado salad with cucumber wasabi and crispy fried noodles.	15.95
		BBQ SHRIMP ORLEANS Jumbo shrimp pan seared New Orleans style in lemon, Worcestershire, butter, Cajun seasonings and spices.	15.95

SALADS 8.95 / 5.95

All Dressings are made in house following our exclusive recipes: Classic Herb Vinaigrette, Mark's Unique Bleu Cheese, Balsamic Vinaigrette, Peppercorn Ranch, Creamy Italian Vinaigrette. Add apple smoked bacon crumbles to any salad...95¢

ORIGINAL BLEU A generous mix of romaine, spring greens, red pepper, tomatoes, Granny Smith apples, red onions, toasted almonds and dried cranberries. Served with our unique Big Bleu dressing.	CHOP SALAD Chopped iceberg and romaine tossed with red onion, egg, bacon, diced tomatoes, bleu cheese crumbles, hearts of palm and artichokes in our special chop house creamy vinaigrette.
SLICED TOMATO & ONION A sliced beefsteak tomato topped with Maytag Bleu Cheese crumbles and red onion served with herb vinaigrette on top of field greens.	LETTUCE WEDGE Full wedge of chilled iceberg lettuce topped with fresh diced tomatoes and bacon crumbles. With choice of dressing.
CAESAR Crisp romaine tossed with garlic croutons, our rich Caesar dressing and reggiano parmesan. Topped with shaved parmesan cheese. Anchovies available.	SLICED TOMATO & FRESH MOZZARELLA A sliced beefsteak tomato topped with fresh mozzarella on a bed of mixed greens and herb vinaigrette.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

'STEAKS WITH PASSION'[®]

Mark's Prime Steakhouse is passionate in serving you the finest U.S.D.A. inspected beef. We cook our steaks over a wood fired grill with a touch of salt and the world's finest pepper, then we serve them on a hot plate sizzling in butter. Let us know if you prefer extra butter or none.

RARE Very red, cool center	MED. RARE Red, warm center	MEDIUM Pink center	MED. WELL Slightly pink center	WELL No pink
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PETITE FILET 33.95 7oz. Portion of the leanest, most savory and tender cut of American beef.	DELMONICO 41.95 16oz. An exquisite U.S.D.A. Prime Ribeye. A well-marbled taste celebration.
FILET MIGNON 40.95 11oz. Full cut portion of this classic favorite.	NEW YORK STRIP 39.95 14oz. U.S.D.A. Prime beef that has it all... firmer texture, yet tender and full flavored.
BONE IN RIBEYE 46.95 20oz. U.S.D.A. Frenched bone in prime cut for the ultimate steak experience.	BONE IN PRIME PORK CHOP 27.95 16oz. Bone in Pork Chop bronzed in a light seasoning. A fabulous taste sensation with a side of chipotle honey sauce.
BONE IN FILET 56.95 16oz. Prime bone in filet, the most savory and tender cut of American beef.	
	SURF AND TURF...54.95 Petite Filet served with a cold water butter poached Lobster Tail.

STEAK COMPLEMENTS

COLD WATER LOBSTER TAIL...24.95	MAYTAG BLEU CHEESE CRUSTED...3.95
GRILLED SHRIMP OR SCALLOPS...12.95	BEARNAISE OR HOLLANDAISE SAUCE...2.95
OSCAR STYLE...11.95	BRANDY PEPPERCORN SAUCE...2.95
Lumped crab, asparagus, hollandaise sauce	DEMI GLACE...2.95
HERB BUTTER...2.95	

SIDES

MASHED 7.95 Mashed and whipped Idaho potatoes.	TWICED BAKED POTATO 7.95 Baked, blended with boursin cheese and scallions topped with cheddar cheese and bacon crumbles then baked again.
LYONNAISE POTATOES 8.95 Pan roasted to a crispy finish in duck fat with caramelized onions.	SWEET POTATO FRIES 8.95 Homemade sweet potato steak fries topped with feta cheese and served with spicy berry gastrique.
JALAPEÑO AU GRATIN POTATOES 9.95 Sliced potatoes, creamy cheddar cheese and a hint of jalapenos.	LOBSTER MACARONI 14.95 Serpentini Pasta and lobster chunks in a three cheese sauce, finished with a parmesan panko bread crumb topping.

FRESH SEAFOOD

FRESH CATCH MARKET PRICE Market fresh fish specially prepared daily.	MIXED SEAFOOD GRILL 39.95 Grilled jumbo shrimp, scallops, half lobster tail and fresh catch of the day. Served with our lemon buerre blanc.
GROUPE SANTA FE 34.95 Fresh grouper lightly bronzed, served with fresh mango salsa and topped with jumbo lump crab meat sautéed in cilantro-lime butter.	JUMBO SEA SCALLOPS 29.95 Pan seared sea scallops in a creamy asiago basil sauce, served with fettucine.
WOOD GRILLED SALMON 27.95 North Atlantic salmon served with a dill beurre blanc.	LOBSTER FETTUCINE 29.95 Fettucini tossed with sautéed tender lobster, served in a lobster cream sauce.
TWIN 8OZ. COLD WATER LOBSTER TAILS 47.95 Two 8oz. tails, broiled, grilled or the house favorite "lightly breaded and fried".	

OTHER ENTRÉES

SPINACH ASIAGO CHICKEN...25.95 An airline cut chicken breast pan seared, stuffed and baked with fresh spinach, asiago cheese and crimini mushrooms.	MARK'S ULTIMATE BURGER...16.95 10oz. fresh ground USDA Prime Beef with caramelized onions, apple smoked bacon and choice of cheese. Served with french fries.	TENDERLOIN TIPS...23.95 Grilled filet mignon tips served over Delmonico Potatoes with a side of our brandy peppercorn sauce.
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SIDES

SAUTÉED SPINACH 7.95 Sautéed with garlic and topped with parmesan cheese.	SAUTÉED MUSHROOMS 7.95 Fresh Crimini and Shitake Mushrooms.
CREAMED SPINACH 7.95	FRESH ASPARAGUS 8.95 Grilled or Steamed.
FRESH SEASONAL VEGETABLES 7.95	ADD HOLLANDAISE OR BEARNAISE 2.95
BACON ROASTED BRUSSEL SPROUTS 7.95	
SEASONAL RISSOTO 7.95 Chef's Special of the day.	