

PRIME 120

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

Chili Artichoke Dip	<i>Gruyère, Parmesan, Cream Cheese, Lemon, Lavash</i>	16
Clams & Mussels	<i>Smoked Tomato Broth, Sun Gold Tomatoes, Shishitos</i>	17
Shrimp Scampi	<i>Garlic, Lemon, Parsley, Parmesan, Breadcrumbs</i>	16
Oysters Rockefeller (6)	<i>Woodfired, Bacon, Parmesan, Spinach, Breadcrumbs</i>	21
Jumbo Lump Crab Cake	<i>Lemon Aioli, Smoked Trout Roe, Frisée</i>	25
Smoked Salmon	<i>Crisp Potato Rösti, Caviar, Dill Crème Fraîche</i>	19
*Beef Tartare	<i>Black Garlic, Shallots, Radish, Urfa, Lavash</i>	18
Crispy Pork Belly	<i>Bourbon-Yaki Sauce, Thai Herbs, Pickled Vegetables</i>	16

SOUP & SALADS

French Onion Soup	<i>Gruyère Cheese, Toasted Baguette</i>	14
*Tablesides Caesar Salad for 2	<i>Parmesan-Reggiano, Anchovy-Garlic Dressing, Croutons</i>	28
Iceberg Wedge Salad	<i>Bacon, Cherry Tomato, Scallions, Blue Cheese Dressing</i>	14
Caesar Salad	<i>Parmesan Reggiano, Anchovy-Garlic Dressing, Croutons</i>	12
Prime 120 House Salad	<i>Bacon, Cheddar, Egg, Avocado, Tomato, Cucumber, Croutons</i>	14
Burrata & Peaches	<i>Georgia Peaches, Lady Peas, Corn, Speck</i>	16
Beets & Berries	<i>Baby Red Beets, Blackberries, Pistachio, Chevrè</i>	15

CHARCUTERIE BOARDS

	“Choice of Three”	25	“Choice of Six”	50	
Finocchiona, Italy	<i>Salami variety, characterized by the use of fennel.</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
<i>Additional Custom Cut</i>	<i>17 per 1 oz.</i>

SURF ADDITIONS

Oscar Style	30
Grilled Shrimp (5 pieces)	25
Jumbo Sea Scallops (3 pieces)	30
7oz Maine Lobster Tail	55
Twin Lobster Tails	105

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>Succotash, Summer Squash, Ramps</i>	43
Halibut	<i>Ramps, Chanterelle Mushroom, Shishito</i>	38
Half Chicken & Dumplings	<i>Ricotta Gnocchi, English Peas, Heirloom Carrots</i>	30
Heirloom Tomato Risotto	<i>Sun Golds, Bronze Torch Tomatoes, Pecorino</i>	28
*Steak Frites	<i>Prime Hanger Steak, Truffle-Parmesan Fries, Brandy Peppercorn Sauce</i>	33
*Double-Stack Cheeseburger	<i>White American Cheese, Confit Onions, Dijonnaise, Pickles, Fries</i>	21

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
Truffle Fries	<i>Kennebec Potatoes, Parmesan, Truffle Oil</i>	10
Jalapeno Mac & Cheese	<i>Smoked Gouda, Breadcrumbs</i>	13
Crispy Brussel Sprouts	<i>Bacon Agrodolce</i>	13
Roasted Wild Mushrooms	<i>Parmesan, Cream, Garlic, Thyme, Lemon</i>	14
Shishitos	<i>Garlic aioli, Chili, peanuts</i>	13
Roasted Cauliflower	<i>Harissa Vinaigrette, Mint-Basil-Pistou, Pine Nuts, Feta</i>	13

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