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Support Local: Prime Steakhouse Whiskey Bar

After an intensive two-and-a-half-year journey of design and planning, Prime Steakhouse Whiskey Bar opened its doors on October 13th, 2022. A native of Robstown and entrepreneur, Antonio “Tony” Gonzalez Jr, crafted an establishment that whisked guests away to their favorite retreats. With the support of his wife of 34-years, Antonio’s family values and passion are evident in every nook and corner of Prime, from custom mesquite back bar shelves handcrafted by his brother Hector, to two special metal artwork pieces. One artwork represents Tony with his children, while the other piece represents his oldest son and grandchildren.

A portrait of his mother and late father adorns a wall by the front door as a testament to his values. Gonzalez’s late father, a successful home builder and businessman, taught him how to build, run, and operate businesses which set him up for building generational success. Antonio proudly shares, “We’re probably the only Hispanic family-owned steakhouse in Corpus Christi. Entering the restaurant industry, especially as a Hispanic, isn’t easy, but we’ve made our mark.”

While Antonio’s vision shapes Prime, his daughter, Natalie manages the day-to-day operation. Their combined efforts have not gone unnoticed, with Prime receiving accolades such as Best New Restaurant in 2023 from both The Bend Magazine’s “Local’s List” and the Corpus Christi Caller Times “Best of the Best”.

Visitors often marvel at the ambiance. “When you step into Prime, it’s a unique experience for everyone. Some say they’re in the Texas Hill Country, while others feel they’ve entered a luxurious Colorado Mountains resort,” says Gonzalez. With thoughtful designing, various wood and stone textures were incorporated along with glass and dark tones to elevate the space.

Prime Steakhouse Whiskey Bar offers a main dining area with family style seating and art by one of Gonzalez’s favorite artists. Exclusive to this restaurant is their unique indoor terrace, a take on an outside patio, a highlight for many. Antonio mentions, “We often get requests from guests who specifically want to dine in this area. Its charm and appeal lie in its intimate and cozy feel.” This dining area is decorated with patio lights strung across the area and windows that look out into the restaurant to enhance the outdoor experience. “The stone and stained rafters really make it feel like you’re in a rustic country house. We get a lot of phone calls from people requesting to be seated in this area,” says Antonio. The inside terrace has seen many holiday or company parties, special events, baby, and bridal showers, and even couples getting engaged.

“I want people to feel at home and comfortable but have an elevated experience,” remarks Gonzalez “You don’t feel like you have to dress in a gown or jacket; we’re going away from the white tablecloth while still feeling upscale.”



Nilgai chops with butternut squash puree, pickled pearl onions, and garlic sauce with sauteed enoki mushrooms.



**Business
Member Feature**

Prime serves crafted drinks and mouthwatering starters like onion rings, jalapeno poppers, fried pickles, burgers, and more. The dinner menu, crafted by the ingenious Executive Chef, Noah Saenz, offers a diverse range. Prime not only boasts exquisite steak cuts but also an exotic array of wild game and international seafood. Previously, bison ribeye, venison, tomahawk, and Texas red deer have been featured as well as monkfish sourced from Hawaii and halibut sourced from Alaska.

As Antonio aptly puts it, "Chef Saenz ensures our menu evolves with the seasons. We want our patrons to savor flavors from around the world." Executive Chef, Noah Saenz, a Corpus Christi local, has trained out of state and is not afraid to think outside of the box and experiment with global flavors. The dishes Saenz creates, and carefully curated ambiance aren't the only thing that keeps people coming back; their phenomenal team of servers and hosts are treasures to the restaurant.

Natalie remarks, "Our staff are our backbone. Customers often book tables requesting specific servers. That's the level of connection and service they bring to the table."

Seared snapper with crab crouquette, kabocha squash puree, a la creme sauce with white beech mushrooms and white wine reduction.



Seared Red Snapper



Featured during the holidays is a traditional Mexican dish with a modern flare perfect for the season, Chile de Nogada. Chile is stuffed with Mexican spiced beef and raisins served with a walnut tequila sauce, braised walnuts, pickled red onions, and

pomegranate. If you're looking for a traditional dish with a unique flavor, look no further. This dish will be featured in December and January.

Deep-rooted in the Gonzalez family is a legacy of supporting local businesses and initiatives. They have been affiliated with NEC Co-op Energy for over three decades and are ardent supporters of causes like the "Men Wear Pink" campaign by the American Cancer Society. Like NEC Co-op Energy, Antonio sees the importance of supporting other small businesses, schools, and local youth as much as possible.

For those looking forward to new experiences, the upcoming Whiskey Lounge, an extension of Prime Steakhouse Whiskey Bar, promises to be an oasis of relaxation with a curated menu, live music, and a cozy ambiance. This relaxed lounge promises a menu, curated by Executive Chef Saenz, to highlight worldwide flavors through charcuterie and tapas. Customers can expect meats and cheeses from France, Italy, and Spain with jams and pickling made in house.



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