

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

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

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	
<i>Non-Alcoholic</i>	
Lucky Lime Punch	9
Pineapple juice, Lime Sherbert, 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
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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
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Massey Dacta, Marlborough	14 / 56
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Stag's Leap Wine Cellars Aveta, Napa Valley	84
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Domaine Durand Sancerre Loire Valley, Fra	90
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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
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Fossil Point, Edna Valley AVA	14 / 54
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Bravium, Paso Robles CA	16 / 64
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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 9

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 10

(Non-Alcoholic option) 7

Strawberry + Lime, Vodka, Seltzer

Passionfruit+ Pineapple, Vodka, Seltzer

Blueberry + Lemon, Vodka, Seltzer

Raspberry + Cranberry, Vodka, Seltzer

Tap

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

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Scofflaw Basement IPA	7
Tropicalia IPA	7
Atlanta Hard Cider Crisp Apple	7
(NA) Peroni Nastro Azzurro 0.0%	6

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

Silver Raven Horse Heaven Hills Columbia Valley, WA	12 / 48
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 Uco Valley, Mendoza Province, AR	14 / 54
<i>(Ripe red berries, med-bodied, soft tannins & med-acidity)</i>	

ALTERNATIVE

Brassfield Estate Eruption Red Blend (93pts WE) Volcano Ridge Vineyard, CA	15 / 56
<i>(Blackberry, violet, cherry cream soda, & spice, full-bodied)</i>	
Borgo Scopeto 'Borgonero' Toscana IGT	18 / 68
<i>(Cabernet, Sangiovese, Syrah)</i>	