

PRIME 120

Premium Steak

BEGINNINGS

*Oysters on a Half Shell	<i>Cucumber Mignonette, Horseradish, Tequila Cocktail Sauce</i>	mkt
Jumbo Shrimp Cocktail	<i>Horseradish & Tequila Cocktail Sauce</i>	26
Deviled Eggs	<i>Country Ham, Chives, EVOO</i>	9
Mini Buttermilk Biscuits	<i>Apple Butter, Local Honey Butter (Add Country Ham \$6)</i>	11
Cinnamon Rolls	<i>Roasted Pecans, Cream Cheese Icing</i>	13
Chili Artichoke Dip	<i>Gruyere, Parmesan, Cream Cheese, Lemon, Lavash</i>	15
Oysters Rockefeller (6)	<i>Woodfired, Bacon, Parmesan, Spinach, Breadcrumbs</i>	22
French Onion Soup	<i>Gruyère Cheese, Toasted Baguette</i>	15
Caesar Salad	<i>Parmesan Reggiano, Anchovy–Garlic Dressing, Croutons</i>	13
Prime House Salad	<i>Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, Croutons</i>	15

BRUNCH ENTREES

French Omelette	<i>Roasted Mushrooms, Sautéed Onions, Gruyere Cheese, Fine Herbs, & House Potatoes</i>	17
Wood-Oven Baked Eggs	<i>Tomato Sofrito, Lemon Ricotta, Parmesan, Focaccia, Basil</i>	17
Smoked Salmon Toast	<i>Sourdough, Avocado, Pickled Shallot, Everything Bagel Seasoning, & House Potatoes</i>	21
Classic Eggs Benedict	<i>House Smoked Canadian Bacon, English Muffin, Hollandaise & House Potatoes</i>	20
Chicken Biscuit	<i>House Made Biscuit, Buttermilk Fried Chicken, Bacon, Cheddar Cheese, Siracha-Honey Glaze, House Potatoes</i>	18
*Double Stack Cheeseburger	<i>White American Cheese, Confit Onions, Dijonnaise, Pickles, Hand-Cut Fries</i>	22
*Steak and Eggs	<i>6 oz Prime Flat Iron Steak, Scrambled Eggs, Patatas Bravas, Chimichurri</i>	35
Lemon-Ricotta Pancakes	<i>Blueberry Compote, Vanilla Mascarpone, Powdered Sugar, Warm Maple Syrup</i>	17
Shrimp and Grits	<i>Parmesan Grits, Roasted Peppers, Beer-Worcestershire Sauce</i>	27
Farmers Plate	<i>Applewood Bacon, Smoked Sausage, Eggs Any Style, House Potatoes, Sourdough, Grits</i>	27
Pork Belly Hash	<i>Pork Belly, Diced Potatoes, Onions, Peppers, Cilantro Lime Aioli</i>	19
Lobster Benedict	<i>Poached Lobster , English Muffin, Hollandaise & House Potatoes</i>	30

Sides

Applewood Smoked Bacon	10	Truffle Fries	11
House Potatoes	8	Biscuit and Gravy	8
Grits	8	Side Eggs	7

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

www.prime120steakhouse.com / 770-800-8048

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PRIME 120

GLUTEN FREE

Premium Steak

BEGINNINGS

Oysters on a Half Shell	Cucumber Mignonette, Horseradish, Cocktail Sauce	mkt
Jumbo Shrimp Cocktail	Horseradish & Tequila Cocktail Sauce	26
Deviled Eggs	Country Ham, Chives, EVOO	9
Chili Artichoke Dip	Gruyere, Parmesan, Cream Cheese, Lemon, Lavash (No Lavash)	15
Oyster Rockefeller (6)	Woodfired, Bacon, Parmesan, Spinach (No Breadcrumbs)	22
French Onion Soup	Toasted Baguette, Gruyere Cheese (No Croutons)	15
Caesar Salad	Parmesan Reggiano, Anchovy-Garlic Dressing, (No Croutons)	13
Prime House Salad	Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, (No Croutons)	15

BRUNCH ENTREES

French Omelette	17
Roasted Mushrooms, Sautéed Onions, Gruyere Cheese, Fine Herbs, & House Potatoes (CC)	
Wood-Oven Baked Eggs	17
Tomato Sofrito, Lemon Ricotta, Parmesan, Basil (No Crispy Focaccia)	
Classic Eggs Benedict	20
House Smoked Canadian Bacon, Hollandaise & House Potatoes (No English Muffin)	
*Double Stack Cheeseburger	22
White American Cheese, Confit Onions, Dijonnaise, Pickles, Hand-Cut Fries (CC) (No Bread)	
Steak and Eggs	35
6 oz Prime Hangar Steak, Eggs Any Style, Papatas Bravas, Chimichurri	
Shrimp and Grits	27
Parmesan Grits, Roasted Peppers, Beer-Worcestershire Sauce	
Bacon and Eggs	18
Applewood Smoked Bacon, Eggs Any Style, & House Potatoes (CC)	
Farmers Plate	27
Applewood Smoked Bacon, Sausage, Eggs Any Style, Grits & House Potatoes(CC) (No Bread)	

Sides

Applewood Smoked Bacon	10	Truffle Fries (CC)	11
House Potatoes (CC)	8	Side Eggs	7
Grits	8		

(CC)= Possible Cross Contamination

Dinner Service Tuesday, Wednesday, & Thursday 4-9:30 / Friday & Saturday 4-10:30 / Sunday 4-9 Saturday & Sunday Brunch 11-3

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ALL PARTIES OF 6 OR MORE WILL HAVE A 20% GRATUITY APPLIED TO THE BILL

Brunch Cocktails

Blood Orange Mimosa	12
Blood Orange Puree, Cranberry, Agave, Brut With A Dehydrated Blood Orange Wheel	
*Double Blood Orange Mimosa	20
White Peach Bellini	12
White Peach Puree, Raspberry, Brut	
Honey-Siracha Bloody Mary	14
Vodka & Charleston Bloody Mary Mix, Honey Siracha, & Lemon Juice.	
New Orleans Bloody Mary	14
St. George Green Chile & Charleston Bloody Mary Mix. Tajin Rim.	

Classic Brunch Cocktails

Mimosa	8
Orange Juice & Brut	
Double Mimosa	14
Bloody Mary	12
Vodka & Charleston Bloody Mary Mix	

Non-Alcoholic

Ginger Snap	8
Monin Pear Syrup, Lime Juice, Muddled ginger, topped with Ginger Ale	
Fresh Squeezed Lemonade	8
Fresh Lemon juice, Simple, Water	

WHITE WINE GLASS LIST

CHAMPAGNE & SPARKLING

Laurent Perrier Brut La Cuvee (375ml)	54
<i>(White fruits, honeysuckle, ripe peach, citrus, toasty finish)</i>	
Santa Maria Prosecco	12
Prince de Richemont Brut Blanc de Blancs	10

ROSÉ + SPARKLING ROSÉ

Lucien Albrecht Brut Rosé	14 / 54
<i>Cremant d'Alsace (100% Pinot Noir)</i>	
Gerard Bertrand Gris Blanc Rosé	14 / 54

Miraval Rosé, Côtes de Provence	76
<i>(Roses, fresh fruit & cut currants, & a zest of lemon)</i>	

SAUVIGNON BLANC

La Galope Côtes de Gascogne, Gascony, Fra	11 / 44
Massey Dacta, Marlborough	14 / 56
Stag’s Leap Wine Cellars Aveta, Napa Valley	84
Domaine Durand Sancerre Loire Valley, Fra	90

WHITE PINOT

Banfi Le Rime, Tuscany IT Pinot Grigio	10 / 40
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CHARDONNAY

Maison Alain De La Treille, Loire Valley, Fra	12 / 44
Fossil Point, Edna Valley AVA	14 / 54
Bravium, Paso Robles CA	16 / 64
Rombauer, Carneros	120
<i>(Hints of vanilla & oak, , bright acidity, & a buttery finish)</i>	

INTERNATIONAL

Burgans, Albarino, Rias Baixas, Spain	14 / 56
<i>(Full-bodied; ripe fruit, citrus, & wild herbs)</i>	

Sangria

Blood Orange Bliss
Red wine, Mure, Simple, Triple, Brandy, & Blood Orange
Raspberry Delight
White Wine, Raspberry Liquor, Agave, Triple, Brandy, Lime & Blood Orange

Succulent Hard Seltzers

(Non-Alcoholic option) 7

Strawberry + Lime, Vodka, Seltzer
Passionfruit+ Pineapple, Vodka, Seltzer
Blueberry + Lemon, Vodka, Seltzer
Blood Orange + Blackberry, Vodka, Seltzer

Tap

Succulent House Lager <i>(By Narragansett)</i>	6
Sweetwater 420 West Coast Extra Pale Ale	7
Stella Artois	7

Can

Scofflaw Basement IPA	7
Tropicalia IPA	7
Atlanta Hard Cider <i>Crisp Apple</i>	7
Bitburger Drive Pils <i>(Non-Alcoholic)</i>	6.5

We carry over 300 Whiskeys & an extensive list of bottle only wines. Ask your server for our book.

RED WINE GLASS LIST

PINOT NOIR

Highlands 41 Pinot Noir Monterey	11 / 40
Willamette Valley (Whole Cluster)	17 / 68

CABERNET SAUVIGNON

Double Canyon, Columbia Valley, WA	14 / 56
Knuttel Family Dry Creek Valley	16 / 62
<i>(Dried cherry, tobacco, & vanilla, full-bodied, spicy finish)</i>	
Austin Hope, Paso Robles (1 liter)	22 / 110
<i>(Black-cherry compote, caramel, and baking-spice)</i>	

MALBEC

Doña Paula High Altitude Estate Malbec	14 / 54
Uco Valley, Mendoza Province, AR	
(Ripe red berries, med-bodied, soft tannins & med-acidity)	

ALTERNATIVE

DAOU Pessimist Red Blend (92pts JD)	14 / 56
Paso Robles ’22	
Borgo Scopeto 'Borgonero' Toscana IGT	18 / 68
<i>(Cabernet, Sangiovese, Syrah)</i>	