

PRIME 120

Premium Steak

ICED & CHILLED

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

BEGINNINGS

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

SOUP & SALADS

French Onion Soup	Gruyère Cheese, Toasted Baguette	15
*Tablesider Caesar Salad for 2	Parmesan-Reggiano, Anchovy-Garlic Dressing, Croutons	29
Iceberg Wedge Salad	Bacon, Cherry Tomato, Scallions, Blue Cheese Dressing	15
*Caesar Salad	Parmesan Reggiano, Anchovy–Garlic Dressing, Croutons	13
Prime 120 House Salad	Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, Croutons	15
Apple Kale Salad	Gala Apples, Lacinato, Apple Cider-Vinaigrette, Whipped Honey-Feta, Pecans	17

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

A-5 KOBE, Hokkaido, Japan

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

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	Red Island Sea Peas, Charred Leeks, Country Ham	45
Lobster Pappardelle	Nduja, Hakurei Turnips, Garlic Conserva, Breadcrumbs	50
Risotto	Preserved Mushrooms, Pumpkin, Parmesan, Pepitas	30
Halibut	Butternut Squash, Beurre Blanc, Caviar	48
Half Chicken & Dumplings	Ricotta Gnocchi, Heirloom Carrots, chicken demi	33
*Steak Frites	Prime Flat Iron Steak, Truffle-Parmesan Fries, Brandy Peppercorn Sauce	38
*Double-Stack Cheeseburger	White American Cheese, Confit Onions, Dijonnaise, Pickles, Fries	23

FROM THE MARKET

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

*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.