

# PRIME 120

*Premium Steak*

## ICED & CHILLED

<b>*Oysters on a Half Shell</b>	<i>Cucumber Mignonette, Horseradish, Tequila Cocktail Sauce</i>	MKT
<b>Jumbo Shrimp Cocktail</b>	<i>Horseradish &amp; Tequila Cocktail Sauce, Lemon</i>	26
<b>*Petite Plateau</b>	<i>12 Oysters, 4 Shrimp Cocktail, Smoked Fish Dip, Crab Salad, Jonah Crab Claws, Mussels</i>	115
<b>*Royale Plateau</b>	<i>18 Oysters, 6 Shrimp Cocktail, Smoked Fish Dip, Crab Salad, Jonah Crab Claws, Snow Crab, Half Lobster, Mussels</i>	195

## BEGINNINGS

<b>Chili Artichoke Dip</b>	<i>Gruyère, Parmesan, Cream Cheese, Lemon, Lavash</i>	17
<b>Crispy Brussel Sprouts</b>	<i>Lardon, Fuji Apples, Bacon Vinaigrette, Pine Nuts</i>	15
<b>PEI Mussels</b>	<i>Country Ham, Jalapeño, White Wine, Sourdough</i>	19
<b>Oysters Rockefeller (6)</b>	<i>Woodfired, Bacon, Parmesan, Spinach, Breadcrumbs</i>	22
<b>Shrimp Scampi</b>	<i>Garlic, Lemon, Parsley, Parmesan, Breadcrumbs</i>	17
<b>Jumbo Lump Crab Cake</b>	<i>Black Garlic Béarnaise, Charred Leek, Citrus</i>	26
<b>Tater-Tots &amp; Caviar</b>	<i>Tater-Tots, Black Sturgeon Caviar, Smoked Trout Roe, Dill Crème Fraîche</i>	20
<b>*Beef Tartare</b>	<i>Smoked Bone Marrow Aioli, Shallots, Ramps, Parmesan, Urfa, Lavash</i>	21
<b>Crispy Pork Belly</b>	<i>Cumin-Honey Glaze, Green Garlic Aioli, Peanut-Dukkah</i>	17
<b>Charcuterie Board</b>	<i>Selection of Speck, Finnochiona, Coppa, Aged Gouda, Cana de Cabra</i>	45

## SOUP & SALADS

<b>French Onion Soup</b>	<i>Gruyère Cheese, Toasted Baguette</i>	15
<b>*Tablesides Caesar Salad for 2</b>	<i>Parmesan-Reggiano, Anchovy-Garlic Dressing, Croutons</i>	29
<b>Iceberg Wedge Salad</b>	<i>Bacon, Cherry Tomato, Scallions, Blue Cheese Dressing</i>	15
<b>*Caesar Salad</b>	<i>Parmesan Reggiano, Anchovy-Garlic Dressing, Croutons</i>	13
<b>Prime 120 House Salad</b>	<i>Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, Croutons</i>	15
<b>Pearson Farms Peaches</b>	<i>Stracciatella, Peach, Fennel, Pistachios, Basil</i>	16
<b>Burrata Salad</b>	<i>Blood Orange, Honey, Arugula, Pistachios, Speck, Citrus Vinaigrette</i>	17

Dinner Service Tuesday, Wednesday, & Thursday 4-9:00 / Friday & Saturday 4-10:00 / Sunday 4-9 Saturday & Sunday Brunch 11-3

[www.prime120steakhouse.com](http://www.prime120steakhouse.com) / 770-800-8049

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
ALL PARTIES OF 6 OR MORE WILL HAVE A 20% GRATUITY APPLIED TO THE BILL

To ensure All Guests have a chance to enjoy their experience, we kindly ask that you adhere to our 2.5 Hour time limit due to limited seating.

# HAND-CUT STEAKS & CHOPS

ALL OF OUR STEAKS ARE COOKED TO PERFECTION IN OUR ITALIAN WOOD BURNING OVENS AT 900 DEGREES, USING LOCAL RED & WHITE OAK LOGS

## WET AGED, 28 Day

*Petite Filet	6oz. / 46
*Filet Mignon	8oz. / 61
*New York Strip ~ USDA Prime	14oz. / 70
*Ribeye ~ USDA Prime	16oz. / 72

## Dry AGED, 60 Day

*Ribeye ~ USDA Prime	14oz. / 120
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## WAGYU

*Flat Iron~ Snake River Farms, USA	10oz. / 84
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## CHOPS & ON THE BONE

*Pork Chop	14oz. / 40
<i>Vidalia Onion and Caramel Mustard Jus</i>	
*Half Rack Lamb	14oz. / 59
<i>Romesco, Cous Cous, Cipollini Onion, Chickpeas</i>	
*Elk Chop	12oz. / 79
<i>Blackberry Bordelaise Sauce</i>	
*Cowboy Ribeye ~ USDA Prime	26oz. / 120

## A-5 KOBE, Hokkaido, Japan

*New York Strip	6oz. / 107
<i>Additional Custom Cut</i>	<i>18 per 1 oz.</i>

## SURF ADDITIONS

Oscar Style	32
Grilled Shrimp (5 pieces)	26
Jumbo Sea Scallops (3 pieces)	32
7oz Maine Lobster Tail	58
Twin Lobster Tails	110

## BUTTERS

Black Truffle	4	Herb	4
Bone Marrow	4	Cowboy	4

## SAUCES

Prime 120 Steak	3	Béarnaise	3
Brandy Peppercorn	4	Chimichurri	2
Red Wine Bordelaise	4		
Creamy Horseradish	2		

# ENTREES

*Hokkaido Scallops	<i>Fava Beans, Asparagus, Garlic Conserva, Yellow Squash</i>	45
Lobster Pappardelle	<i>Nduja, Hakurei Turnips, Garlic Conserva, Broccolini, Breadcrumbs</i>	50
Heirloom Tomato Risotto	<i>Sungold Tomatoes. Bronze Torch Tomatoes, Parmesan, Basil</i>	30
Halibut	<i>Red Island Sea Peas, Charred Leeks, Country Ham</i>	48
Half Chicken & Dumplings	<i>Ricotta Gnocchi, Heirloom Carrots, English Peas, chicken demi</i>	33
*Steak Frites	<i>Prime Flat Iron Steak, Truffle-Parmesan Fries, Brandy Peppercorn Sauce</i>	38
*Double-Stack Cheeseburger	<i>White American Cheese, Confit Onions, Dijonnaise, Pickles, Fries</i>	23

# FROM THE MARKET

1 lb. Baked Potato	<i>Bacon, Cheddar Cheese, Sour Cream, Butter, Scallion</i>	13
Yukon Gold Mashed Potatoes	<i>European Cultured Butter, Garlic, Shallot, Thyme</i>	12
Pomme Aligoté	<i>Gruyère, Garlic, Shallot, Chive</i>	15
Truffle Fries	<i>Kennebec Potatoes, Parmesan, Truffle Oil</i>	11
Jalapeno Mac & Cheese	<i>Smoked Gouda, Breadcrumbs</i>	14
Asparagus	<i>Charred Leek Vinaigrette. Bread Crumbs, Parmesan</i>	14
Roasted Wild Mushrooms	<i>Parmesan, Cream, Garlic, Thyme, Lemon</i>	15

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