



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 chef-inspired sides. 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 facility 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:
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.	12	TRADITIONAL ESCARGOT Imported French Bordeaux escargots sautéed in a herbed garlic butter, topped with Asiago cheese.	18
FRENCH ONION SOUP A traditional classic topped with gruyère cheese.	10	COLOSSAL SHRIMP COCKTAIL A steakhouse classic served with our spicy cocktail sauce or our zesty remoulade sauce.	20
CHATEAUBRIAND CARPACCIO Shaved beef tenderloin with macerated arugula, capers, shaved Parmesan Reggiano and extra virgin lemon oil.	20	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.	24
CRAB CAKES Three jumbo lump crab cakes served with lemon beurre blanc.	22	LOBSTER ESCARGOT Six large chunks of lobster tail sautéed in an herbed garlic butter, topped with Asiago cheese.	20
CALAMARI FRITTI Fried crispy with shaved onions then tossed with banana peppers and Parmesan Reggiano served with our house remoulade.	18	TUNA TARTARE Sliced cucumber, seasoned avocado and fresh diced Ahi tuna blended with sesame and bourbon glaze served with sriracha mayo and wonton strips.	22

SALADS 12 / 6 HALF ORDER

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...2

ARUGULA SALAD Arugula, fresh strawberries, shaved fennel, Parmesan Reggiano tossed with virgin olive oil and Citrus vinaigrette.	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.
CAESAR Crisp romaine tossed with garlic croutons, our rich Caesar dressing and Parmesan Reggiano. Topped with shaved parmesan cheese. Anchovies available.	LETTUCE WEDGE Full wedge of chilled iceberg lettuce topped with fresh diced tomatoes and bacon crumbles. With choice of dressing.

BURRATA CAPRICE - 18
Heirloom tomatoes, pine nut pesto and aged balsamic glaze

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

'STEAKS WITH PASSION'[®]

PETITE FILET 7oz. portion of the leanest, most savory, and tender cut.	45	PRIME NEW YORK STRIP 14oz. U.S.D.A. Prime beef that has it all... firmer texture yet tender and full flavored.	50
FILET MIGNON 11oz. full cut portion of the leanest, most savory and tender cut.	54	16OZ. PORK CHOP 16oz. pork chop bronzed in a light seasoning. Served with a side of Chipotle Honey sauce.	35
PRIME BONE IN RIBEYE 20oz. U.S.D.A. Frenched bone-in Prime cut for the ultimate steak experience.	75	SURF AND TURF Petite Filet served with a cold water butter poached Lobster Tail.	80
PRIME DELMONICO 16oz. An exquisite U.S.D.A. Prime Ribeye cut. A well-marbled taste celebration.	58	COLORADO LAMB CHOPS Grilled twin 7oz. lamb chop, rosemary butter.	50

STEAK COMPLEMENTS

COLD WATER LOBSTER TAIL...35	MAYTAG BLEU CHEESE CRUSTED...6
GRILLED SHRIMP OR SCALLOPS...20	BRANDY PEPPERCORN SAUCE...5
BEARNAISE OR HOLLANDAISE SAUCE...5	DEMI GLACE...5
HERB BUTTER...5	BLACK GARLIC BUTTER...6

SIDES

MASHED Mashed and whipped Idaho potatoes.	10	JALAPEÑO AU GRATIN POTATOES Sliced potatoes, creamy cheddar cheese and a hint of jalapeños.	12
LYONNAISE POTATOES Pan roasted to a crispy finish in duck fat with caramelized onions.	10	LOBSTER MACARONI Serpentini pasta and lobster chunks in a three cheese sauce, topped with a parmesan panko bread crumb topping.	25
TWICED BAKED POTATO Baked, blended with boursin cheese and scallions topped with cheddar cheese, bacon crumbles then baked again.	10		

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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.	28
WOOD GRILLED SALMON North Atlantic salmon served with a dill beurre blanc.	32	SPINACH ASIAGO CHICKEN An airline cut chicken breast pan seared, served over sautéed spinach and Crimini mushrooms with Asiago cheese.	32
GROUPER SANTA FE Fresh grouper lightly bronzed, served with fresh mango salsa and topped with jumbo lump crab meat sautéed in cilantro-lime butter.	42	STEAK TIP DIANE Beef tenderloin tips sautéed with shallots wild mushrooms and brandy Dijon demi glaze.	28
JUMBO SEA SCALLOPPS Pan-seared sea scallops with creamy parmesan risotto.	42	MARK'S ULTIMATE BURGER 10 oz. Fresh ground U.S.D.A. Prime Beef with choice of cheese. Served with French fries.	20
TWIN 8OZ. COLD WATER LOBSTER TAILS Two 8oz. tails broiled, grilled or the house favorite "lightly breaded and fried."	70		

SIDES

FRESH ASPARAGUS Grilled or Steamed. ADD HOLLANDAISE OR BEARNAISE 5	10	BACON ROASTED BRUSSEL SPROUTS	12
SAUTÉED MUSHROOMS Fresh Crimini, Shitake Mushrooms.	10	CREAMED SPINACH	10
SEASONAL RISSOTO CHEF'S SPECIAL OF THE DAY.	12	SAUTÉED SPINACH Sautéed with garlic and topped with shaved Parmesan cheese.	10

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