

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
Shishito Peppers	Lime Aioli, Roasted Peanuts, Urfa	14
PEI Mussels	White Wine, Chorizo Butter, Fresh Herbs, Jalapeno	18
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
Smoked Salmon	Crisp Potato Rösti, Caviar, Dill Crème Fraîche	20
*Beef Tartare	Smoked Bone Marrow Aioli, Shallots, Ramps, Parmesan, Urfa, Lavash	20
Crispy Pork Belly	Cumin-Honey Glaze, Green Garlic Aioli, Peanut-Dukkah	17
Charcuterie Board	Chef's Selections of Speck, Finnochiona, Hot Coppa, Aged Gouda, & Caña de Cabra with Mediterranean Accoutrements	45

SOUP & SALADS

French Onion Soup	Gruyère Cheese, Toasted Baguette	15
*Tablesideside 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
Pearson Farms Peaches	Stracciatella, Fennel, Pistachios, Basil	16
Burrata Salad	Burrata, Strawberries, Speck, Arugula, Walnuts	16

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
Foie Gras	6		

SAUCES

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

ENTREES

*Jumbo Sea Scallops	Lady Pea—Corn Succotash, Pork Vinaigrette	45
Lobster Pappardelle	Nduja, Hakurei Turnips, Garlic Conserva, Broccolini, Breadcrumbs	50
Heirloom Tomato Risotto	Cherokee Purple Tomato, Sungold Tomato, Parmesan	29
Halibut	Sungold Tomatoes, Cauliflower, Consommé	48
Half Chicken & Dumplings	Ricotta Gnocchi, Heirloom Carrots, Pan Sauce	32
*Steak Frites	Prime Hanger Steak, Truffle-Parmesan Fries, Brandy Peppercorn Sauce	35
*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	Calabrian Chili Vinaigrette, Grated Parmesan, Gremolata Breadcrumb	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.

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GLUTEN FREE

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BEGINNINGS

Smoked Salmon	Crisp Potato Rösti , Caviar, Dill Crème Fraîche	20
PEI Mussels	White Wine, Chorizo Butter, Fresh Herbs, Jalapeno <u>(No sourdough)</u>	18
Shrimp Scampi	Garlic, Lemon, Parsley, Parmesan <u>(No Breadcrumbs)</u>	17
Oysters Rockefeller (6)	Woodfired, Bacon, Parmesan, Spinach, <u>(No Breadcrumbs)</u>	22
*Beef Tartare	Smoked Bone Marrow Aioli, Shallots, Ramps, Parmesan, Urfa, <u>(No Lavash)</u>	20
Charcuterie Board	Chef's Selections of Speck, Finnochiona, Hot Coppa, Aged Gouda, & Caña de Cabra with Mediterranean Accoutrements	45

SOUP & SALADS

French Onion Soup	Gruyère Cheese <u>(No Toasted Baguette)</u>	15
*Tablesideside Caesar Salad for 2	Parmesan-Reggiano, Anchovy-Garlic Dressing, <u>(No Croutons)</u>	29
Iceberg Wedge Salad	Bacon, Cherry Tomato, Scallions, Blue Cheese Dressing	15
*Caesar Salad	Parmesan Reggiano, Anchovy-Garlic Dressing, <u>(No Croutons)</u>	13
Prime 120 House Salad	Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, <u>(No Croutons)</u>	15
Crispy Artichoke Salad	Salami, Mozzarella, Artichoke, Olive, Pepperoncini, Arugula Basil	16
Burrata Salad	Burrata, Strawberries, Speck, Arugula, Walnuts	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

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Halibut	Jumbo Lump Crab, Lemon, Herbs, Beurre Monte	52

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