

PRIME 120 GLUTEN FREE

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>	25

BEGINNINGS

Smoked Salmon	<i>Crisp Potato Rösti , Caviar, Dill Crème Fraîche <u>(No Toast)</u></i>	19
PEI Mussels	<i>Smoked Tomato Broth, Bacon Lardon, Jalapeno, <u>(No Sourdough)</u></i>	15
Shrimp Scampi	<i>Garlic, Lemon, Parsley, Parmesan <u>(No Breadcrumbs)</u></i>	16
Oysters Rockefeller (6)	<i>Woodfired, Bacon, Chimichurri Butter, Parmesan <u>(No Breadcrumbs)</u></i>	21
*Beef Tartare	<i>Caesar Aioli, Parmesan, Cappers, Shallots, Lavash <u>(No Lavash)</u></i>	18

SOUP & SALADS

French Onion Soup	<i>Gruyère Cheese <u>(No Toasted Baguette)</u></i>	14
*Tablesides Caesar Salad for 2	<i>Parmesan-Reggiano, Anchovy-Garlic Dressing, <u>(No Croutons)</u></i>	28
Iceberg Wedge Salad	<i>Bacon, Cherry Tomato, Scallions, Blue Cheese Dressing <u>(No Breadcrumb)</u></i>	14
Caesar Salad	<i>Parmesan Reggiano, Anchovy-Garlic Dressing, <u>(No Croutons)</u></i>	12
Prime 120 House Salad	<i>Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, <u>(No Croutons)</u></i>	14
Root Vegetable Salad	<i>Carrot, Hakurei Turnip, Radish, Fennel, Yogurt, Pecan, <u>(No Quinoa)</u></i>	14
Burrata Salad	<i>Burrata, Asparagus, Shallots, Green Goddess, <u>(No Fried Bread, No Speck)</u></i>	15

CHARCUTERIE BOARDS

	“Choice of Three”	25	“Choice of Six”	50	
Toscana, USA			<i>Tangy Pork Salami, Course Chopped, Garlic, Peppercorns</i>		14
Coppa, Spain			<i>Cured Boneless Pork Shoulder, Paprika, Cayenne</i>		14
Speck, Italy			<i>Aromatic Cured Country Ham</i>		13
Fire Ball, USA			<i>Cold Smoked, Red Chili Pepper, Espelette</i>		15
Aged Gouda, Netherlands			<i>Cow’s Milk, Aged 26 Months, Brittle, Creamy, Lasting Finish</i>		12
Caña de Cabra, Spain			<i>Goat’s Milk, Soft Bloomy Rind, Smooth, Silky</i>		13
Ossau, France			<i>Sheep’s Raw Milk, Aged 10-12 Months, Nutty, Robust</i>		14
Bufala, Italy			<i>Flavorful Buffalo’s Milk, Semi-Soft, Creamy, Sweet, Rich</i>		12

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

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. / 44
*Filet Mignon	8oz. / 58
*New York Strip ~ USDA Prime	14oz. / 67
*Ribeye ~ USDA Prime	16oz. / 69

Dry AGED, 60 Day

*Ribeye ~ USDA Prime	14oz. / 105
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WAGYU

*Flat Iron~ Snake River Farms, USA	10oz. / 80
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CHOPS & ON THE BONE

*Pork Chop	14oz. / 38
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Vidalia Onion and Caramel Mustard Jus

*Half Rack Lamb	14oz. / 57
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Chimichurri and Olive Relish

*Elk Chop	12oz. / 75
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Blackberry Bordelaise Sauce

*Cowboy Ribeye ~ USDA Prime	26oz. / 115
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A-5 KOBE, Hokkaido, Japan

*New York Strip	6oz. / 102
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Additional Custom Cut 17 per 1 oz

SURF ADDITIONS

Oscar Style	30
Grilled Shrimp (5 pieces)	25
Jumbo Sea Scallops (3 pieces)	30
7oz Maine Lobster Tail	44
Twin Lobster Tails	85

BUTTERS

Black Truffle	3	Herb	3
Bone Marrow	3	Cowboy	3

SAUCES

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

ENTREES

Jumbo Sea Scallops	<i>Carrot, Satsuma, Spring Onion, Pine Nut</i>	43
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FROM THE MARKET

1 lb. Baked Potato	<i>Bacon, Cheddar Cheese, Sour Cream, Butter, Scallion</i>	12
Yukon Gold Mashed Potatoes	<i>European Cultured Butter, Garlic, Shallot, Thyme</i>	11
Pomme Aligoté	<i>Gruyère, Garlic, Shallot, Chive</i>	14
Roasted Wild Mushrooms	<i>Parmesan, Cream, Garlic, Thyme, Lemon</i>	14
Broccolini	<i>Horseradish-Lemon Vinaigrette, Parmesan, <u>(No Breadcrumbs)</u></i>	13
Roasted Cauliflower	<i>Harissa Vinaigrette, Mint-Basil-Pistou, Pine nuts, Feta</i>	13

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