

PRAIRIE FIRE GRILLE

Est. 2011



MKT KATY DEPOT Built in 1910

First Things First...



Gathering Basket..... 20

Smoked Gouda, Smoked Cheddar & Havarti Cheese Served With Grapes, Strawberries, Jalapeño Stuffed Olives, Bread with Balsamic Fig Vinaigrette

1855 Steak Flight..... 16

Tasty Seasoned Grilled Beef Tips Served On Onion Straws W/Raspberry Jalapeño Glaze And Horsey Mustard

Barnyard..... 12

2 Fried Green Tomato & 2 Fried Goat Cheese Layered, Then Topped With Pork Belly And Our Raspberry Jalapeño Glaze

Salmon Sliders..... 15

Grilled Salmon Perfectly Seasoned Served Openface On A Baguette & Topped With Our Fresh Lime Cremé

Shrimp Cocktail..... 12

Tail On Shrimp Sauteéd In Garlic. Served With Our House Made Spicy Cocktail Sauce

Prairie Sushi..... 12

Tender Chicken Breast Stuffed With Fresh Jalapeño, Cilantro, Green Onion & Jalapeño Bacon Served With Our Apricot Chipotle Glaze For A Sweet & Fiery Crowd Favorite 🔥

Potato Nachos..... 10

Fried Potato Slices, Smothered In Our Creamy Prairiefire Queso, Stacked Full Of Bacon, Avocado, Sour Cream, Chives & Grilled Jalapeños 🔥

Add 6 Oz. Steak \$8 Add 6 Oz. Pulled Pork \$6 Add 6 Oz. Chicken \$7 Pork Belly \$4

Fried Goat Cheese..... 9

Creamy Goat Cheese, Lightly Breaded In Panko, Fried Golden Brown & Served With House Made Raspberry Jalapeño Glaze

Fried Olives... 8

Jalapeño Stuffed Olives - Breaded! Fried - Served With Our House Made Ranch

Barbed Wire..... 6

Breaded Onion Straws And Sliced Jalapeños W/Spicy Ranch

Avocado Spinach Dip..... 7

Our Unique Blend Of Cool Creamy Avocado & Spinach Served W/Crispy Chips

Bacon Jam & Pimiento Cheese..... 7

Served with Flatbread

A
p
p
e
t
i
z
e
r
s

Graze The Grille

Served With Choice Of One Side & Salad

Bone In Ribeye..... 55

16 Oz. Choice Black Angus Ribeye With The Bone-In. Tender & Juicy With That Prime Rib Flavor You Will Love, We Guarantee It!

The Filet..... 43

6 Oz. Choice Filet, Prized For Its Tenderness With An Extraordinary Presentation That Will Only Be Matched By Its Taste.

Ribeye..... 39

14 Oz. 1855 Premium Angus Beef, Featuring Superior Marbling, Flavor & Tenderness.

New York Strip..... 32

Tender & Flavorful 14 Oz. 1855 Choice Black Angus Strip.

The Chops..... 29

Two 6 Oz. Bone-In Pork Chops Grilled To Perfection & Topped With Our Apricot Chipotle Glaze. Served On A Bed Of Wild Rice.

6 Oz 1855 Black Angus Sirloin..... 20

A Wonderful Cut Perfect For Your Taste Buds.

STEAK	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
	red cool center	warm red center	pink throughout	a little pink	cooked throughout
TEMPS					

*We Do Not Guarantee Tenderness Of Any Steak Cooked Medium Well or Well Done

The Prairie Meets Ocean

Dishes Are Served With A Salad

Salmon..... 22

8 Oz Wild & Atlantic Caught Salmon Filet, Lightly Seasoned & Grilled To Perfection, One Of Our Most Popular Dishes. Served On A Bed Of Wild Rice, With Choice Of Two Sides & A Salad.

Pan Seared Trout..... 22

Served Over Wild Rice With 2 Sides And A Salad.

Sea Scallops & Shrimp..... 19

Scallops & Shrimp Caramelized In Buttery Garlic Over Your Choice Of Wild Rice Or Alfredo Pasta. Served With Choice Of Two Sides & A Salad.

Garlic Shrimp Tortellini..... 15

Sauteed Shrimp In Fresh Garlic & Basil With Sundried Tomatoes Served Over Tri-Color Tortellini.

Seafood In Alfredo Sauce..... 19

Mussels, Shrimp & Scallops Sautéed In Olive Oil, Seasoned With Garlic & Tossed In Our Made To Order Alfredo Sauce, Served Over Linguine.

E
n
t
r
e
e
s

s
e
a
f
o
o
d

Consuming Raw Or Uncooked Meats, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

PRAIRIE FIRE GRILLE

Est. 2011

Sandwiches

Served with Choice of One Side

Steak Sandwich..... 15

Tender Sirloin Served On A Grilled Wheat Hoagie Roll. Topped With Caramelized Onions, Mushrooms & Red Steak Sauce. Cooked To Your Liking.

Tres Bacon, Lettuce & Tomato..... 12

Prairiefire's Twist On A Classic, Three Types Of Bacon; Regular, Jalapeño & Pecan Smoked, Topped With Crisp Iceberg Lettuce, Fresh Tomato & Mayo. 🔥

Pulled Pork Sandwich..... 12

Slow Roasted Pulled Pork Served On A Pretzel Bun, Topped With Our Apricot Chipolte Glaze.

Bistro Chicken..... 10

Grilled Chicken Breast Layered With Pecan Smoked Bacon, Lettuce, Tomato, Goat Cheese & Our House Made Avocado Aioli.

PrairieFire Melt..... 8

House Made Three Cheese Pimento Spread Served On Toasted Jalapeño Bread.
Add Crispy Pork Belly +4

Burgers

Served With Choice Of One Side

Prairiefire Burger..... 12

Choice, Hand Pattied Ground Beef Grilled & Topped With Caramelized Onions & Mushrooms, Lettuce, Tomato, Pickles, Choice Of Cheese, Served With Prairiefire Sauce.

Heap Of Onion Burger..... 12

Choice, Hand Pattied Ground Beef Grilled & Topped With Hand-Breaded Fried Onion Straws, Tomato & Spicy Ranch.

PrairieFire Tacos

Served With Cilantro Lime Rice

Salmon Tacos..... 14

4 Oz. Of Wild Caught Salmon Grilled And Served On Two Flour Tortillas, Topped With Grilled Onions, Goat Cheese & Avocado.

Pulled Pork Tacos..... 12

3 Flour Tortilla Tacos, Stuffed With Slow Roasted Pulled Pork & Topped With House Made Pineapple Salsa & Fresh Lime.

Sides

Green Beans..... 3.50	v	French Fries..... 3.50	p
Whole Pod Okra..... 3.50	e	Sweet Potato Fries..... 3.50	o
Seasonal Veggies..... 3.50	g	Smashed Potatoes..... 3.50	t
Fried Green Tomatoes..... 3.50	g	Loaded+ 1.50	a
Side Salad..... 4.00	i	Sweet Potato..... 3.50	t
	e	Brown Sugar+ .50	o
	s	Baked Potato..... 3.50	e
		Loaded+ 1.50	s

Mac N Cheese..... 4.00

Choose Between Our Classic Smoked Gouda Or Spice It Up With Our Green Chili Mac. Sub For Meal Side +2.00

Please Read Our Menu Carefully, Some Of Our Dishes Are Spicy.
Please Inform Your Server Of Any Preferences Or Food Allergies While Placing Your Order.

A 20% Gratuity Will Be Added To Parties Of 8 Or More.

F
O
R
K
F
R
E
E
Z
O
N
E

From The Fields

Beef Wedge..... 18

A Traditional Iceberg Wedge Topped With A Bleu Cheese Crumbles & Spiced Pecan Mixture, Topped With Fire Grilled Beef & Our House-Made Pecan Smoked Bacon Vinaigrette.

Grilled Salmon Salad..... 18

Seasoned & Grilled Salmon 8 oz Filet, Served On A Bed Of Fresh Greens With Toasted Almonds, Strawberries & Pineapples, Sprinkled With Goat Cheese & Served With Raspberry Vinaigrette.

Pork Belly Salad..... 14

Crispy Slow Roasted Pork Belly Seasoned With Our House Rub Atop Fresh Greens With Goat Cheese, Spicy Pecans & Strawberries. Served With Raspberry Vinaigrette.

Farmers Greens..... 12

Grilled Chicken Breast Served Over A Hearty Bed Of Romaine & Iceberg Lettuce. Served With Tomatoes, Cucumbers, Fried Whole Pod Okra, Caramelized Pecans & Topped With Fresh Mozzarella & House-Made Garlic Vinaigrette.

Cobb Salad..... 12

A Pile Of Fresh Romaine & Iceberg Lettuce Piled With Diced Grilled Chicken Breast, Crispy Bacon, Avocado, Tomato, Hard Boiled Egg, Cornbread Croutons & Garlic Vinaigrette.

Avocado Chicken Caesar..... 12

Grilled Chicken Breast Served On A Bed Of Chopped Romaine, With Diced Avocado, Shredded Parmesan Cheese & Cornbread Croutons. Topped With Spicy Caesar Dressing. 🔥

Comfort Foods

Chicken Fried Steak..... 15

An Okie Classic, A Choice Beef Cutlet, Breaded & Deep Fried Till It's Golden Brown, Then Smothered In White Gravy. Served With One Side And A Salad.

Prairie Meatballs..... 16

Our Meatballs Made With Ground Chuck & Hot Sausage, Glazed In House Made Dr. Pepper Sauce Over Smashed Potatoes. Served With A Side Salad.

Chopped Steak..... 15

10 Oz. Choice Angus Beef Patty Chargrilled & Topped With Sautéed Mushrooms, Onions & Bell Peppers, Then Covered In Brown Gravy. Served With One Side & A Salad.

Prairie Pasta..... 14

Grilled, Pepper Seasoned Chicken Breast Tossed With Garden Veggies In Our Made To Order Alfredo Sauce Served Over Linguine. Served With A Side Salad.

S
a
l
a
d
s

K
i
t
c
h
e
n
C
l
a
s
s
i
c
s

Please Read Our Menu Carefully, Some Of Our Dishes Are Spicy.
Please Inform Your Server Of Any Preferences Or Food Allergies
While Placing Your Order.

A 20% Gratuity Will Be Added To Parties Of 8 Or More.

PRAIRIE FIRE GRILLE

Est. 2011

Lunch

From The Fields

Beef Wedge..... 18

A Traditional Iceberg Wedge Topped With A Bleu Cheese Crumbles & Spiced Pecan Mixture, Topped With Fire Grilled Beef & Our House-Made Pecan Smoked Bacon Vinaigrette.

Grilled Salmon Salad..... 14

Seasoned & Grilled Salmon 4 oz Filet, Served On A Bed Of Fresh Greens With Toasted Almonds, Strawberries & Pineapples, Sprinkled With Goat Cheese & Served With Raspberry Vinaigrette.

Pork Belly Salad..... 14

Crispy Slow Roasted Pork Belly Seasoned With Our House Rub Atop Fresh Greens With Goat Cheese, Spicy Pecans & Strawberries. Served With Raspberry Vinaigrette.

Farmers Greens..... 12

Grilled Chicken Breast Served Over A Hearty Bed Of Romaine & Iceberg Lettuce. Served With Tomatoes, Cucumbers, Fried Whole Pod Okra, Caramelized Pecans & Topped With Fresh Mozzarella & House-Made Garlic Vinaigrette.

Cobb Salad..... 12

A Pile Of Fresh Romaine & Iceberg Lettuce Piled With Diced Grilled Chicken Breast, Crispy Bacon, Avocado, Tomato, Hard Boiled Egg, Cornbread Croutons & Garlic Vinaigrette.

Avocado Chicken Caesar..... 12

Grilled Chicken Breast Served On A Bed Of Chopped Romaine, With Diced Avocado, Shredded Parmesan Cheese & Cornbread Croutons. Topped With Spicy Caesar Dressing. 🔥

Comfort Foods

Chicken Fried Steak..... 12

An Okie Classic, A Choice Beef Cutlet, Breaded & Deep Fried Till It's Golden Brown, Then Smothered In White Gravy. Served With One Side And A Salad.

Prairie Meatballs..... 14

Custom Meatballs Made With Ground Chuck & Hot Sausage, Glazed In A House Made Dr. Pepper Sauce Over Smashed Potatoes.

Chopped Steak..... 15

10 Oz. Choice Angus Beef Patty Chargrilled & Topped With Sautéed Mushrooms, Onions & Bell Peppers, Then Covered In Brown Gravy. Served With One Side & A Salad.

Prairie Pasta..... 12

Grilled, Pepper Seasoned Chicken Breast Tossed With Garden Veggies In Our Made To Order Alfredo Sauce Served Over Linguine.

Garlic Shrimp Tortellini..... 12

Sautéed Shrimp In Fresh Garlic & Basil With Sundried Tomatoes Served Over Tri-Color Tortellini.

Graze The Grille

New York Strip..... 32

Tender & Flavorful 14 Oz. 1855 Choice Black Angus Strip. Served With One Side & A Salad.

Sirloin..... 20

6 Oz. Choice 1855 Sirloin Served With One Side And Salad.

The Chop..... 18

One 6 Oz. Bone-In Pork Chop Grilled To Perfection & Topped With An Apricot Chipotle Glaze. Served On A Bed Of Wild Rice. With One Side & A Salad.

**STEAK
TEMPS**

RARE
red cool center

MEDIUM RARE
warm red center

MEDIUM
pink throughout

MEDIUM WELL
a little pink

WELL DONE
cooked throughout

*We Do Not Guarantee Tenderness Of Any Steak Cooked Medium Well Or Well Done.

Consuming Raw Or Uncooked Meats, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

S
a
l
a
d
s

C
h
i
c
k
e
n
&
E
n
t
r
e
e
s

PRAIRIE FIRE GRILLE

Est. 2011

Lunch

Sandwiches

Served with Choice of One Side

Steak Sandwich..... 15

Tender Sirloin Served On A Grilled Wheat Hoagie Roll. Topped With Caramelized Onions, Mushrooms & Red Steak Sauce. Cooked To Your Liking.

Salmon Sliders..... 18

Grilled & Seasoned Salmon, Served Openface On A Baguette And Topped With Our Lime Creme Sauce.

Tres Bacon, Lettuce & Tomato..... 12

Prairiefire's Twist On A Classic, Three Types Of Bacon; Regular, Jalapeño & Pecan Smoked, Topped With Crisp Iceberg Lettuce, Fresh Tomato & Mayo. 🔥

Pulled Pork Sandwich..... 12

Slow Roasted Pulled Pork Served On A Pretzle Bun, Topped With Apricot Chipolte Glaze.

Bistro Chicken..... 10

Grilled Chicken Breast Layered With Pecan Smoked Bacon, Lettuce, Tomato, Goat Cheese & Our House Made Avocado Aioli.

PrairieFire Melt..... 8

House Made Three Cheese Pimento Spread Served On Toasted Jalapeño Bread.
Add Crispy Pork Belly +4

Burgers

Served With Choice Of One Side

Prairiefire Burger..... 12

Choice, Hand Pattied Ground Beef Grilled & Topped With Caramelized Onions & Mushrooms, Lettuce, Tomato, Pickles, Choice Of Cheese, Served With Pairiefire Sauce.

Heap Of Onion Burger..... 12

Choice, Hand Pattied Ground Beef Grilled & Topped With Hand-Breaded Fried Onion Straws, Tomato & Spicy Ranch.

PrairieFire Tacos

Served With Cilantro Lime Rice

Salmon Tacos..... 14

4 Oz. Of Wild Caught Salmon Grilled And Served On Two Flour Tortillas, Topped With Grilled Onions, Goat Cheese & Avacado.

Pulled Pork Tacos..... 12

3 Flour Tortilla Tacos, Stuffed With Slow Roasted Pulled Pork & Topped With House Made Pineapple Salsa & Fresh Lime.

Sides

Green Beans..... 3.50	v	French Fries..... 3.50	P
Whole Pod Okra..... 3.50	e	Sweet Potato Fries..... 3.50	O
Seasonal Veggies..... 3.50	g	Smashed Potatoes..... 3.50	t
Fried Green Tomatoes..... 3.50	g	Loaded+ 1.50	a
Side Salad..... 4.00	i	Sweet Potato..... 3.50	t
	e	Brown Sugar+.50	O
	s	Baked Potato..... 3.50	e
		Loaded+ 1.50	S

Mac N Cheese..... 4.00

Choose Between Our Classic Smoked Gouda Or Spice It Up With Our Green Chili Mac. Sub For Meal Side +2.00

Please Read Our Menu Carefully, Some Of Our Dishes Are Spicy.
Please Inform Your Server Of Any Preferences Or Food Allergies While Placing Your Order.

A 20% Gratuity Will Be Added To Parties Of 8 Or More.

F
O
R
K
F
R
E
E
Z
O
N
E