



# PRIME TIME

## Steak & Spirits

*Award Winning Steaks  
Prime Rib, Southwestern Cuisine  
& Margaritas*



Prime Time Steak & Spirits is among a select few U.S. restaurants serving the Certified Angus Beef brand. Certified Angus Beef products are a cut above USDA Choice and Prime Beef producing tender, juicy, flavorful beef bite after bite. It's the best tasting available.

**941.697.7799**

**5855 Placida Rd • Suite 100  
Englewood, FL 34224**

**Home**  
of the Margarita  
**Club**



# Appetizers

Additional chips and salsa 2



## Onion Straws

A heapin' pile of our hand-breaded onion rings 6

## Cheddar & Bacon Potato Skins

Fried potato skins filled with cheese, bacon and green onion, then broiled 5

## Sampler Platter

Onion straws, crab stuffed mushrooms and coyote wings 12



## Jumbo Wings

10 jumbo chicken wings tossed in smoked chili lime hot sauce 7

## Ahi Tuna Sashimi

Seared and thinly sliced over organic greens with wasabi, pickled ginger and seaweed salad 13

## Mussels DeJogne

Fresh mussels tossed in garlic butter, roasted shallots, Parmesan cheese and white wine. Served with a garlic bread stick 12

## Calamari

Fresh Point Judith squid lightly dusted and crispy fried. Served with chipotle and marinara dipping sauces 8

## Buffalo Oysters

Extra select purified oysters, lightly dusted and deep fried. Served in the shell with our homemade smoked jalapeño citrus hot sauce 9

## Crab Stuffed Mushrooms

Broiled with garlic butter and Parmesan cheese topped with Hollandaise sauce 8



# Soups

## Soup of the Day

Made fresh daily  
Cup 3 Bowl 4

## French Onion Soup

Served baked in a crock with French bread and melted Gruyere cheese 5



# Sides

## Step Up the Flavor of Your Meal

Baked Potato • Potato Du Jour  
Steak Fries • Vegetable Du Jour  
Apple Sauce • Black Beans • Rice  
Refried Beans Cole Slaw 2

Steamed Broccoli 3

Asparagus Hollandaise 4

# Salads

## Side Tossed Salad

Fresh mixed greens tossed with red onions, tomato and crisp tortilla strips 3

## Side Caesar Salad

A smaller version of the entrée salad to accompany your meal 4  
Caesar as a substitute for the salad that comes with your meal 2

A gratuity of 18% may be added to single check parties of 6 or more.  
Parties requiring multiple checks may have a gratuity of 18% added.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

**VOTED  
Best Steaks!**



## Prime Cuts

All of our steaks are Certified Angus Beef brand graded choice or higher, hand cut and grilled to perfection  
**Rare** - Cold Red Center    **Medium Rare** - Cool Red Center    **Medium** - Warm Pink Center  
**Medium Well** - Hot, Slightly Pink Center    **Well** - Cooked through, no pink (Not Recommended)

### Prime Rib

Certified Angus Beef Ribs dry rubbed with Chef's Rich's special recipe then roasted slowly on the bone in our custom oven for twelve hours. This procedure yields the most tender juicy prime rib possible served with Au Jus. Roasted fresh daily

10oz 17    14oz 20    20oz on bone 24



### Texas Sirloin 12oz

Certified Angus Beef brand center cut sirloin. Served with green peppercorns and vidalia onion marmalade 18

### American KOBE Ground Beef Steak 10 oz

Snake River Farm's American Kobe Beef Sirloin with mushroom Bordelaise sauce 18

### Center Cut Pork Chops

Grilled pork chops lightly seasoned and served with roast apple, dried cranberry orzo pasta & bourbon habanero mango sauce

Single Chop 12    Two Chops 18

### Famous Back Ribs

Slow-cooked, basted and glazed in our homemade SR771 BBQ Sauce

Half Slab 13    Whole Slab 17



### Filet Mignon 8oz

The most tender beef available any where, chargrilled and served on a garlic crouton crowned with a mushroom cap and Béarnaise sauce 26

### New York Strip 12oz

Certified Angus Beef Strip Steak delicately seasoned & chargrilled to your liking. Served with organic house steak sauce 18

### New York Au Bleu 12oz

Topped with Maytag Farms Bleu cheese and applewood bacon 20

### Ground Certified Angus Beef Steak 12oz

Fresh ground Certified Angus Sirloin chargrilled and served with mushroom Bordelaise sauce 12

### Liver & Onions

Pan fried veal liver smothered with caramelized onions & crisp applewood bacon

Half Order 12    Full Order 15

Add Gulf Shrimp or Fresh Scallops fried or broiled 8  
Add a broiled 4oz Maine Lobster Tail 10

## For the Birds

### Chicken Supreme

Baked boneless, skinless chicken breast topped with asparagus, bacon, melted Provolone and Hollandaise sauce 12

### Chicken Ranchero

Chicken breast sautéed with roasted peppers and onions. Topped with ranchero sauce and melted cheese 12

### Trio of Duck

Seared tequila lime infused breast, mini duck confit quesadilla and fire roasted wing drumettes 13

ABOVE: Dinners are served with Soup Du Jour or a Tossed Salad and  
CHOICE OF: Baked Potato, Black Beans & Rice, Steak Fries, Vegetable or Potato Du Jour  
Substitute Caesar Salad 2    Substitute French Onion Soup 3



# South of the Border

## Quesadilla

A large flour tortilla filled with Cheddar-Jack cheese, peppers and onions 8  
Add chicken 9 Add shrimp 10

## Mini Duck Quesadillas

Mini flour tortillas filled with duck, Cheddar cheese, roasted corn, green chilies and black beans 9

## Nachos

Chips, Cheddar-Jack cheese, refried beans, tomatoes and jalapeños 9  
Add chicken or beef 11

Entrées below served with black beans and rice  
Refried beans will be substituted upon request

## Tacos Grande

Four hard or soft tortillas filled with spicy ground beef served with all fixin's 9

## Fish Tacos

Fresh Mahi-Mahi blackened and served in flour tortillas with pico de gallo, avocado, purple cabbage, Chipotle Aioli with black beans and rice 13

## Burrito

A large flour tortilla stuffed with ground beef, refried beans. Topped with Cheddar-Jack cheese and jalapeño peppers 10

## Steak or Chicken Chimichangas

Chicken or beef, slowly braised with chorizo fire roasted green chilies and adobo sauce 10

## Seafood Chimichangas

Scallops, shrimp and crabmeat in a cheese sauce, deep fried and smothered in Cheddar-Jack cheese 12

## El Paso Platter

Two beef tacos, one duck quesadilla and one beef burrito, served with lettuce, tomatoes and olives 13

## California Burrito

A large flour tortilla filled with rice and refried beans. Topped with Cheddar-Jack cheese, avocado, lettuce, tomato and black olives 9

# Sizzling Cactus Fajitas

Marinated steak, shrimp and chicken breast grilled with fresh onions and green peppers, brought to you with lettuce, tomatoes, Cheddar cheese, sour cream, hot flour tortillas, black beans and rice

Steak or Chicken 11

Steak and Chicken Combo 12

Shrimp 14

Shrimp, Steak and Chicken Combo 15

If there is a problem with your food or service please bring it to our attention immediately so we may make your visit a pleasant one.



Dear Customers,

Increased cleaning, replacement and labor costs in addition to condiment, napkins and paper costs have necessitated a plate charge for those guests wishing to share their entrée. We don't want to discourage guests from sharing but are merely seeking to be compensated for our increased costs. Plate Charge 3

# Sand n' Sea

Try the Best of Both World's with Our Combination Sensations!

## Ribs & Shrimp

Our famous BBQ ribs and gulf shrimp served lightly dusted and deep fried or broiled in garlic butter 16

## Surf N' Turf

6oz Sirloin and gulf shrimp served lightly dusted and deep fried or broiled in garlic butter 17

## Prime & Tail

Slow-roasted 8oz Prime Rib and a 4oz broiled Maine Lobster Tail 20

## Tournedos Homnard

Two 4oz tenderloin medallions a top garlic rusk crowned with Maine lobster Tail, asparagus, mushroom caps and Béarnaise sauce 31

We Use the Finest  
Seafood Available

# Out of the Blue

## Maine Lobster Tails

Two 4oz Maine Tails served with drawn butter 22

## Jumbo Gulf Shrimp

Served fried (breaded to order) or broiled in garlic butter 15

## Coconut Shrimp

Gulf shrimp lightly breaded in flaked coconut and deep fried, with mango dipping sauce 12

## Oysters

Jumbo, extra select oysters lightly dusted and deep fried to a golden brown 15

## Blue Crab Cakes

Fresh jumbo lump crab, served with Chipotle Aioli 15

## Sea Scallops

Fresh New England sea scallops oven broiled with sherry butter crumbs, lightly dusted and deep fried with homemade tartar or pan seared and drizzled with basil oil Market Price

## Grouper

Fresh locally caught gulf grouper, served fried, broiled or chargrilled Market Price

## Fisherman's Platter

A delectable platter of shrimp, scallops and fresh grouper or fresh fish of the day, served fried or broiled Market Price

## Ipswich Clams

Fresh tender sweet whole belly clams lightly dusted and deep fried Market Price

## New England Platter

Fresh New England scallops, oysters, clams and Boston scrod lightly dusted and deep fried Market Price

## Fresh Boston Scrod

Oven broiled with sherry butter crumbs and lobster sauce 13

Add 6oz Sirloin 8  
Add 8oz Prime Rib 10

We'll Cook Your Fresh Catch  
with soup or salad and starch 11 per person

# Pasta-bilities

Pasta entées served with Soup Du Jour or Salad and Bread Stick

## Southwestern Veggie Ravioli

Freshly made jumbo ravioli with black beans, roasted corn, cilantro and green chilies 11  
With blackened chicken or shrimp 14

## Scampi

Gulf shrimp sautéed in garlic butter and white wine. Served over whole wheat angel hair pasta or yellow rice 13

## Prime Time Pasta

Mesquite roast chicken tossed with peppers and onions in a southwest cream sauce with whole wheat penne pasta 13

## Pesto

Fresh basil, olive oil, garlic and Parmesan cheese tossed with whole wheat penne pasta 9  
With grilled chicken 12  
With grilled shrimp 13

## Mussels Marinara

Mussels tossed with white wine, garlic in our homemade marinara sauce over whole wheat angel hair pasta with a hint of pemed 14



# Sandwiches

All are served with lettuce, tomato, pickle, onion and homemade potato chips

## Cheeseburger

8 oz USDA Prime Certified Angus Beef covered with Swiss, American, Provolone or Cheddar. Cooked to your satisfaction 10

## PT Burger

8 oz USDA Prime Certified Angus Beef smothered in Swiss, bacon and sautéed mushrooms 12

## Steak Po' Boy

Our slow cooked Prime Rib with creole mustard, grilled onions and green peppers. Covered with Swiss cheese 10

## Mahi Sandwich

Chargrilled or blackened to perfection 11

## Chicken Breast Sandwich

Boneless, skinless chicken breast fried, blackened or chargrilled 10

## American KOBE Beef Burger

10oz Snake River Farm's Kobe Ground Sirloin served with Swiss, American, Provolone, or Cheddar. Cooked to your satisfaction 15

## Fresh Grouper Sandwich

Fresh Local Grouper - Fried, blackened or chargrilled to perfection Market Price



# Entree Salads

## Southwestern Cobb Salad

Bands of fresh tomatoes, Blue cheese crumbles, roast chicken, bacon, chopped eggs and Cheddar-Jack cheese over fresh greens with choice of dressing 11

## Caesar Salad

Fresh crisp romaine hearts tossed in our homemade ancho Caesar dressing, topped with shaved Parmesan and tortilla strips 8

With grilled or blackened chicken 11

With grilled or blackened shrimp 12

## Black & Blue Salad

Blackened sirloin steak sliced over ancho Caesar salad and topped with Blue cheese crumbles 13

## Taco Salad

Shredded lettuce, refried beans, olives, diced tomatoes, Cheddar-Jack cheeses and ground taco beef in a fried flour tortilla shell 10



## Salad Nicoise

Blackened yellow fin tuna cooked the way you like it. Served on fresh greens with tomatoes, potato, eggs, olives, capers anchovies & haricot vert. Served with wasabi ginger dressing 14

## Fajita Salad 11 Steak & Chicken Combination 12

Fresh mixed greens topped with marinated chicken or steak, diced tomatoes, cherry peppers, red onions and Cheddar-Jack cheese

**Homemade Dressings:** Blue Cheese, Italian, Ranch, Honey Mustard, Fat Free Raspberry Vinaigrette and Parmesan Peppercom, Homemade Caesar Dressing available on any salad for 75¢