

PRIME 120 GLUTEN FREE

Premium Steak

BEGINNINGS

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| Oysters on a Half Shell | <i>Cucumber Mignonette, Horseradish, Cocktail Sauce</i> | mkt |
| Jumbo Shrimp Cocktail | <i>Horseradish & Tequila Cocktail Sauce</i> | 25 |
| Deviled Eggs | <i>Country Ham, Chives, EVOO</i> | 8 |
| Chili Artichoke Dip | <i>Gruyere, Parmesan, Cream Cheese, Lemon, Lavash (No Lavash)</i> | 14 |
| Oyster Rockefeller (6) | <i>Woodfired, Bacon, Parmesan, Spinach (No Breadcrumbs)</i> | 21 |
| French Onion Soup | <i>Toasted Baguette, Gruyere Cheese (No Croutons)</i> | 14 |
| Caesar Salad | <i>Parmesan Reggiano, Anchovy-Garlic Dressing, (No Croutons)</i> | 12 |
| Prime House Salad | <i>Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, (No Croutons)</i> | 14 |

BRUNCH ENTREES

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| French Omelette | | 16 |
| | <i>Roasted Mushrooms, Sautéed Onions, Gruyere Cheese, Fine Herbs, & House Potatoes (CC)</i> | |
| Wood-Oven Baked Eggs | | 16 |
| | <i>Tomato Sofrito, Lemon Ricotta, Parmesan, Basil (No Crispy Focaccia)</i> | |
| Classic Eggs Benedict | | 19 |
| | <i>House Smoked Canadian Bacon, Hollandaise & House Potatoes (No English Muffin)</i> | |
| *Double Stack Cheeseburger | | 21 |
| | <i>White American Cheese, Confit Onions, Dijonnaise, Pickles, Hand-Cut Fries (CC) (No Bread)</i> | |
| Steak and Eggs | | 24 |
| | <i>6 oz Prime Hangar Steak, Eggs Any Style, Papatas Bravas, Chimichurri</i> | |
| Shrimp and Grits | | 26 |
| | <i>White Cheddar-Rosemary Grits, Roasted Peppers, Beer-Worcestershire Sauce</i> | |

Sides

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|-------------------------------|----------|---------------------------|----------|
| Applewood Smoked Bacon | 9 | Truffle Fries (CC) | 8 |
| House Potatoes (CC) | 7 | Side Eggs | 6 |
| Grits | 7 | | |

(CC)= Possible Cross Contamination

Dinner Service Tuesday, Wednesday, & Thursday 4-9:30 / Friday & Saturday 4-10:30 / Sunday 4-9 Saturday & Sunday Brunch 11-3

www.prime120steakhouse.com / 770-800-8048

*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

Brunch Cocktails

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| Blood Orange Mimosa | 10 |
| Blood Orange puree, Cranberry, Agave, Brut With a Dehydrated Blood orange wheel | |
| Pêche Blanche Bellini | 10 |
| White peach puree, a hint of raspberry topped with Brut | |
| New Orleans Bloody Mary | 12 |
| St. George Green Chile & Dirty Gurl Bloody Mary Mix | |

Classic Brunch Cocktails

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| Mimosa | 7 |
| Orange juice & Brut | |
| Double Mimosa | 12.50 |
| Bloody Mary | 10 |
| Vodka & <i>Dirty Gurl Bloody Mary Mix</i> | |

Non-Alcoholic

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| Lucky Lime Punch | 8 |
| Pineapple Juice, Ginger Ale, Spoon of Lime Sherbert. | |
| Fresh Squeezed Lemonade | 4 |
| <i>Fresh Lemon juice, Simple, Water</i> | |

WHITE WINE GLASS LIST

CHAMPAGNE & SPARKLING

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|---|----|
| Laurent Perrier Brut La Cuvee (375ml) | 54 |
| <i>(White fruits, honeysuckle, ripe peach, citrus, toasty finish)</i> | |
| Santa Marina Prosecco | 10 |
| Prince de Richemont Brut Blanc de Blancs | 10 |

ROSÉ + SPARKLING ROSÉ

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| Charles Bove, Touraine Sparkling Rosé | 15 |
| Studio by Miraval Rosé Côtes de Provence | 14 |

SAUVGNON BLANC

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| La Galope Côtes de Gascogne Sauvignon Blanc | 10.5 |
| Massey Dacta Sauvignon Blanc, Marlborough | 12.5 |

WHITE PINOT

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| Banfi Le Rime, Tuscany IT Pinot Grigio | 10 |
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CHARDONNAY & WHITE BURGUNDY

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| Ron Rubin Russian River Valley, Chardonnay | 12 |
| Mâcon-Lugny "Les Charmes," Chardonnay | 14 |
| Burgundy, France | |
| The Calling, Sonoma Coast, Chardonnay | 16 |
| Bodyguard by DAOU Chardonnay | 17 |
| Santa Barbara County '20 | |

INTERNATIONAL

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| Burgans, Albarino, Rias Baixas, Spain '18 | 14 |
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Sangria 9

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| Blood Orange Bliss | 10 |
| Red wine, Mure, Simple, Triple, Brandy, & Blood Orange | |
| Raspberry Delight | 12 |
| White wine, Raspberry liquor, Agave, Triple, Brandy, Lime & Blood Orange | |

Succulent Hard Seltzers 10

(Non-Alcoholic option) 6

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| Strawberry + Lime, Vodka, Seltzer |
| Raspberry + Cranberry, Vodka, Seltzer |
| Blueberry + Lemon, Vodka, Seltzer |
| Mango + Orange, Vodka, Seltzer |

Tap (Not Gluten Free)

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| Succulent House Lager <i>(By Narragansett)</i> | 6 |
| Stella Artois | 6.5 |
| Creature Comforts - Tropicália | 7 |

Can (Not Gluten Free)

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| Sweetwater 420 | 6.5 |
| Wild Leap Chance IPA | 7 |
| MNB - Dr. Robot Blackberry Lemon Sour | 7 |
| Atlanta Hard Cider Crisp Apple | 6.5 |

**We carry over 300 Whiskeys & an extensive list of
bottle only wines. Ask your server for our book.**

RED WINE GLASS LIST

PINOT NOIR

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| Ironside Cellars Reserve | 14 |
| Santa Rita Hills & Russian River | |
| <i>(black cherry, plum & sweet spice)</i> | |
| Willamette Vineyards (Whole Cluster) | |
| Pinot Noir, Willamette Valley '21 | |
| The Calling, Russian River Valley | 16 |
| Pinot Noir, Willamette Valley '21 | |

MALBEC & TEMPERANILLO

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| Yllera Boada Campo de Bueyes Crianza | 15.5 |
| Ribera del Duero, Spain '15 | |
| Lamadrid Single Vineyard Reserva, | 15 |
| Malbec, Agrelo '16 | |

CABERNET SAUVIGNON

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| Chasing Rain, Red Mountain, WA | 14 |
| Roth Estate Alexander Valley | 16 |
| <i>(Blackberry, dark chocolate, & black tea, hints of mocha)</i> | |
| Austin Hope Cabernet Sauvignon, | 22 |
| Paso Robles '20 | |

ALTERNATIVE

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| Borgo Scopeto 'Borgonero' Toscana IGT '18 | 17 |
| Obsidian Ridge "Triple Junction" | 17 |
| <i>(Cabernet, Syrah, Malbec, Tempranillo)</i> | |