

# PRIME 120

## *Premium Steak*

### BEGINNINGS

<b>Oysters on a Half Shell</b>	<i>Cucumber Mignonette, Horseradish, Tequila Cocktail Sauce</i>	mkt
<b>Jumbo Shrimp Cocktail</b>	<i>Horseradish &amp; Tequila Cocktail Sauce</i>	26
<b>Deviled Eggs</b>	<i>Country Ham, Chives, EVOO</i>	9
<b>Mini Buttermilk Biscuits</b>	<i>Apple Butter, Local Honey Butter, Add Country Ham \$6</i>	11
<b>Cinnamon Rolls</b>	<i>Roasted Pecans, Cream Cheese Icing</i>	13
<b>Chili Artichoke Dip</b>	<i>Gruyere, Parmesan, Cream Cheese, Lemon, Lavash</i>	15
<b>Oysters Rockefeller (6)</b>	<i>Woodfired, Bacon, Parmesan, Spinach, Breadcrumbs</i>	22
<b>French Onion Soup</b>	<i>Gruyère Cheese, Toasted Baguette</i>	15
<b>Caesar Salad</b>	<i>Parmesan Reggiano, Anchovy-Garlic Dressing, Croutons</i>	13
<b>Prime House Salad</b>	<i>Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, Croutons</i>	15

### BRUNCH ENTREES

<b>French Omelette</b>		17
	<i>Roasted Mushrooms, Sautéed Onions, Gruyere Cheese, Fine Herbs, &amp; House Potatoes</i>	
<b>Wood-Oven Baked Eggs</b>		17
	<i>Tomato Sofrito, Lemon Ricotta, Parmesan, Crispy Focaccia, Basil</i>	
<b>Smoked Salmon Bagel</b>		20
	<i>Avocado, Everything Bagel Seasoning, Red Onion, Dill Cream Cheese, and House Potatoes</i>	
<b>Classic Eggs Benedict</b>		20
	<i>House Smoked Canadian Bacon, English Muffin, Hollandaise &amp; House Potatoes</i>	
<b>Chicken Biscuit</b>		18
	<i>House made Biscuit, Buttermilk Fried Chicken, Bacon, Cheddar Cheese, Siracha-Honey Glaze, House Potatoes</i>	
<b>*Double Stack Cheeseburger</b>		22
	<i>White American Cheese, Confit Onions, Dijonnaise, Pickles, Hand-Cut Fries</i>	
<b>Steak and Eggs</b>		35
	<i>6 oz Prime Hanger Steak, Eggs Any Style, Patatas Bravas, Chimichurri</i>	
<b>Lemon-Ricotta Pancakes</b>		17
	<i>Blueberry Compote, Vanilla Mascarpone, Powdered Sugar, Warm Maple Syrup</i>	
<b>Shrimp and Grits</b>		27
	<i>Parmesan Grits, Roasted Peppers, Beer-Worcestershire Sauce</i>	

### Sides

<b>Applewood Smoked Bacon</b>	10	<b>Truffle Fries</b>	11
<b>House Potatoes</b>	8	<b>Biscuit and Gravy</b>	8
<b>Grits</b>	8	<b>Side Eggs</b>	7

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

www.prime120steakhouse.com / 770-800-8048

\*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

<b>Blood Orange Mimosa</b>	12
Blood Orange puree, Cranberry, Agave, Brut with a Dehydrated Blood orange wheel	
<b>*Double Blood Orange Mimosa</b>	20
<b>White Peach Bellini</b>	12
White peach puree, a hint of raspberry, brut	
<b>New Orleans Bloody Mary</b>	14
St. George Green Chile & Charleston Bloody Mary mix	

## Classic Brunch Cocktails

<b>Mimosa</b>	8
Orange juice & Brut	
<b>Double Mimosa</b>	14
<b>Bloody Mary</b>	12
Vodka & Charleston bloody Mary mix	

### Non-Alcoholic

<b>Roseberry Bramble</b>	8
Lemon juice, Rose simple, topped with Lemon Lime soda	

<b>Fresh Squeezed Lemonade</b>	8
Fresh Lemon juice, Simple, Water	

## WHITE WINE GLASS LIST

### CHAMPAGNE & SPARKLING

<b>Laurent Perrier Brut La Cuvee (375ml)</b>	54
<i>(White fruits, honeysuckle, ripe peach, citrus, toasty finish)</i>	
<b>Santa Maria Prosecco</b>	12
<b>Prince de Richemont Brut Blanc de Blancs</b>	10

### ROSÉ + SPARKLING ROSÉ

<b>Lucien Albrecht Brut Rosé</b>	14
<i>Cremant d'Alsace 100% Pinot Noir</i>	

<b>R. Stuart LOVE Rosé</b>	16
<i>Willamette Valley '23 (100% Pinot Noir)</i>	

### SAUVIGNON BLANC

<b>Massey Dacta</b>	
<b>Sauvignon Blanc, Marlborough</b>	12.5
<b>La Galope Côtes de Gascogne</b>	
<b>Sauvignon Blanc</b>	10.5

### WHITE PINOT

<b>Banfi Le Rime, Tuscany IT Pinot Grigio</b>	10
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### CHARDONNAY

<b>Highlands 41</b>	11
<i>Monterey Chardonnay</i>	
<b>Maison Alain De La Treille</b>	12
<i>Chardonnay Loire Valley, France</i>	
<b>Bravium, Russian River Valley, Chardonnay</b>	16

### INTERNATIONAL

<b>Burgans, Albarino, Rias Baixas, Spain '18</b>	14
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## Sangria 9

<b>Blood Orange Bliss</b>	
Red wine, Mure, Simple, Triple, Brandy, & Blood Orange	

<b>Raspberry Delight</b>	
White wine, Raspberry liquor, Agave, Triple, Brandy, Lime & Blood Orange	

## Succulent Hard Seltzers 10

*(Non-Alcoholic option) 7*

**Strawberry + Lime, Vodka, Seltzer**

**Raspberry + Cranberry, Vodka, Seltzer**

**Blueberry + Lemon, Vodka, Seltzer**

**Mango + Orange, Vodka, Seltzer**

## Tap

<b>Succulent House Lager</b> <i>(By Narragansett)</i>	6
<b>Sweetwater 420 West Coast Extra Pale Ale</b>	7
<b>Stella Artois</b>	7

## Can

<b>Wild Leap Chance IPA</b>	7
<b>Tropicalia IPA</b>	7
<b>Atlanta Hard Cider Crisp Apple</b>	7
<b>MNB Dr. Robot Blackberry Lemon Sour</b>	7
<b>Bitburger Drive Pils</b> <i>(Non-Alcoholic)</i>	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

<b>Smith &amp; Elliott, Sonoma Coast</b>	14
<b>Willamette Vineyards (Whole Cluster)</b>	17

### CABERNET SAUVIGNON

<b>Knuttel Family, Dry Creek Valley</b>	16
<b>'Sebastian's Infinite Limits'</b>	
<i>(Dried cherry, tobacco, &amp; vanilla, full-bodied, spicy finish)</i>	
<b>Austin Hope, Paso Robles (1 liter)</b>	22
<i>(Black-cherry compote, caramel, and baking-spice)</i>	

### ALTERNATIVE

<b>Borgo Scopeto 'Borgonero' Toscana IGT</b>	18
<i>(Cabernet, Sangiovese, Syrah)</i>	
<b>Leviathan Blend '21</b>	20
<i>(Blackberry bramble, black cherry, spices &amp; star anise)</i>	