



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.

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

\*\*TEMPORARY MENU. OUR FULL MENU WILL BE BACK!\*\*

APPETIZERS

CRAB BISQUE	10.95	TRADITIONAL ESCARGOT	16.95
Puréed aromatic vegetables with lump crab meat in a delicately seasoned cream reduction.		Imported French Bordeaux escargots sautéed in a herbed garlic butter, topped with asiago cheese.	
FRENCH ONION SOUP	9.95	COLOSSAL SHRIMP COCKTAIL	18.95
A traditional classic topped with gruyère cheese.		A steakhouse classic served with our spicy cocktail sauce or zesty remoulade sauce.	
COCONUT SHRIMP	18.95	BACON WRAPPED SCALLOPS	22.95
Plump colossal ocean shrimp lightly breaded and rolled in freshly ground coconut, then lightly fried. Served with an orange ginger sauce.		Lightly crusted giant sea scallops wrapped in crispy apple smoked bacon with fresh mango salsa and a hint of chipotle honey sauce.	
CRAB CAKES	21.95	LOBSTER ESCARGOT	19.95
Three jumbo lump crab cakes served with lemon beurre blanc.		Six large chunks of lobster tail sautéed in a herbed garlic butter topped with asiago cheese.	
CALAMARI	16.95	AHI TUNA*	19.95
Tender calamari lightly dusted with semolina flour and fried with fresh sliced fennel and red onion, served with our zesty remoulade sauce.		Spiced rubbed seared tuna, wakame and black seaweed salad with white balsamic, mango, cucumber and soy caviar.	

SALADS 8.95

All dressings are made in house following our exclusive recipes: Classic Herb Vinaigrette, Mark's unique Bleu Cheese, Balsamic Vinaigrette, Ranch, Creamy Italian Vinaigrette. Add apple smoked bacon crumbles or Bleu Cheese crumbles to any salad...1.95			
ORIGINAL BLEU		CHOP SALAD	
A generous mix of romaine, spring greens, red peppers, tomatoes, Granny Smith apples, red onions, toasted almonds and dried cranberries. Served with our unique Big Bleu dressing.		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.	
CAESAR		LETTUCE WEDGE	
Crisp romaine tossed with garlic croutons, our rich Caesar dressing and reggiano parmesan. Topped with shaved parmesan cheese. Anchovies available.		Full wedge of chilled iceberg lettuce topped with fresh diced tomatoes and bacon crumbles. With your choice of dressing.	
		TOMATO & FRESH MOZZARELLA	
		Sliced Roma tomato topped with fresh mozzarella on a bed of mixed greens and our herb vinaigrette.	

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

'STEAKS WITH PASSION'®

PETITE FILET 7oz. cut portion of the leanest, most savory and tender cut of American beef.	44.95	NEW YORK STRIP 14oz. U.S.D.A. Prime beef that has it all... firmer texture, yet tender and full flavored.	49.95
FILET MIGNON 11oz. cut portion of the leanest, most savory and tender cut of American beef.	53.95	16oz. PORK CHOP 16oz. pork chop Bronzed in a light seasoning. Served with a side of Chipotle Honey sauce.	34.95
BONE-IN RIBEYE 20oz. U.S.D.A. Frenched Bone-In prime cut for the ultimate steak experience.	64.95	SURF AND TURF Petite Filet served with a cold water butter poached Lobster Tail.	74.95
DELMONICO 16oz. exquisite U.S.D.A. Prime Ribeye. A well-marbled taste celebration.	51.95	LAMB CHOPS Grilled twin 7oz. lamb chop, rosemary butter.	49.95

STEAK COMPLIMENTS

COLD WATER LOBSTER TAIL...34.95	MAYTAG BLEU CHEESE CRUSTED...4.95
GRILLED SHRIMP OR SCALLOPS...19.95	BRANDY PEPPERCORN SAUCE...3.95
BEARNAISE OR HOLLANDAISE SAUCE...3.95	DEMI GLAZE...3.95

SIDES

MASHED Mashed and whipped Idaho potatoes.	8.95	FINGERLING POTATOES Crispy pan fried with rosemary and garlic butter.	8.95
LYONNAISE POTATOES Pan roasted to a crispy finish in duck fat with caramelized onions.	9.95	JALAPEÑO AU GRATIN POTATOES Sliced potatoes, creamy cheddar cheese and a hint of jalapeños.	10.95
TWICE BAKED POTATO Baked, blended with boursin cheese and scallions topped with cheddar cheese and bacon crumbles then baked again.	8.95	LOBSTER MACARONI Serpentini Pasta and lobster chunks in a three cheese sauce, finished with a parmesan panko bread crumb topping.	23.95

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FRESH SEAFOOD & OTHER ENTRÉES

FRESH CATCH Market Fresh Fish specially prepared daily.	MARKET PRICE	ROASTED HERB CHICKEN Pan seared in fresh herbs and then oven roasted.	26.95
WOOD GRILLED SALMON North Atlantic salmon served with a dill beurre blanc.	31.95	SPINACH ASIAGO CHICKEN An airline cut chicken breast pan seared, served over sautéed spinach and Crimini mushrooms with asiago cheese.	31.95
GROUPEL SANTA FE Fresh grouper lightly bronzed, served with fresh mango salsa and topped with jumbo lump crab meat sautéed in cilantro-lime butter.	42.95	BEEF TIPS FORESTIERE Grilled tenderloin tips on wild mushrooms, onions and demi.	28.95
JUMBO SEA SCALLOPS Pan seared sea scallops in a creamy asiago basil sauce, served with fettucine.	41.95	MARK'S ULTIMATE BURGER 10oz. Fresh ground U.S.D.A. Prime Beef with choice of cheese. Served with french fries	18.95
TWIN 8OZ. COLD WATER LOBSTER TAILS Two 8oz. tails, broiled, grilled or the house favorite "lightly breaded and fried."	69.95		

SIDES

FRESH ASPARAGUS Grilled or Steamed. ADD HOLLANDAISE OR BEARNAISE	11.95 3.95	FRESH SEASONAL VEGETABLES	9.95
SAUTÉED MUSHROOMS Fresh Crimini and Shiitake Mushrooms.	9.95	BACON ROASTED BRUSSEL SPROUTS	9.95
SEASONAL RISSOTO Chef's Special of the day.	10.95	CREAMED SPINACH	9.95
		SAUTÉED SPINACH Sautéed with garlic and topped with parmesan cheese.	9.95

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