

Prime Time Steakhouse

“ A Prime Dining Experience ”

Prime Time’s innovative menu created by executive chef Pablo Gomez includes Aged Prime Beef known for its excellence in marbling, texture and flavor. A selection of fresh seafood, specialty dishes to our decadent homemade desserts can please any palate. All of our foods are prepared fresh daily using only the finest ingredients available. We believe wines are an important part of the dining experience. Prime Time Steakhouse wine list offers the finest wines from around the world, and our stewards will assist you to find the perfect wine to complement your meal.

We hope that your visit to Prime Time Steakhouse will be an evening to a prime dining experience reflective of the quality we are dedicated to provide.

Executive Chef Pablo Gomez CEC

PRIME ARRIVAL

Creamy Spinach Artichoke Dip

With fresh garlic toast 10

Duck Bruschetta

Black Beans, Chipotle Aioli, Monterey Jack Cheese, and Mango Salsa 12

Fried Mushrooms

Shiitake, Portobello, and Button 11

Scorpions

Four fried jumbo shrimp stuffed with Monterey Jack cheese and jalapeños 10

Texas Quail

Stuffed with Monterey Jack cheese, jalapeños, and wrapped in applewood bacon 16

Jumbo Lump Crab Cake

With roasted red pepper cream 15

Calamari

With warm marinara 10

Escargot

Six large escargot piping hot in lemon garlic beurre blanc with garlic toast 10

Fried Asparagus and Lump Crab

Finished with Chive Lemon Butter Cream 14

Bacon Wrapped U-10 Scallops

Piled on sliced cucumber with Cranberry Horseradish 19

Crabtini

Jumbo lump crabmeat tossed in our house vinaigrette served with classic remoulade 12

Our Signature Beef Ceviche

Sautéed beef bites served on a cocktail of avocado, pearl onions, tomatoes, cilantro 12

SOUP AND SALAD

Our homemade salad dressings are Honey-Mustard, Roquefort, Ranch, Caesar, Honey Mint, Italian, Greek, Warm Bacon, & Balsamic

Soup du Jour Mkt

Caesar Salad 6

Fresh Green Salad

Finished with carrots, pearl onions, cucumber, tomato, and cheddar cheese 6

Center Cut Iceberg

Our version of the wedge finished with fresh crumbled Roquefort cheese, bacon, tomatoes, and chopped egg 7

Green Apple and Walnut Salad

Crisp romaine lettuce and fresh spinach tossed in honey mint vinaigrette finished with crumbled feta cheese 8

Avocado Salad

Crisp romaine lettuce, tomatoes, fresh Parmesan cheese, pearl onions finished with Italian 8

Fresh Spinach Salad with Warm Bacon Vinaigrette

Pearl onions and mushrooms sprinkled with chopped egg and smoked applewood bacon 8

Greek Salad

Crisp romaine lettuce sprinkled with cucumbers, tomatoes, green bell peppers, feta cheese, kalamata olives, pearl onions, and oregano 7



STEAKS AND CHOPS

We proudly feature USDA Prime Aged Beef. All of our steaks are served À la carte with au jus.

Ribeye

12 oz 27 16 oz 31

Bone-In "Cowboy" Ribeye

20 oz 40

New York Strip

14 oz 30

Center Cut Filet Mignon

6 oz 28 10 oz 38

Berkshire Sugar Cured Pork Chops

Finished with our signature red grape glaze 26

Slow Roasted Prime Rib

10 oz 24 14 oz 29

Tomahawk Lamb Chops

Finished with a demi-mushroom glaze 36

Great Steak Accompaniments

Béarnaise Sauce 2.95

Pepper Crusted 2.95

Blue Cheese Crusted 3.95

Demi-Mushroom 5

Creamy Peppercorn 5

Caramelized Onions 2.95

4 Shrimp-fried or sautéed 7

Signature Crab Oscar Topping 10

½ Pound Australian Lobster Tail Mkt

½ Pound Alaskan King Crab Legs Mkt

CHEF SPECIALTIES

Steak and Shrimp

14 oz New York Strip topped with two applewood bacon wrapped shrimp finished with a beurre blanc accompanied by a baked potato 36

Steak and Quail

12 oz Ribeye with two Tx quail medallions finished with white wine cream accompanied by a baked potato 36

Steak Au Poivre

14 oz New York Strip coated with black peppercorns then seared finished with mushrooms and a cognac cream accompanied by garlic mash potatoes 34

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

A 20% gratuity will be added to all parties of 6 or more.

All Beef is not Guaranteed med well or over

FRESH SEAFOOD AND POULTRY

Texas Shrimp

Six jumbo cajun shrimp wrapped in smoked applewood bacon on a bed of wild rice pilaf and grilled squash 21

Shrimp Scampi Alfredo

Jumbo shrimp sautéed in lemon and garlic finished with mushrooms and tomatoes served over fettucini alfredo 20

Prime Time Gulf Snapper

Pan seared finished with asparagus, pearl onions, sun dried tomatoes, and a white wine lemon cream accompanied by wild rice pilaf and steamed broccoli 29

Pepper Encrusted Yellowfin Ahi Tuna

Sashimi sushi grade tuna steak seared rare finished with a honey sake teriyaki accompanied by wild rice pilaf 26

Australian Rock Lobster Tail

½ pound of the finest cold water in the world with drawn butter Mkt

Alaskan King Crab Legs

The most prized of king crab served steaming hot Mkt

Flight 1960

Tuxedo chicken breast served with wild rice pilaf finished with a shrimp, mushroom, and artichoke cream 20

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VEGETABLES & POTATOES

One Pound Baked Potato 5

Fresh Hand Cut Fries 5

Garlic Mashed Potatoes 6

Mashed Sweet Potatoes with pecan crust 6

Au Gratin Potatoes 7

Wild Rice Pilaf 5

Sautéed Fresh Spinach 7

Three Cheese Macaroni 7

Sautéed Red Wine Mushrooms 8

Creamy Spinach Au Gratin 8

Fresh Asparagus with béarnaise 9

Seasonal Vegetable Medley 5