

RAW & CHILLED

Shellfish Tower MP
half shell oysters, poached shrimp, salmon tartare,
crab salad, traditional accoutrements

Prime Beef Tartare 22
potato chips, horseradish sauce

Jumbo Shrimp Cocktail 23
shaved lemons, wasabi cream

Daily Fresh Oysters MP
on the half shell, serrano mignonette

➤ APPETIZERS ➤

Sautéed Crab Cake 27
petite salad, mustard beurre blanc,
herb oil

Grilled Spanish Octopus 27
fingerling potatoes, kalamata olives,
romesco sauce

Giant Italian Meatball 20
toasted ciabatta, tomato ragu,
chopped basil

➤ SALADS ➤

Rustic Caesar Salad 13
romaine hearts, herbed croutons,
grated parmesan

Roasted Beet Salad 14
baby arugula, whipped chèvre,
pistachio vinaigrette

Classic Iceberg Wedge 16
marinated tomatoes, blue cheese,
crispy bacon

add chicken, shrimp, salmon, or steak to any salad

COWBOY CUTS

Seasonal Game - Buffalo Filet MP • New Zealand Lamb Rack 50 • Canadian Lobster Tail 48

Prime Bone-In Strip 80 • Wagyu Ribeye 130 • Bone-In Cowboy Ribeye MP

24K Gold Tomahawk Ribeye 300 • Wagyu Filet MP • Tomahawk Pork Chop 65

➤ SIGNATURE SAUCES ➤

Horseradish Cream 4 Truffle Mushroom Purée 5
Classic Béarnaise 4 Cabernet Reduction 5
Garlic-Herb Chimichurri 4

➤ CHEF'S ADDITIONS ➤

Butter Poached Lobster 24 Balsamic Roasted Onions 5
Venison Bratwurst 9 Sunny Side Up Egg 5
Crumbled Blue Cheese 5 Jumbo Lump Crab 14

MEAT & FISH

Bistro Steak Frites 37
Prime steak, French fries,
béarnaise sauce

Seared Maine Scallops MP
asparagus risotto, crispy bacon,
grated parmesan

Dry-Aged Prime Burger 21
French brie, truffle aioli,
caramelized onions

Short Rib Stroganoff 36
orecchiette pasta, crimini mushrooms,
crème fraîche

Roasted Organic Chicken 29
red pepper polenta,
garlicky broccolini, prosciutto jus

Pan Roasted Salmon 38
fingerling potatoes, creamed spinach,
cabernet reduction

Peppercorn Crusted Filet 58
whipped potatoes, jumbo asparagus,
peppercorn-cognac sauce

Grilled Ribeye 58
smashed fingerlings, sautéed broccolini,
garlic-herb chimichurri

➤ SIDES ➤

Creamed Spinach 10 Smashed Fingerlings 10
Sautéed Broccolini 11 Parmesan Truffle Fries 11
Jumbo Asparagus 13 Yukon Mash 11
Roasted Mushrooms 13 Creamy Polenta 12
Lobster Mac & Cheese 20

*Executive Chef - "MasterChef" Graham Elliot
Chef de Cuisine - Adriana Sandoval*

GRAHAM'S

SUNDAY SUPPER SPECIAL

prime rib, whipped potatoes,
green beans, au jus

69

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.
If you have any allergies, please alert us as not all ingredients are listed! Some items will have limited availability.

» WHITE WINE «

BUBBLES

- Domaine Ste. Michelle Brut - *Columbia Valley, WA* 10.5/41
La Gioiosa Valdobbiadene Prosecco - *Veneto, Italy* 10.5/41
Vietti Moscato d'Asti - *Castiglione Tinella, Piedmont, Italy* 10.5/41
Schramsberg Blanc de Noir - *North Coast, CA* 16.5/65
Nicolas Feuillatte 'Reserve' Brut - *Champagne, France* 25.5/101
'Timido' Scarpetta Brut Rose - *Friuli, Italy* 49
Mumm Napa Brut Prestige - *Napa Valley, CA* 51
G.H. Mumm Grand Cordon Brut - *Champagne, France* 86
Taittinger Brut - *Champagne, France* 106
Veuve Clicquot Brut 'Yellow Label' - *Champagne, France* 121
Veuve Clicquot Brut Rose - *Champagne, France* 136
Drappier 'Grande Sendree' Brut Rose 2010 - *Reims, France* 191
Perrier-Jouet Belle Epoque Brut 2012 - *Champagne, France* 356
Dom Perignon Brut 2013 - *Champagne, France* 416
Dom Perignon 'Luminous' 2012 - *Champagne, France* 451

ROSÉ

- Angels & Cowboys - *Sonoma County, CA* 10.5/36
Chateau d'Esclans 'Whispering Angel' - *Côtes de Provence, France* 12.5/43
Wolfner Estate 'Summer in a Bottle' - *Long Island, NY* 50
Chateau Pradeaux 'Bandol' - *Côtes de Provence, France* 69

SAUVIGNON BLANC

- Emmolo - *California* 10.5/36
Walnut Block 'Collectables' - *Marlborough, New Zealand* 11.5/39
Marc Deschamps Pouilly Fumé - *Loire, France* 55
Peju - *Napa Valley, CA* 60

PINOT GRIGIO / PINOT GRIS

- Santa Margherita - *Alto Adige, Italy* 10.5/36
Elk Cove - *Willamette Valley, OR* 11.5/39

RIESLING

- Prinz Salm 'Two Princes' - *Rheinhessen, Germany* 10.5/36
Kuentz-Bas - *Alsace, France* 46

CHARDONNAY

- Sea Sun - *California* 10.5/36
Calera - *Central Coast, CA* 11.5/39
Pascal Clément Bourgogne - *Burgundy, France* 56
The Prisoner - *Carneros, CA* 65
Moffett - *Dundee Hills, OR* 71
Domaine Cheveaux Pouilly Fuissé 'Aux Combes' - *Burgundy, France* 75
The Hilt 'The Vanguard' - *Santa Barbara, CA* 79
Nickel & Nickel 'Truchard Vineyard' - *Carneros, CA* 81
Rombauer - *Carneros, CA* 86
Red Mare 'Dutton Ranch' - *Russian River Valley, CA* 96
Louis Latour Chablis - *Burgundy, France* 106
Matthiasson 'Linda Vista Vineyard' - *Napa Valley, CA* 126
Rombauer 'Proprietor Selection' - *Carneros, CA* 151

OTHER INTERESTING FINDS

- Valkenberg Gewurztraminer - *Palatinate, Germany* 10.5/36
Domitia Picpoul de Pinet - *Languedoc-Roussillon, France* 39
Dourthe 'La Grande Cuvee' Bordeaux Blanc - *Bordeaux, France* 43
'Saldo' by The Prisoner Wine Company Chenin Blanc - *California* 45
Lieu Dit Melon de Bourgogne - *Santa Maria Valley, CA* 50
Terroir Coquerel Verdelho - *Calistoga, Napa Valley, CA* 51
Delille Cellars 'Chaleur Blanc' - *Woodinville, WA* 64

» COCKTAILS «

Midland Sunset 16.5

Lychee Martini

Tito's vodka, St. Germain, lychee puree,
dried hibiscus

El Charro 15.5

Margarita

Sauza Hacienda, Jalisco 1562 orange liqueur,
Ancho Reyes, serrano,
house-made sweet & sour, Tajin

Angry Bull 15.5

House Cocktail

Jim Beam bourbon, Mr. Black,
Corazón bitters, smoked cinnamon cigar

True Buckaroo 16.5

Old Fashioned

Woodford rye, cherry bark vanilla bitters,
maple syrup, mezcal fragrance, black cherry

Big Boom 16.5

Dirty Martini

vodka or gin, olive juice,
blue cheese stuffed olives, sea salt

Yes, Ma'am 15.5

Cucumber Martini

Plymouth gin, fresh cucumber, mint,
lemon, local honey

The Cowpoke 16.5

Espresso Martini

vodka, Kahlua, Baileys, Mr. Black

Bee's Knees 15.5

House Cocktail

Plymouth gin, lemon, local honey

» BEERS «

Coors Light 6.5

Miller Lite 6.5

Michelob Ultra 7.5

Dos Equis 7.5

Modelo Especial 7.5

Shiner Bock 7.5

Stella Artois 7.5

Rotating Seasonal Feature 7.5

Heineken Non-Alcoholic 6.5

➤ RED WINE ➤

PINOT NOIR

- Elouan - *Oregon* 10.5/36
'Send Nudes' by Slo Down Wines - *Sonoma Coast, CA* 11.5/39
Rainstorm - *Willamette Valley, OR* 12.5/43
Boen - *Russian River Valley, CA* 47
Flowers - *Sonoma Coast, CA* 79
Moffett - *Willamette Valley, OR* 86
Adelsheim 'Breaking Ground' - *Willamette Valley, OR* 91
Belle Glos 'Clark & Telephone' - *Russian River Valley, CA* 101
Penner-Ash - *Willamette Valley, OR* 115
Kosta Browne 'Gap's Crown Vineyard' - *Sonoma, CA* 128
Croix Estate 'Floodgate' - *Russian River Valley, CA* 141

MERLOT

- Francis Coppola 'Diamond Collection' - *California* 10.5/36
Decoy - *California* 46
Rombauer - *Napa Valley, CA* 96
Emmolo - *Napa Valley, CA* 111

MALBEC

- Corazon del Sol - *Mendoza, Argentina* 10.5/36
Altocedro 'Reserve' - *Uco Valley, Mendoza, Argentina* 75
Bodega Noemia - *Patagonia, Argentina* 106

ZINFANDEL

- 'Saldo' by The Prisoner Wine Company - *California* 15.5/57
Rombauer - *Napa Valley, CA* 86
Klinker Brick 'Old Ghost' - *Lodi, CA* 101

CABERNET SAUVIGNON

- The Critic - *Central Coast, CA* 12.5/43
Austin Hope - *Paso Robles, CA* 18.5/66
Caymus Vineyards - *Napa Valley, CA* 35.5/146
Matthiasson Village - *Napa Valley, CA* 66
Duckhorn 'Postmark' - *Napa Valley, CA* 71
'My Favorite Neighbor' by Booker - *Paso Robles, CA* 76
Coquerel Wines - *Napa Valley, CA* 81
Honig - *Napa Valley, CA* 86
Quilt - *Napa Valley, CA* 91
Delille Cellars 'Four Flags' - *Red Mountain, Woodinville, WA* 116
Lancaster Estate - *Sonoma County, CA* 131
Silver Oak - *Alexander Valley, CA* 137
Nickel & Nickel 'Vaca Vista' - *Napa Valley, CA* 151
'Mercury Head' by Orin Swift - *Napa Valley, CA* 153
Moffett Reserve - *Napa Valley, CA* 181
Darioush - *Napa Valley, CA* 196
Daou 'Soul of a Lion' - *Paso Robles, CA* 201
Plumpjack - *Oakville, Napa Valley, CA* 211
Silver Oak - *Napa Valley, CA* 221
Peju 'Reserve' - *Rutherford, Napa Valley, CA* 246
Cakebread 'Benchland Select' - *Napa Valley, CA* 251
BV 'Georges de Latour Private Reserve' - *Napa Valley, CA* 286
Caymus 'Special Selection' - *Napa Valley, CA* 326
Cardinale - *Napa Valley, CA* 606
Penfolds 'Quantum Bin 98' - *Napa Valley/South Australia* 976

SYRAH/ SHIRAZ

- Alexandria Nicole 'Jet Black' Syrah - *Horse Heaven Hills, WA* 49
J Dusi 'Caterina's Vineyard' - *Paso Robles, CA* 85
Powell & Son 'Chatterton's' Shiraz - *Barossa Valley, Australia* 387
Penfolds 'Grange' Shiraz 2017 - *South Australia* 1001

NEBBIOLO

- Giocomo Borogno & Figli 'No Name' 2016 - *Piedmont, Italy* 91
Michele Chiarlo 'Tortoniano' Barolo 2015 - *Piedmont, Italy* 101

BLENDS

- Three Finger Jack 'Rum Barrel Aged' - *CA* 10.5/36
Scarpetta 'Barbera del Monferrato' - *Piemonte, Italy* 14.5/49
Las Jaras 'Glou Glou' - *Mendocino, CA* 51
'The Pessimist' by Daou - *Paso Robles, CA* 61
Moffett Vineyard 'Proprietary Red' - *Napa Valley, CA* 76
'Machete' by Orin Swift Petite Sirah Blend - *Napa Valley, CA* 81
Venge Vineyards 'Scout's Honor' - *Napa Valley, CA* 81
'8 Years in the Desert' by Orin Swift - *Napa Valley, CA* 86
Booker 'Oublie' GMS - *Paso Robles, CA* 95
Chalk Hill 'Estate Red' - *Sonoma County, CA* 101
'Papillon' by Orin Swift - *Napa Valley, CA* 111
Cadence 'Tapeil Vineyard' - *Red Mountain, WA* 116
Château de Sales Bordeaux Blend - *Pomerol, Bordeaux, France* 117
Delille Cellars 'Chaleur Estate' - *Woodinville, WA* 151
Inglenook - *Napa Valley, CA* 166
Saddleback Cellars - *Napa Valley, CA* 176
Cain Five - *Napa Valley, CA* 241
Jonata 'El Desafio de Jonata' 2015 - *Santa Ynez Valley, CA* 251
Jonata 'El Alma de Jonata' 2013 - *Santa Ynez Valley, CA* 271
Joseph Phelps 'Insignia' - *Napa Valley, CA* 501
Opus One Bordeaux-Style Blend - *Napa Valley, CA* 681

OTHER INTERESTING FINDS

- Texoir Carignon - *High Plains, TX* 41
Beckmen Grenache - *Santa Ynez Valley, CA* 46
Ktima Kir-Yianni - *Yianakohori, Greece* 46
True Grit 'Reserve' Petite Sirah - *Mendocino, CA* 58
Skouras Grande Cuvee 'Nemea' - *Peloponnese, Greece* 66
Collier Falls 'Sue's Block' Petite Sirah - *Sonoma County, CA* 71
Las Jaras 'Sweet Berry Wine' Carignan - *Mendocino, CA* 73
Ruffino Riserva 'Ducale Oro' Chianti Classico - *Tuscany, Italy* 82
Muga 'Selección Especial' Tempranillo - *Rioja, Spain* 106
Sassicaia Super Tuscan - *Maremma, Tuscany, Italy* 446

LARGE FORMAT

- Caymus Cabernet Sauvignon - *Napa Valley, CA* (1L) 196
Belle Glos 'Taylor Lane' 2014 Pinot Noir - *Sonoma Coast, CA* (1.5L) 221
Staglin Family Vineyards 2017 Cab - *Rutherford, Napa Valley, CA* (1.5L) 686

Follow Cowboy Prime
on Facebook & Instagram



➤ SUSHI ➤

Selection of Nigiri 25.5

chef selected fish, grated wasabi, pickled ginger

Wagyu Nigiri 30.5

torched A5 wagyu, sushi rice, wasabi

Hawaiian Tuna Tartare 20.5

smashed avocado, crispy rice, spicy ponzu sauce

Lobster Ceviche 29.5

lobster, mango, jalapeño, coconut, spicy mayo
(made twice daily)

Shrimp Mango Roll 19.5

toasted coconut, avocado, macadamia nuts

Tuna Jalapeño Roll 23

ahi tuna, toasted coconut, jalapeño

Seared Ahi Tuna Roll 23.5

california roll, mango-avocado salad

Surf & Turf Roll 36

seared wagyu, crispy asparagus, cali mix, miso aioli

➤ SAKE ➤

Joto Nigori (300ml) - *Hiroshima, JP* 12.5/25

Yuri Masamune 'Beautiful Lily' Honjozo (200ml) - *Akita, JP* 14

Izumo Fuji 'Ancient Shrine' Junmai - *Shimane, JP* 15.5/71

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.
If you have any allergies, please alert us as not all ingredients are listed! Some items will have limited availability.

09/27

➤ DESSERTS ➤

Molten Chocolate Cake 12.5
raspberry sorbet, Valrhona chocolate

Crème Brûlée 12.5
vanilla bean, mixed berries

Mixed Berry Crumble 12.5
oatmeal streusel, vanilla ice cream

Baked Texas for Two 25.5
butter pecan ice cream, whiskey

➤ AFTER DINNER ➤

Caravella Limoncello 10.5

Romana Sambuca 11.5

Hennessy VSOP Cognac 15.5

Alvear Pedro Ximénez 'Solera 1927' Sherry 16.5

Taylor Fladgate 20 Year Tawny Port 18.5

Churchill's Vintage Port 2017 20.5

EST: 2022

COWBOY

MIDLAND, TX

P R I M E

RAW & CHILLED

Daily Fresh Oysters MP
on the half shell, serrano mignonette

Jumbo Shrimp Cocktail 23
shaved lemons, wasabi cream

➤ APPETIZERS & SALADS ➤

Lobster Mac & Cheese 20
poached lobster, orecchiette pasta
fontina fondue

Rustic Caesar Salad 13.5
romaine hearts, herbed croutons,
grated parmesan

Classic Iceberg Wedge 16.5
marinated tomatoes, blue cheese,
crispy bacon

add chicken, shrimp, salmon, or steak to any salad

COWBOY CUTS

Wagyu Ribeye 130

KC Prime New York Strip 80

Canadian Lobster Tail 48

New Zealand Lamb Rack 50

Seasonal Game - Buffalo Filet 55

Prime T-Bone for two 130

Bone-In Cowboy Ribeye MP

24K Gold Tomahawk Ribeye 300

➤ MEAT & FISH ➤

Bistro Steak Frites 37
Mishima Wagyu, French fries,
béarnaise sauce

Roasted Organic Chicken 29
red pepper polenta,
garlicky broccolini, prosciutto jus

Dry-Aged Prime Burger 21
French brie, truffle aioli,
caramelized onions

Ora King Salmon 38
fingerling potatoes, creamed spinach,
cabernet reduction

Peppercorn Crusted Filet 58
whipped potatoes, jumbo asparagus,
peppercorn-cognac sauce

BRUNCH

Avocado Toast 18.5
smoked salmon, everything bagel spice,
cherry tomatoes

Butter Pecan French Toast 19.5
whipped mascarpone, fresh blackberries,
toasted pecans

Steak & Eggs 58
boneless ribeye, home fries,
béarnaise sauce

Braised Short Rib Hash 24
fingerling potatoes, peppadew peppers,
garlic-herb chimichurri

Cowboy Benedict 29
choice of steak or lobster, crispy prosciutto,
jumbo asparagus, hollandaise sauce

Texas Hot BBQ Chicken 23
house-made b&b, pickles,
cabbage slaw, waffle

➤ BRUNCH COCKTAILS ➤

➤ SIDES ➤

Creamed Spinach 10

Jumbo Asparagus 13

Mac & Cheese 13

Parmesan Truffle Fries 11

Yukon Mash 11

Mimosas 12.5

The Classic orange juice **Manmosa** grapefruit **Berry Tropical** raspberry & pineapple **Bellini** peach liqueur

Mimosa Flight 7.5

pair three fresh juices with a bottle of bubbles *(sold separately)*

Bloody Marys 15.5

Bloody Cowboy vodka, signature garnishes, smoked applewood bacon **Spicy Maria** tequila, jalapeño, smoked applewood bacon

That's My Jam 15.5

TX whiskey, fresh strawberry, lemon, egg white

Cowpoke 16.5

vodka, Kahlua, Baileys, Mr. Black

➤ DESSERTS ➤

Crème Brûlée 12.5

vanilla bean, mixed berries

Molten Chocolate Cake 12.5

raspberry sorbet, Valrhona chocolate

Mixed Berry Crumble 12.5

oatmeal streusel, vanilla ice cream

➤ PRIME TIME ➤

Crispy Salmon 10.5

California Roll 10.5

1/2 Dozen Oysters 15.5

Shortrib Poutine 12.5

➤ FROM THE BAR ➤

House Red 7.5

House White 7.5

Well Cocktails 7.5

Specialty Cocktails 10.5

Midland Sunset, El Charro, Angry Bull, True Buckaroo,
Big Boom, Yes, Ma'am, The Cowpoke, Bee's Knees

\$1 Off All Beers

25% Off All Bottles of Wine