-20 ESTABLISHED 19-

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 Frâiche*	20
***Beef Tartare**	*Smoked Bone Marrow Aioli, Shallots, 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
***Tableside 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

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

WAGYU

*Flat Iron~ Snake River Farms, USA	10oz. / 84

CHOPS & ON THE BONE

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

A-5 KOBE, Tohoku, Japan

*Heart of Ribeye *Additional Custom Cut*	6oz. / 107 *18 per 1 oz.*
*Spinalis - Limited	6oz. / 125

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
Beef Cheek Bolognese	*House made Cavatelli, San Marzano Tomato, Ricotta, Basil*	38
Pumpkin 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
***The Prime Burger**	*House blended Patty, Cheddar, Red Onion, Lettuce, Tomato, Pickles, 120 sauce, & Fries*	25

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
Broccolini	*Charred Leek Vinaigrette. Bread Crumbs, Parmesan*	14
Roasted Wild Mushrooms	*Parmesan, Cream, Garlic, Thyme, Lemon*	15

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