

PRIME 120

Premium Steak

ICED & CHILLED

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

BEGINNINGS

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

SOUP & SALADS

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

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

www.prime120steakhouse.com / 770-800-8049

*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
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Vidalia Onion and Caramel Mustard Jus

*Half Rack Lamb	14oz. / 59
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Romesco, Cous Cous, Cipollini Onion, Chickpeas

*Elk Chop	12oz. / 79
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Blackberry Bordelaise Sauce

*Cowboy Ribeye ~ USDA Prime	26oz. / 120
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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
Mushroom Risotto	<i>Oyster and Maitake, Parmesan</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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BEGINNINGS

Smoked Fish Dip	<i>Halibut, Smoked Trout Roe Aleppo, Pickles, <u>(No Lavash)</u></i>	17
PEI Mussels	<i>White Wine, Jalapeno, Country Ham <u>(No Sourdough)</u></i>	18
Shrimp Scampi	<i>Garlic, Lemon, Parsley, Parmesan <u>(No Breadcrumbs)</u></i>	17
Oysters Rockefeller (6)	<i>Woodfired, Bacon, Parmesan, Spinach, <u>(No Breadcrumbs)</u></i>	22
*Beef Tartare	<i>Smoked Bone Marrow Aioli, Shallots, Ramps, Parmesan, Urfa, <u>(No Lavash)</u></i>	21
Charcuterie Board	<i>Speck, Finnochiona, Hot Coppa, Aged Gouda, Cana de Cabra <u>(No Lavash)</u></i>	45

SOUP & SALADS

French Onion Soup	<i>Gruyère Cheese <u>(No Toasted Baguette)</u></i>	15
*Tablesides Caesar Salad for 2	<i>Parmesan-Reggiano, Anchovy-Garlic Dressing, <u>(No Croutons)</u></i>	29
Iceberg Wedge Salad	<i>Bacon, Cherry Tomato, Scallions, Blue Cheese Dressing</i>	15
*Caesar Salad	<i>Parmesan Reggiano, Anchovy-Garlic Dressing, <u>(No Croutons)</u></i>	13
Prime 120 House Salad	<i>Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, <u>(No Croutons)</u></i>	15
Local Strawberries	<i>Stracciatella, Strawberries, Fennel, Basil, <u>(No Pistachios)</u></i>	16
Burrata Salad	<i>Blood Orange, Honey, Arugula, Citrus Vinaigrette, <u>(No Pistachios)</u></i>	16

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SAUCES

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

ENTREES

*Hokkaido Scallops	<i>Honey Nut Squash, Lentils, Lacinato Kale, & Pepitas</i>	45
Mushroom Risotto	<i>Oyster & Maitake Mushrooms, Parmesan</i>	30
Halibut	<i>Cauliflower, Fingerling potatoes, Prosciutto Vinaigrette, Pinenuts</i>	48

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Roasted Wild Mushrooms	<i>Parmesan, Cream, Garlic, Thyme, Lemon</i>	15
Asparagus	<i>Charred Leek Vinaigrette, Parmesan, (No Breadcrumbs)</i>	14

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