



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

<p>CRAB BISQUE 12 Puréeed aromatic vegetables with lump crab meat in a delicately seasoned cream reduction.</p> <p>FRENCH ONION SOUP 10 A traditional classic topped with gruyère cheese.</p> <p>CHATEAUBRIAND CARPACCIO 20 Shaved beef tenderloin with macerated arugula, capers, shaved Parmesan Reggiano and extra virgin lemon oil.</p> <p>CRAB CAKES 22 2 - 3oz patties, Key Lime Beurre Blanc, Citrus micro green salad</p> <p>CALAMARI FRITTI 18 Fried crispy with shaved onions then tossed with banana peppers and Parmesan Reggiano served with our house remoulade.</p>	<p>THICK CUT APPLEWOOD SMOKED BACON 18 Grilled, Bourbon Molasses Glaze, Pickled Red Onions</p> <p>COLOSSAL SHRIMP COCKTAIL 20 A steakhouse classic served with our spicy cocktail sauce.</p> <p>BACON WRAPPED SCALLOPS 24 Lightly crusted giant sea scallops wrapped in crispy apple smoked bacon with fresh mango salsa and a hint of chipotle honey sauce.</p> <p>LOBSTER ESCARGOT 20 Six large chunks of lobster tail sautéed in an herbed garlic butter, topped with Asiago cheese.</p> <p>TUNA TARTARE 22 Sliced Cucumber, Diced Pineapple, Guava Ponzu, Avocado, Spicy Mayo, Wasabi Cream, Crispy Wonton</p>
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SALADS 14 / 8 SMALL 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

<p>ARUGULA SALAD Arugula, Spinach, Strawberries, Blueberries, Shaved Fennel, Goat Cheese, Almonds, Citrus Vinaigrette</p> <p>CAESAR Crisp romaine tossed with garlic croutons, our rich Caesar dressing and Parmesan Reggiano. Topped with shaved parmesan cheese. Anchovies available.</p>	<p>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.</p> <p>LETTUCE WEDGE Full wedge of chilled iceberg lettuce topped with fresh diced tomatoes and bacon crumbles. With choice of dressing.</p>
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FGT BURRATA - 18
Fried Green Tomato, Pepper Jam Aioli, 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.	48	PRIME NEW YORK STRIP 14oz. U.S.D.A. Prime beef that has it all... firmer texture yet tender and full flavored.	54
FILET MIGNON 11oz. full cut portion of the leanest, most savory and tender cut.	57	16OZ. PORK CHOP 16oz. pork chop bronzed in a light seasoning. Served with a side of Chipotle Honey sauce.	38
PRIME BONE IN RIBEYE 20oz. U.S.D.A. Frenched bone-in Prime cut for the ultimate steak experience.	80	SURF AND TURF Petite Filet served with a cold water butter poached Lobster Tail.	84
PRIME DELMONICO 16oz. An exquisite U.S.D.A. Prime Ribeye cut. A well-marbled taste celebration.	60	COLORADO LAMB CHOPS Grilled twin 7oz. lamb chop, rosemary butter.	52

STEAK COMPLEMENTS

COLD WATER LOBSTER TAIL...36	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
STEAMED JUMBO LUMP CRAB...20	

SIDES

ROASTED GARLIC MASH Garlic Confit, Butter, Heavy Cream, Salt, White Pepper	10	JALAPEÑO AU GRATIN POTATOES Sliced potatoes, creamy cheddar cheese and a hint of jalapeños.	14
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	CRISPY VIDALIA ONION STRAWS Pepper Jam Aioli	14
SOUTHERN COLLARD GREENS Ham hock, Bacon, Onions, Pepper Vinegar	14		

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

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.	30
WOOD GRILLED SALMON North Atlantic salmon served with a dill beurre blanc.	34	FILET MEDALLIONS 3 Filet Medallions, Peppercorn Crusted, Garlic Mash, Horseradish Demi, Onion Straws	32
SEA BASS Pan Seared, Roasted Sweet Corn Relish, Key Lime Beurre Blanc.	52	MARK'S ULTIMATE BURGER 10 oz. Fresh ground U.S.D.A. Prime Beef. Served with French fries. ADD Bacon, Muschrooms, Sautee Onions	22 2 EACH
JUMBO SEA SCALLOPS Pan-seared sea scallops with creamy parmesan risotto.	45		
TWIN 8OZ. COLD WATER LOBSTER TAILS Two 8oz. tails broiled, grilled or the house favorite "lightly breaded and fried."	70		
ROCK SHRIMP & CRAB FETTUCCINE Gulf Rock Shrimp, Jumbo Lump Crab, Sundried Tomato-Wild Mushroom Cream Sauce, Sliced Asparagus, Basil Oil, Asiago	46		

SIDES

FRESH ASPARAGUS Grilled or Steamed. ADD HOLLANDAISE OR BEARNAISE	10 5	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

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

WINES BY THE GLASS

WHITE WINES

CHAMPAGNE

NICOLAS FEUILLATTE, BRUT ROSÉ, FRANCE, NV 187ML:	26
MOET & CHANDON, IMPERIAL, FRANCE 187ML:	26
ROEDERER ESTATE, BRUT, ANDERSON VALLEY, NV	14

CHARDONNAY

MOILLARD, CHABLIS, BURGUNDY	20
RAEBURN, SONOMA COAST	14
SAN SIMEON, MONTERAY	11

CLASSIC WHITES

BABICH, SAUVIGNON BLANC, NEW ZEALAND	12
BANFI, PINOT GRIGIO, ITALY	12
THOMAS SCHMIDT, RIESLING, GERMANY	12
M. CHAPOUTIER "BELLERUCHE" BLANC, FRANCE	10
CAVICCHIOLI '1928', PRUSECCO, ITALY	10
UMBERTO, MOSCATO, ITALY	9
AIME' ROQUESANTE, ROSÉ, PROVENCE	9

RED WINES

CABERNET SAUVIGNON

AUSTIN HOPE, PASO ROBLES	20
BR COHN, CABERNET SAUVIGNON, SONOMA	14
BONANZA, CABERNET SAUVIGNON, CALIFORNIA	10

MERLOT

KUNDE, SONOMA	14
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PINOT NOIR

CHEMISTRY, OREGON/CALIFORNIA	14
SUBSTANCE, COLUMBIA VALLEY	13

CLASSIC REDS

ABSTRACT BY ORIN SWIFT, RED BLEND, CALIFORNIA	20
SEGHEISIO 'ANGELA'S TABLE' ZINFANDEL, SONOMA	14
LUIGI BOSCO, MALBEC, ARGENTINA	13
SELLA ANTICA, SUPER TUSCAN, ITALY	12

MARTINIS & COCKTAILS

MARK'S PRIME INFUSION 15

WHEATLEY VODKA INFUSED WITH FRESH SEASONAL FRUIT

ELYSIAN FIELDS 18

COURVOISIER VS, LEMON JUICE, GREEN CHARTREUSE,
SUGAR WATER, LEMON BITTERS

HEARTBREAKER 15

VAN GOGH ORANGE / CREME DE VIOLETTE / LEMON JUICE
/ LEMON BITTERS / SUGAR WATER / CHAMPAGNE FLOAT

RED EYE RYE 16

SAZERAC RYE / CHAMPAGNE / LIME JUICE / CRANBERRY
SUGAR WATER / CRANBERRY BITTERS

PORT OF CALL 18

NO. 3 GIN / TAYLOR 10YR TAWNY / LEMON JUICE /
CINNAMON SYRUP / CRANBERRY PRESERVES

APPLE & AGAVE 15

CORAZON REPOSADO / AGAVE NECTAR / LEMON JUICE /
APPLE CIDER / CINNAMON

PRICKLY PEAR MARGARITA 14

CORAZON REPOSADO / PRICKLY PEAR / COINTREAU /
LIME JUICE / PINAPPLE JUICE

MAN'O'WAR 18

BUFFALO TRACE / DRY ORANGE CURACAO / SWEET
VERMOUTH / LEMON JUICE / SUGAR WATER / LEMON BITTERS

SMOKED APPLE OLD FASHIONED 16

APPLE INFUSED BENCHMARK BOURBON / CINNAMON SYRUP /
APPLE BLOSSOM BITTER / SMOKED WITH APPLEWOOD CHIPS

JUST PEACHY 18

BUFFALO TRACE / PEACH PUREE / LIME JUICE
SUGAR WATER / PEACH BITTERS

DON'T SPEAK 18

BOMBAY SAPPHIRE / LUXARDO CHERRY LIQUEUR
GREEN CHARTREUSE / LIME JUICE / SUGAR WATER

THE CLIPPER 15

FLOR DE CANA 12YR / FALERNUM / ORGEAT / PASSION
FRUIT PUREE / LEMON JUICE / RHUBARB BITTERS

BB SMASH 18

WOODFORD RESERVE/BLACKBERRY JAM / SIMPLE SYRUP /
LEMON JUICE / SODA / MINT

MOCKTAILS 8

PEACHY / CLIPPER / MELON

WINE SELECTION BY THE GLASS

WHITE WINES CHAMPAGNE

	GLASS	BOTTLE
NICOLAS FEUILLATTE, BRUT ROSÉ, FRANCE, NV 187ML:	26	
MOET & CHANDON, IMPERIAL, FRANCE 187ML:	26	
ROEDERER ESTATE, BRUT, ANDERSON VALLEY, NV	12	48

CHARDONNAY

MOILLARD, CHABLIS, BURGUNDY	20	80
RAEBURN, SONOMA COAST	14	56
SAN SIMEON, MONTERAY	11	44

CLASSIC WHITES

BABICH, SAUVIGNON BLANC, NEW ZEALAND	12	48
BANFI, PINOT GRIGIO, ITALY	12	48
THOMAS SCHMIDT, RIESLING, GERMANY	12	48
M. CHAPOUTIER 'BELLERUCHE' BLANC, FRANCE	10	44
CAVICCHIOLI '1928', PROSECCO, ITALY	10	40
UMBERTO, MOSCATO, ITALY	9	36
AIME' ROQUESANTE, ROSÉ, PROVENCE	9	36

RED WINES CABERNET SAUVIGNON

AUSTIN HOPE, PASO ROBLES	20	100
BR COHN, SONOMA	14	56
BONANZA, CALIFORNIA	10	40

MERLOT

KUNDE, SONOMA	14	56
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PINOT NOIR

CHEMISTRY, OREGON/CALIFORNIA	14	56
SUBSTANCE, COLUMBIA VALLEY	13	52

CLASSIC REDS

ABSTRACT BY ORIN SWIFT, RED BLEND, CALIFORNIA	20	100
SEGHEISIO 'ANGELA'S TABLE' ZINFANDEL, SONOMA	14	56
LUIGI BOSCO, MALBEC, ARGENTINA	13	52
SELLA ANTICA, SUPER TUSCAN, ITALY	12	48

VINTAGES SUBJECT TO AVAILABILITY
PLEASE DRINK RESPONSIBLY

WINE SELECTION

CHAMPAGNE & SPARKLING WINES

LOUIS ROEDERER, 'CRISTAL', BRUT, FRANCE '14	520
DOM PERIGNON, FRANCE "12	400
VEUVE CLICQUOT, 'YELLOW LABEL', BRUT, FRANCE	150
MOET & CHANDON, IMPERIAL, FRANCE	125
ROEDERER '243' CHAMPAGNE, FRANCE	125
CA' DEL BOSCO, PRESTIGE BRUT, ITALY	80
NICOLAS FEUILLATTE, BRUT, FRANCE	80
NICOLAS FEUILLATTE, ROSÉ, FRANCE	187 ML: 26
MOET & CHANDON, IMPERIAL, FRANCE	187 ML: 26

WHITE WINES

CHARDONNAY

FAR NIENTE, NAPA '22	145
CAKEBREAD, NAPA '21	90
ZD, CALIFORNIA '22	90
ROMBAUER, NAPA '22	90
JORDAN, SONOMA '20	85
MOILLARD, CHABLIS, BURGUNDY '21	80
FLOWERS, SONOMA COAST '22	70
RAEBURN, SONOMA COAST '22	56
KUMEU RIVER, NEW ZEALAND '21	50
MORGAN 'UNOAKED', MONTEREY '20	48
SAN SIMEON, MONTEREY '21	44

CLASSIC WHITES

SANTA MARGHERITA, PINOT GRIGIO, ITALY '21	55
BABICH, SAUVIGNON BLANC, NEW ZEALAND '22	48
BANFI, SAN ANGELO, PINOT GRIGIO '22	46
THOMAS SCHMIDT, RIESLING, GERMANY	45
DUCKHORN, SAUVIGNON BLANC, NAPA VALLEY '22	45
M. CHAPOUTIER "BELLERUCHE" BLANC, FRANCE	40
AIMÉ' ROQUESANTE, ROSÉ, PROVENCE '21	36
UMBERTO, MOSCATO, ITALY '22	36

HALF BOTTLES

KOSTA BROWNE, CHARDONNAY, SONOMA '19	85
CAKEBREAD, CHARDONNAY, NAPA '22	50
ROMBAUER, CHARDONNAY, NAPA '21	45
DUCKHORN, SAUVIGNON BLANC, NAPA '22	36
SANTA MARGHERITA, PINOT GRIGIO, ITALY '22	30

RED WINES

CABERNET SAUVIGNON

HUNDRED ACRE, NAPA '18	1050
PENFOLD'S 707, SOUTH AUSTRALIA '16	675
CAYMUS 'SPECIAL SELECTION', NAPA '18	350
FAR NIENTE, NAPA '19	315
DAOU 'SOUL OF A LION' PASO ROBLES '19	275
SILVER OAK, NAPA '18	250
ROBERT MONDAVI 'RESERVE', NAPA '16	250
DARIOUSH, NAPA '21	250
LEWIS, NAPA '20	205
LAUREL GLENN, SONOMA, '16	200
NICKEL & NICKEL 'CC RANCH', NAPA '21	195
CAYMUS, NAPA '21	185
JOSEPH PHELPS, NAPA '21	185
CAKEBREAD, NAPA '20	180
OSHAUGHNESSY, NAPA '19	175
SILVER OAK, ALEXANDER VALLEY '19 / '13	150 / 300
HEITZ CELLAR, NAPA '18	145
DUCKHORN, NAPA '21	140
JORDAN, SONOMA '19	120
DARIOUSH CARAVAN, NAPA '20	115
FAUST, NAPA '21	100
ST. SUPERY, NAPA '19	95
NINER, PASO ROBLES '20	70
QUILT, NAPA '21	70
ROBERT MONDAVI, NAPA '21	65
SWANSON, NAPA '21	65
FERRARI CARANO, ALEXANDER VALLEY '18	60
M BY MAC & BILLY, PASO ROBLES '22	60

MERLOT

DUCKHORN, NAPA '21	95
STAGS' LEAP WINERY, NAPA '20	90
EMMOLO, NAPA '21	70
KUNDE, SONOMA '21	56

PINOT NOIR

RAEN 'ROYAL ST. ROBERT', SONOMA '21	140
TWOMEY RUSSIAN RIVER '22	135
PAUL HOBBS, RUSSIAN RIVER VALLEY '21	125
BERGSTROM, 'CUMBERLAND RESERVE', WILLAMETTE '20	100
CHEVALIER DE LA CREE 'KNIGHTS TEMPLAR CUVÉE', COTE DE BEAUNE, BURGUNDY '18	98
FAILLA, SONOMA COAST, '22	85
ETUDE, NAPA '19	85
BELLE GLOS 'BALADE', STA, RITA HILLS '21	80
KEN WRIGHT, CUVÉE, WILLAMETTE VALLEY '20	68
SUBSTANCE, PINOT NOIR, COLUMBIA VALLEY '21	56
CHEMISTRY, CALIFORNIA / OREGON	56

SCOTCH

MACALLAN 'M', HIGHLANDS, BLENDED	400 / oz.
MACALLAN 25YR. HIGHLANDS, BLENDED	360
MACALLAN 18YR. HIGHLANDS, BLENDED	85
JOHNNY WALKER BLUE, BLENDED	65
RED BREAST 15YR. – IRISH WHISKY	40
MACALLAN 15YR. HIGHLANDS, BLENDED	40
AUCHENTOSHAN '3 WOOD' LOWLANDS, SINGLE MALT	25
ARBEG, 10YR, ISLAY, SINGLE MALT	24
OBAN 15YR. HIGHLANDS, SINGLE MALT	20
BALVIENE DOUBLEWOOD 12YR., SINGLE MALT	20
TALISKER 'STORM', ISLE OF SKYE, SINGLE MALT	20
TALISKER 10YR. ISLE OF SKYE, SINGLE MALT	18
MACALLAN 12YR. HIGHLANDS, BLENDED	18
DALWHINNIE 15YR. HIGHLANDS, SINGLE MALT	18
BRUDLADDICH, 6YR. ISLAY, SINGLE MALT	16
GLENLIVET 12YR., SINGLE MALT	15
CHIVAS 12YR. HIGHLANDS, BLENDED	15
DALMORE 12YR. SINGLE MALT	14
AEROLYTE LYNDSEY 10YR. ISLAY, SINGLE MALT	12

TEQUILAS / MEZCAL

CLASE AZUL 'GUERRERO' MEZCAL	70
REY SOL EXTRA ANEJO	50
DON JULIO 1942	48
CASA DRAGONES ANEJO	45
CLASE AZUL REPOSADO	40
CODIGO REPOSADO	30
CASA AMIGOS REPOSADO	20
CASA DRAGONES BLANCO	20
PATRON ANEJO	20
CASA AMIGOS MEZCAL	18
DEL MAGUEY MEZCAL	18
CASA AMIGOS BLANCO	16
CODIGO BLANCO	14
PATRON BLANCO	14
DON JULIO BLANCO	14
PALOMA MEZCAL	12

BEERS

INFINITE ALE WORKS 'WEST FLORIDIAN'	12
DOGFISH HEAD	7
SWAMPHEAD 'BIG NOSE' IPA	7
WHITE CLAW 'MANGO'	7
AMSTEL	6
CORONA	6
HEINEKEN N/A	6
SAM ADAMS	6
GUINNESS	6
COORS LIGHT	5
MGD 64	5
MILLER LITE	5

WINES OF DISTINCTION

OLD WORLD

CASSANOVA DI NERI, BRUNELLO, ITALY '18	180
FRESCOBALDI, BRUNELLO, ITALY '17	175
SEGLA, MARGAUX, FRANCE '14	150
CHATEAU LA NERTHE, CHAT. DE PAPE, FRANCE '19	140
CHATEAU CARBONNIEUX, PESSAC LEOGNAN, FRANCE '18	136
DAME LA GAFFELIERE, SAINT EMILION GRAND CRU, FRANCE '19	120
GUIDALBERTO, SUPER TUSCAN, ITALY '20	120
DOMAINE BARONS DE ROTHCHILD 'LES LEGENDES, PAULLIAC '17	110
CASTELLANI SANTA LUCIA, BRUNELLO '15	95
TRAVAGLINI GATTINARA, NEBBIOLO '20	85
RAMON BILBAO, GRAN RISERVA, RIOJA '15	80
ALTO MONCAYO 'VERATON', GARNACHA, SPAIN '21	75
VILLA ROSA, BAROLO, ITALY '16	75
BANFI, 'BELNERO', SUPER TUSCAN '21	60
BANFI, RISERVA, CHANTI CLASSICO '21	52

NEW WORLD

HARLAN ESTATE, NAPA VALLEY '17/'18/'19	2200 / 2200 / 2600
PENFOLD'S GRANGE, AUSTRALIA '17	1200
OPUS ONE, NAPA '18	625
JOSEPH PHELPS 'INSIGNIA', NAPA '18 / '19	625
DOMINUS, NAPA '19	595
QUINTESSA, NAPA '16	450
ALMAVIVA, BORDEAUX BLEND, CHILE '19	350
JUSTIN 'JUSTIFICATION', RED BLEND, PASO ROBLES '17	115
8 YEARS IN THE DESSERT, RED BLEND, CALIFORNIA '22	95
RED SCHOONER, MALBEC, 'VOYAGE II', ARGENTINA	80
STAGS' LEAP WINERY, PETITE SYRAH, NAPA '19	80
MOLLY DOOKER 'THE BOXER', SHIRAZ, AUSTRALIA '21	65
BLUE ROCK 'BABY BLUE', RED BLEND, SONOMA '20	60
LUIGI BOSCO, MALBEC, ARGENTINA '22	56

HALF BOTTLES

QUINTESSA, RED BLEND, NAPA '20	275
KATHRYN HALL, CABERNET SAUVIGNON, NAPA '20	195
DUCKHORN, CABERNET SAUVIGNON, NAPA '19	70
PINE RIDGE, CABERNET SAUVIGNON, NAPA '18	72
FAUST, NAPA '19	55
QUILT, CABERNET SAUVIGNON, NAPA '19	35
J. LOHR '7 OAKS', CABERNET SAUVIGNON, PASO ROBLES	28

VINTAGES SUBJECT TO AVAILABILITY

PLEASE DRINK RESPONSIBLY

MARK'S PRIME STEAKHOUSE & SEAFOOD

WHISKEYS

BOURBON

GARRISON BROTHERS 'BALMORHEA'	40
ST AUGUSTINE 'THE SAINT'	40
BLOOD OATH 'PACT'	35
DUKE RESERVE	25
JEFFERSON'S OCEAN	25
BLANTONS	25
GARRISON BROTHERS 'HONEYDEW'	20
EH TAYLOR	20
RABBIT HOLE 'DARERINGER'	20
RABBIT HOLE 'CAVEHILL SELECT'	18
EAGLE RARE	18
PENELOPE PRIVATE SELECT	18
WIDOW JANE	16
NEW RIFF 'SINGLE BARREL'	16
McKENNA	16
BASIL HAYDEN	15
FOUR ROSES 'SINGLE BARREL'	15
WOODFORD RESERVE	15
ANGELS ENVY	15
BUFFALO TRACE	14
HORSE SOLIDER	14
KNOB CREEK	14
GENTLEMAN JACK – TENNESSEE WHISKEY	14
MAKER'S MARKS	14
TRAVELERS	12
GEORGE REMUS	10

RYE

WHISTLE PIG, 15YR	50
WHISTLE PIG, 12YR	35
WHISTLE PIG, 10YR	25
DUKE RYE	25
WHISTLE PIG FARMSTOCK	22
ANGELS ENVY	20
NEW RIFF 'SINGLE BARREL'	15
WOODFORD RYE	15
RUSSEL'S RESERVE RYE	14
HIGH WEST 'DOUBLE RYE'	12

VINTAGES SUBJECT TO AVAILABILITY
PLEASE DRINK RESPONSIBLY

MARK'S PRIME STEAKHOUSE & SEAFOOD

PORTS & SHERRIES

TAYLOR FLADGATE 40 YEAR TAWNY	60
TAYLOR FLADGATE 30 YEAR TAWNY	40
TAYLOR FLADGATE 20 YEAR TAWNY	16
TAYLOR FLADGATE 10 YEAR TAWNY	12
LUSTAU DRY OLOROSO SHERRY	12
LUSTAU EAST INDIA SOLERA SHERRY	12
TAYLOR FLADGATE LBV	10

COGNACS & CORDIALS

REMY MARTIN LOUIS XIII (2 oz)	425
REMY MARTIN LOUIS XIII (1 ½ oz)	375
REMY MARTIN LOUIS XIII (1 oz)	250
REMY MARTIN LOUIS XIII (½ oz)	125
HENNESSY PARADIS	150
MARTEL 'CORDON BLEU'	70
HENNESSY X.O.	30
GRAND MARNIER CUVÉE - LOUIS ALEXANDER	20
D'USSE VSOP	20
REMY MARTIN 1738	20
REMY MARTIN VSOP	18
COURVOISIER VS	14

RUM

ZACAPA No. 23	15
FLOR DE CANA 18 YR.	15
DIPLOMATICO	12
SMITH & CROSS 'NAVY STRENGTH'	12
FLOR DE CANA 12 YR.	10
KRAKEN 'SPICED RUM'	10

DESSERT WINES

DOLCE, NAPA	GLASS 30 BOTTLE	120
BEERENAUSSLESE, DESSERT WINE	GLASS 11 BOTTLE	44

DESSERT MARTINIS

ESPRESSO MARTINI	14
VAN GOGH DOUBLE ESPRESSO / VANILLA VODKA / ESPRESSO / KAHLUA / COFFEE BEAN	
THE REAL CHOCOLATE MARTINI	15
DOURDA CHOCOLATE VODKA / VANILLA VODKA / CREAM	

MARK'S PRIME STEAKHOUSE & SEAFOOD

COCKTAILS

<u>MARK'S PRIME INFUSION</u>	15
WHEATLEY VODKA INFUSED WITH FRESH SEASONAL FRUIT	
<u>ELYSIAN FIELDS</u>	18
COURVOISIER VS, LEMON JUICE, GREEN CHARTREUSE, SUGAR WATER, LEMON BITTERS	
<u>HEARTBREAKER</u>	15
VAN GOGH ORANGE / CREME DE VIOLETTE / LEMON JUICE / LEMON BITTERS / SUGAR WATER / CHAMPAGNE FLOAT	
<u>RED EYE RYE</u>	16
SAZERAC RYE / CHAMPAGNE / LIME JUICE / CRANBERRY SUGAR WATER / CRANBERRY BITTERS	
<u>PORT OF CALL</u>	18
NO. 3 GIN / TAYLOR 10YR TAWNY / LEMON JUICE / CINNAMON SYRUP / CRANBERRY PRESERVES	
<u>APPLE & AGAVE</u>	15
CORAZON REPOSADO / AGAVE NECTAR / LEMON JUICE / APPLE CIDER / CINNAMON	
<u>PRICKLY PEAR MARGARITA</u>	14
CORAZON REPOSADO / PRICKLY PEAR / COINTREAU / LIME JUICE / PINEAPPLE JUICE	
<u>MAN'O'WAR</u>	18
BUFFALO TRACE / DRY ORANGE CURACAO / SWEET VERMOUTH / LEMON JUICE / SUGAR WATER / LEMON BITTERS	
<u>SMOKED APPLE OLD FASHIONED</u>	16
APPLE INFUSED BENCHMARK BOURBON / CINNAMON SYRUP / APPLE BLOSSOM BITTER / SMOKED WITH APPLEWOOD CHIPS	
<u>JUST PEACHY</u>	18
BUFFALO TRACE / PEACH PUREE / LIME JUICE / SUGAR WATER PEACH BITTERS	
<u>DON'T SPEAK</u>	18
BOMBAY SAPPHIRE GIN / LUXARDO CHERRY LIQUEUR / GREEN CHARTREUSE LIME JUICE / SUGAR WATER	
<u>THE CLIPPER</u>	15
FLOR DE CANA 12YR / FALERNUM / ORGEAT / PASSION FRUIT PUREE / LEMON JUICE / RHUBARB BITTERS	
<u>BB SMASH</u>	18
WOODFORD RESERVE / BLACKBERRY JAM / SIMPLE SYRUP / LEMON JUICE SODA / MINT	
<u>MOCKTAILS</u>	8
PEACHY / CLIPPER / MELON	

VINTAGES SUBJECT TO AVAILABILITY
PLEASE DRINK RESPONSIBLY