



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 BISQUE12	THICK CUT NEUSKES BACON20
Puréed aromatic vegetables with lump crab meat in a delicately seasoned cream reduction	Grilled, maple blueberry glaze, apple fennel slaw
FRENCH ONION SOUP10	COLOSSAL SHRIMP COCKTAIL20
A traditional classic topped with gruyère cheese	A steakhouse classic served with our spicy cocktail sauce
*CHATEAUBRIAND CARPACCIO21	BACON WRAPPED SCALLOPS26
Shaved beef tenderloin with macerated arugula, capers, shaved parmesan reggiano and extra virgin lemon oil	Lightly crusted giant sea scallops wrapped in crispy apple smoked bacon with fresh mango salsa and a hint of chipotle honey sauce
CRAB CAKES24	LOBSTER ESCARGOT20
2 - 3oz patties, key lime beurre blanc, citrus micro green salad	Six large chunks of lobster tail sautéed in an herbed garlic butter, topped with asiago cheese
CALAMARI FRITTI20	*TUNA TARTARE24
Fried crispy with shaved onions then tossed with banana peppers and parmesan reggiano served with our house remoulade	Sliced cucumber, diced pineapple, guava ponzu, avocado, spicy mayo, wasabi cream, crispy wonton

SALADS16 / 10 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 any salad...2	
ARUGULA SALAD	CHOP SALAD
Arugula, spinach, strawberries, blueberries, shaved fennel, goat cheese, almonds, citrus vinaigrette	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, topped with parmesan reggiano. Anchovies available	Full wedge of chilled iceberg lettuce topped with fresh diced tomatoes and bacon crumbles. With choice of dressing
FGT BURRATA - 18	LOBSTER SALAD - 25
Green tomatoes, lightly fried, topped with pimento cheese and candied bacon, pepper jam aioli	Cold water lobster knuckle and claw tossed in honey sriracha aioli, artisan mixed greens, cherry tomatoes, diced cucumber, red onion, hard boiled egg, bacon, avocado

*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	50	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	60	16OZ. PORK CHOP 16oz. pork chop bronzed in a light seasoning. Served with a side of chipotle coney sauce	42
PRIME BONE IN RIBEYE 20oz. U.S.D.A. frenched bone-in prime cut for the ultimate steak experience	83	SURF AND TURF Petite filet served with a cold water butter poached lobster tail	86
PRIME DELMONICO 16oz. exquisite U.S.D.A. prime ribeye cut. A well-marbled taste celebration	62	COLORADO LAMB CHOPS Grilled twin 7oz. lamb chop, rosemary butter	56
		16 OZ. BONE IN FILET Lean tender and full flavored	98

STEAK COMPLEMENTS

COLD WATER LOBSTER TAIL...36	MAYTAG BLEU CHEESE CRUSTED...6
GRILLED SHRIMP OR SCALLOPS...20 / 26	BRANDY PEPPERCORN SAUCE...5
BEARNAISE OR HOLLANDAISE SAUCE...5	DEMI GLACE...5
HERB BUTTER...5	BLACK GARLIC BUTTER...6
SMOKEY CHIPOTLE STEAK SAUCE...6	STEAMED JUMBO LUMP CRAB...20

SIDES

ROASTED GARLIC MASH Garlic confit, butter, heavy cream, salt, white pepper	14	JALAPEÑO AU GRATIN POTATOES Sliced potatoes, creamy cheddar cheese and a hint of jalapeños	15
LYONNAISE POTATOES Pan roasted to a crispy finish in duck fat with caramelized onions	14	LOBSTER MACARONI Serpentini pasta and lobster chunks in a three cheese sauce, topped with a parmesan panko bread crumb topping	28
TWICED BAKED POTATO Baked, blended with boursin cheese and scallions topped with cheddar cheese, bacon crumbles then baked again	14	CRISPY VIDALIA ONION STRAWS Pepper jam aioli	14
SOUTHERN COLLARD GREENS Ham hock, bacon, onions, pepper vinegar	15		

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FRESH SEAFOOD & OTHER ENTRÉES

FRESH CATCH Market fresh fish specially prepared daily	MARKET PRICE	WOOD GRILLED SALMON North Atlantic salmon served with a beurre blanc	38
SEA BASS Pan seared, roasted sweet corn relish, key lime beurre blanc	54	ROASTED HERB CHICKEN Pan seared in fresh herbs and then oven roasted	32
JUMBO SEA SCALLOPS Pan-seared sea scallops with creamy parmesan risotto	48	FILET MEDALLIONS 3 filet medallions, peppercorn crusted, garlic mash, horseradish demi, onion straws	38
TWIN 8OZ. COLD WATER LOBSTER TAILS Two 8oz. tails broiled, grilled or the house favorite "lightly breaded and fried"	72	MARK'S ULTIMATE BURGER 10 oz. fresh ground U.S.D.A. prime beef. Served with french fries	22
ROCK SHRIMP & CRAB FETTUCCINE Gulf rock shrimp, jumbo lump crab, spinach pesto, roasted red peppers, in a rich garlic cream sauce, topped with asiago and lemon zest	46	ADD Bacon, mushrooms, sauteed onions	2 EACH

SIDES

FRESH ASPARAGUS Grilled or Steamed. ADD HOLLANDAISE OR BEARNAISE	14 5	BACON ROASTED BRUSSEL SPROUTS	14
		CREAMED SPINACH	12
SAUTÉED MUSHROOMS Fresh crimini, shitake mushrooms	12	SAUTÉED SPINACH Sautéed with garlic and topped with shaved Parmesan cheese	12
SEASONAL RISSOTO CHEF'S SPECIAL OF THE DAY	14	GRILLED ARTICHOKEs Robust San Marzano tomato sauce, shaved parmesan, crispy prosciutto, lemon oil, fried basil	18

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