



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

Private Dining Rooms

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 Rooms are 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	GRILLED STUFFED PORTOBELLO MUSHROOMS Wood fired and topped with marinated tomatoes and buffalo mozzarella. Drizzled with aged balsamic and basil oil.	10.95
FRENCH ONION SOUP A traditional classic topped with gruyere cheese.	7.95	COLOSSAL SHRIMP COCKTAIL A steakhouse classic served with either our spicy cocktail sauce or our zesty remoulade sauce.	14.95
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	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
CRAB CAKES Two jumbo lump crab cakes served with lemon beurre blanc.	13.95	TRADITIONAL ESCARGOT Six large escargots sautéed in a herbed garlic butter, topped with asiago cheese.	11.95
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	LOBSTER ESCARGOT Six large chunks of lobster tail sautéed in a herbed garlic butter, topped with asiago cheese.	14.95
BEEF CARPACCIO* Thinly sliced raw tenderloin garnished with capers, shallots, lemon-tarragon aioli, and served with arugula salad garnish.	14.95	TUNA TARTARE* Asian fused tuna tartare on avocado salad with cucumber wasabi and crispy fried noodles.	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 and 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 7oz. portion of the leanest and most savory, tender cut of American beef.	32.95	DELMONICO 16oz. An exquisite U.S.D.A. Prime Cut Ribeye. A well-marbled taste celebration.	39.95
FILET MIGNON A generous 11oz. full cut portion of this classic favorite.	39.95	NEW YORK STRIP 14oz. U.S.D.A. Prime beef that has it all... firmer texture yet tender and full flavored.	38.95
BONE IN RIBEYE 20oz. U.S.D.A. Frenched bone-in Prime cut for the ultimate steak experience.	46.95	BONE IN PRIME PORK CHOP 16oz. Bone in Pork Chop bronzed in a light seasoning. A fabulous taste sensation with a side of chipotle honey sauce.	27.95

SURF AND TURF...54.95
Petite Filet served with a cold water butter poached Lobster Tail.

STEAK COMPLEMENTS

COLD WATER LOBSTER TAIL...22.95	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

SIDES

MASHED Mashed and whipped Idaho potatoes.	7.50	TWICED BAKED POTATO Baked, blended with boursin cheese and scallions topped with cheddar cheese, bacon crumbles then baked again.	7.95
LYONNAISE POTATOES Pan roasted to a crispy finish in duck fat with caramelized onions.	7.95	LOBSTER MAC & CHEESE Serpentini Pasta and lobster chunks in three cheese sauce, with a parmesan panko bread crumb topping.	14.95
DELMONICO POTATOES Diced and pan fried with red peppers, onions and finished with a touch of cheddar cheese.	7.95		

FRESH SEAFOOD

FRESH CATCH Market Fresh Fish specially prepared daily.	MARKET PRICE	MIXED SEAFOOD GRILL Grilled jumbo shrimp, scallops, half lobster tail and fresh catch of the day. Served with our lemon buerre blanc.	39.95
GROUPE SANTA FE Fresh pan seared grouper, served with fresh mango salsa and topped with jumbo lump crab meat sautéed in cilantro-lime butter.	32.95	SEARED DIVER SCALLOPS Five Seared Diver Scallops with a cilantro, lime, garlic Gremolata, served over lemon buerre blanc with a hint of lobster oil.	28.95
WOOD GRILLED SALMON North Atlantic salmon served with a dill beurre blanc.	25.95	LOBSTER PASTA Fettuccine tossed with sautéed tender lobster, served in a lobster cream sauce.	29.95
TWIN 8 OZ. COLD WATER LOBSTER TAILS Two 8 oz. tails broiled, grilled or house favorite lightly breaded and fried.	45.95		

OTHER ENTRÉES

SPINACH ASIAGO CHICKEN...25.95 Fresh airline cut chicken breasts 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 in our brandy peppercorn sauce and served over Delmonico Potatoes.
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SIDES

SAUTÉED SPINACH	7.50	SAUTÉED MUSHROOMS Fresh Crimini, Shitake Mushrooms.	7.95
CREAMED SPINACH	7.95	FRESH ASPARAGUS Grilled or Steamed.	8.95
FRESH SEASONAL VEGETABLES	7.95	ADD HOLLANDAISE OR BEARNAISE	2.95
BACON ROASTED BRUSSEL SPROUTS	7.95		