

RAW & CHILLED

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

Jumbo Shrimp Cocktail 23
shaved lemons, wasabi cream

Prime Beef Tartare 22
potato chips, horseradish sauce

Daily Fresh Oysters MP
on the half shell, serrano mignonette

➤ APPETIZERS ➤

Grilled Spanish Octopus 25
fingerling potatoes, kalamata olives,
romesco sauce

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

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

Akaushi NY Strip 80 • Akaushi Ribeye 130 • Bone-In Cowboy Ribeye MP

24K Gold Tomahawk Ribeye 300 • Akaushi 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

➤ **Dover Sole MP** ➤
blistered tomatoes, green olives,
capers

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

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

Zuni Roasted Chicken 29
crispy fingerling potatoes, sautéed asparagus,
rosemary-chicken jus

Grilled Salmon 38
ratatouille vegetables, salsa verde,
micro greens

Seared Maine Scallops MP
baby spinach, red pepper jam,
corn puree

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

Spice Dusted Ribeye 58
onion rings, whipped potatoes,
red wine reduction

➤ SIDES ➤

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

GRAHAM'S

SUNDAY SUPPER SPECIAL

prime rib, whipped potatoes,
green beans, au jus

69

*Proudly Serving Flying M Beef Akaushi Steaks
Executive Chef - "MasterChef" Graham Elliot • Chef de Cuisine - Jose Alba*

*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
Hampton Water - *Côtes de Provence, France* 13/45
Chateau d'Esclans 'Whispering Angel' - *Côtes de Provence, France* 43
Wolffer 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

- Trimbach - *Alsace, France* 13/46
Robert Weil 'Tradition' - *Rheingau, Germany* 51

CHARDONNAY

- Sea Sun - *California* 10.5/36
Calera - *Central Coast, CA* 11.5/39
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
Migration - *Russian River Valley, CA* 94
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 Co. 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

» 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

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
(dinner only)

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



The Cowpoke 16.5
vodka, Kahlua, Baileys, Mr. Black



Show Pony 18
Socorro Reposado, Kahlua,
simple, fresh espresso


LOUIS XIII
Remy de Martin
COGNAC GRANDE CHAMPAGNE
½oz 125 • 1oz 240

➤ 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' - *Santa Maria Valley, CA* 101
Penner-Ash - *Willamette Valley, OR* 115
Golden Eye - *Anderson Valley, CA* 123
Croix Estate 'Floodgate' - *Russian River Valley, CA* 141
Merry Edwards - *Russian River Valley, CA* 155

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* 18/95 (1L)
Caymus Vineyards - *Napa Valley, CA* 35/190 (1L)
Pierson Meyer - *Napa Valley, CA* 69
Duckhorn 'Postmark' - *Paso Robles, 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
Faust - *Napa Valley, CA* 105
Delille Cellars 'Four Flags' - *Red Mountain, Woodinville, WA* 116
Lancaster Estate - *Sonoma County, CA* 131
Silver Oak - *Alexander Valley, CA* 137
Frog's Leap 'Estate' - *Rutherford, Napa Valley, CA* 141
'Mercury Head' by Orin Swift - *Napa Valley, CA* 153
Matthiasson Village - *Napa Valley, CA* 160
Nickel & Nickel 'Vaca Vista' - *Napa Valley, CA* 172
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
Cade 'Estate' - *Howell Mountain, Napa Valley, CA* 235
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
Hundred Acre 'Morgan's Way' - *Napa Valley, CA* 999

SYRAH/ SHIRAZ

- Alexandria Nicole 'Jet Black' Syrah - *Horse Heaven Hills, WA* 49
Melville 'Estate' Syrah - *Santa Rita Hills, CA* 84
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
Ceretto Barolo 2018 - *Piedmont, Italy* 110

BLENDS

- Three Finger Jack 'Rum Barrel Aged' - *CA* 10.5/36
Scarpetta 'Barbera del Monferrato' - *Piemonte, Italy* 14.5/49
'The Pessimist' by Daou - *Paso Robles, CA* 61
il Fauno di Arcanum Bordeaux-Style Blend - *Tuscany, Italy* 69
'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
Château de Sales Bordeaux Blend - *Pomerol, Bordeaux, France* 117
Château Marquis de Terme GCC 2018 - *Margaux, Bordeaux, France* 139
Delille Cellars 'Chaleur Estate' - *Woodinville, WA* 151
Inglenook - *Napa Valley, CA* 166
Cain Five Bordeaux-Style Blend - *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
True Grit 'Reserve' Petite Sirah - *Mendocino, CA* 58
Skouras Grande Cuvee 'Nemea' - *Peloponnese, Greece* 66
Stag's Leap Petite Sirah - *Napa Valley, CA* 69
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

- Austin Hope - *Paso Robles, CA* 18/95 (1L)
Caymus Cabernet Sauvignon - *Napa Valley, CA* 35/190 (1L)
Belle Glos 'Taylor Lane' 2014 Pinot Noir - *Sonoma Coast, CA* 221 (1.5L)

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EST: 2022

COWBOY

MIDLAND, TX

P R I M E

SUSHI

Shrimp Mango Roll 19.5
toasted coconut, avocado, macadamia nuts

Hawaiian Tuna Tartare 21
smashed avocado, crispy rice,
spicy ponzu sauce

Tuna Jalapeño Roll 23
ahi tuna, toasted coconut, jalapeño

Baja Roll 24
ahi tuna, serrano peppers, crispy shrimp

Seared Ahi Tuna Roll 24
california roll, mango-avocado salad

Selection of Nigiri 25
chef selected fish, grated wasabi,
pickled ginger

Sofire Roll 26
blue crab, spicy mayo, avocado,
truffle butter

Wagyu Nigiri 31
torched wagyu, sushi rice, wasabi

Lobster Ceviche 30
lobster, mango, jalapeño, coconut,
spicy mayo, *(made twice daily)*

Surf & Turf Roll 36
seared wagyu, crispy asparagus,
cali mix, miso aioli

COCKTAILS



Crowned Rose 17
Empress 1908 elderflower rose gin,
St. Germain, citrus, egg white,
butterfly pea syrup



El Charro 15.5
Sauza Hacienda, Jalisco 1562 orange liqueur,
Ancho Reyes, serrano,
house-made sweet & sour, Tajin



True Buckaroo 16.5
Woodford rye, cherry bark vanilla bitters,
maple syrup, mezcal fragrance, black cherry



Big Boom 16.5
vodka or gin, olive juice,
blue cheese stuffed olives, sea salt



Yes, Ma'am 15.5
Plymouth gin, fresh cucumber, mint,
lemon, local honey



Smoke & Mirrors 22
Flecha Azul añejo, cocoa bitters,
agave, smoked cherry woodchips



Midland Sunset 16.5
Tito's vodka, St. Germain, lychee puree,
dried hibiscus

SAKE

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

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

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

FREE SPIRITED 10

The Muse
fresh lychee puree, citrus blend,
lychee fruit, dried hibiscus

Lonestar
house-made sweet & sour, agave,
serrano, bubbles, tajin

Emerald Cut
cucumber, mint, local honey,
citrus blend, bubbles

La Santa 89

Clase Azul reposado, house-made sweet & sour,
Jalisco 1562 orange liqueur foam, Grand Marnier, scorpion salt

Risky Business 25

E.H. Taylor, Jr. small batch, brown sugar simple,
Angostura bitters, served in a custom flask

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 ➤

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

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

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

Akaushi NY Strip 80 • Akaushi Ribeye 130 • Spice Dusted Ribeye MP

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

➤ MEAT & FISH ➤

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

➤ **Dover Sole** MP ➤
blistered tomatoes, green olives,
capers

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

Zuni Roasted Chicken 29
crispy fingerling potatoes, sautéed asparagus,
rosemary-chicken jus

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

Grilled Salmon 38
ratatouille vegetables, salsa verde,
micro greens

BRUNCH

Crab Cake Benedict 27
blue crab, hollandaise, spinach,
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 ➤

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

➤ SIDES ➤

Creamed Spinach 10

Crispy Fingerling Potatoes 11

Parmesan Truffle Fries 11

Yukon Mash 11

Jumbo Asparagus 13

Mac & Cheese 13

Lobster Mac & Cheese 20

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➤ 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, True Buckaroo,
Big Boom, Yes, Ma'am, The Cowpoke

\$1 Off All Beers

25% Off All Bottles of Wine

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04/18

➤ LUNCH SPECIALS ➤

Spring Vegetable Pasta 16

orecchiette pasta, grilled asparagus, grated parmesan

Crispy Buffalo Chicken Sandwich 18

house-made pickles, classic slaw, buttermilk ranch

The All American Burger 19

crispy bacon, cheddar cheese, lettuce & tomato

West Texas Cowboy Cheesesteak 22

grilled ribeye, jalapeno peppers, cheese sauce

Poke Bowl 24

chef's fresh fish, avocado, macadamia nuts, sushi rice

Prime Beef Tenderloin Sandwich 24

baby arugula, roasted onions, horseradish cream

Chilled Canadian Lobster Salad 27

field greens, shaved fennel, lemon-herb vinaigrette

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