

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>	26
*Petite Plateau	<i>12 Oysters, 4 Shrimp Cocktail, Smoked Fish Dip, Crab Salad, Jonah Crab Claws, Mussels</i>	115
*Royale Plateau	<i>18 Oysters, 6 Shrimp Cocktail, Smoked Fish Dip, Crab Salad, Jonah Crab Claws, Snow Crab, Half Lobster, Mussels</i>	195

BEGINNINGS

Smoked Salmon	<i>Crisp Potato Rösti , Caviar, Dill Crème Fraîche</i>	20
PEI Mussels	<i>White Wine, Chorizo Butter, Fresh Herbs, Jalapeno (No sourdough)</i>	18
Shrimp Scampi	<i>Garlic, Lemon, Parsley, Parmesan (No Breadcrumbs)</i>	17
Oysters Rockefeller (6)	<i>Woodfired, Bacon, Parmesan, Spinach, (No Breadcrumbs)</i>	22
*Beef Tartare Lettuce Wraps	<i>Chili Crisp, Sliced Snap Peas, Crispy Shallots, Soy Aioli</i>	19
Charcuterie Board	<i>Chef's Selections of Speck, Finnochiona, Hot Coppa, Aged Gouda, & Caña de Cabra with Mediterranean Accoutrements</i>	45

SOUP & SALADS

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

*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
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*Flat Iron~ Snake River Farms, USA	10oz. / 84
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CHOPS & ON THE BONE

*Pork Chop	14oz. / 40
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Vidalia Onion and Caramel Mustard Jus

*Half Rack Lamb	14oz. / 59
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Chimichurri and Olive Relish

*Elk Chop	12oz. / 79
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Blackberry Bordelaise Sauce

*Cowboy Ribeye ~ USDA Prime	26oz. / 120
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A-5 KOBE, Hokkaido, Japan

*New York Strip	6oz. / 107
<i>Additional Custom Cut</i>	<i>18 per 1 oz</i>

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	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>Cauliflower, Golden Raisins, Lemon-Caper Meunière Sauce, Toasted Almonds</i>	45
Butternut Squash Risotto	<i>Brown Butter, Pumpkin Seeds, Pecorino</i>	29
Halibut	<i>Mussels, Shrimp, Fennel, Fingerling Potatoes</i>	42

FROM THE MARKET

1 lb. Baked Potato	<i>Bacon, Cheddar Cheese, Sour Cream, Butter, Scallion</i>	13
Yukon Gold Mashed Potatoes	<i>European Cultured Butter, Garlic, Shallot, Thyme</i>	12
Pomme Aligoté	<i>Gruyère, Garlic, Shallot, Chive</i>	15
Roasted Wild Mushrooms	<i>Parmesan, Cream, Garlic, Thyme, Lemon</i>	15
Asparagus	<i>Calabrian Chili Vinaigrette, Grated Parmesan, <u>(No Breadcrumbs)</u></i>	14
Creamed Spinach	<i>Pernod, Parmesan-Reggiano, Fried Egg</i>	13
Roasted Cauliflower	<i>Harissa Vinaigrette, Mint-Basil-Pistou, Pine nuts, Feta</i>	14

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