

101 STEAK

APPETIZERS

Braised Fennel Meatballs Pork & Beef Meatballs, Sunday Style Sauce	9
Tempura Maine Lobster Tail Sambal Aioli, Green Tea Sea Salt	17
Roasted Marrow Bones Parmesan, Fresh Sage, Onion Marmalade, Pain au Levain	16
Maryland Crab Cake Lump Blue Crab, Shaved Vegetable Slaw, Peppadew Remoulade	16
Crispy Shrimp and Calamari Soy Ginger Glaze, Shishito Peppers, Scallions, Sambal	13
Broiled Oysters Kale, Roasted Garlic, Pancetta, Tomme Cheese	13
*Wagyu Beef Carpaccio Shaved American Wagyu beef, Sour Gherkins, Garlic Horseradish Aioli, Parmesan, Gaufrette Potatoes	13
House Made Mozzarella Heirloom Cherry Tomatoes, Kale Pesto, Basil	13
*Tuna Tartare Avocado, Crisped Rice Paper, Poke Sauce	13

THE 101 STORY

Located in the heart of Vinings, Georgia, 101 Steak presents a modern approach to traditional prime steakhouse fare featuring a contemporary Chef driven menu, a worldly premium wine list and hand crafted cocktails offered in an elegant décor that recognizes both past and present.

CHARCUTERIE & CHEESE

Our Chef's selection of local and artisanal Meats or cheeses

MKT

RAW BAR

*East & West Coast Oysters Sour Orange Cocktail Sauce, Pickled Ginger Mignonette	MKT
Jumbo Shrimp Cocktail Gulf Shrimp, Sour Orange Cocktail Sauce, Lemon	16
*Domestic Caviar A Rotating Selection Served with Toast Points, Crème Fraiche, Grated Egg & Chives	MKT
*Petite Seafood Tower 6 Jumbo Shrimp, 6 Oysters, 1/2 Steamed Maine Lobster, 1/2 Pound, Alaskan King Crab Legs	75
**Overlook* Seafood Tower 12 Shrimp, 12 Oysters, A Steamed Maine Lobster and 1 Pound Alaskan King Crab legs	150

SOUPS & SALADS

French Onion Five Onions, Gruyere Cheese, Sourdough Crouton	9
Chef's Daily Soup Selection Ask Your Server About Tonight's Offering	MKT
Local Greens Salad Local Lettuces, Shaved Radishes, Soft Herbs, Tomato, Champagne Vinaigrette	8
Baby Crunch Caesar Baby Crunch Romaine, House Made Caesar Dressing, Brioche Croutons, White Anchovies	8
Steakhouse Wedge Heirloom Baby Tomatoes, Red Onion, Crisp Bacon, Blue Cheese Dressing	9
Sea Salted Beet Salad Red and Golden Beets Smoked and Roasted, Chevre Goat Cheese, Toasted Pistachios, Arugula, Fig Balsamic	10

HOUSE SPECIALTIES

*101 Double Stack Burger Wagyu Beef, American Cheese, Shredded Romaine, Red Onion, Peppadew Remoulade, House Pickles, Pain de Mie Bun	15	Roasted Springer Mountain Chicken Roulade Buttermilk Whipped Potatoes, Brussels Sprouts, Pan Jus	21	*Green Egg Pork Chop Berkshire Pork Chop, Pimento Mac & Cheese, Braised Collard Greens, Coca-Cola Gastrique	28	Bucatini Carbonara Guanciale, Brussels Sprout Leaves, Roasted Peppers, Parmesan Reggiano	23	Seared Jumbo Sea Scallops Logan Turnpike Grits, Roasted Tomatoes, Bacon Pernod Butter	28
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CLASSIC CUTS

*Petite Filet 8 oz- 38
*Filet Mignon 12 oz- 48
*Bone-in Filet 14 oz- 58
*Hanger Steak 10 oz- 26 Known as the "Butcher's Cut", rich and flavorful

STEAKS & CHOPS

DRY AGED PRIME CUTS

*Bone-in Kansas City Strip 18 oz 40 day- 63 Incomparable cut delivering incredibly robust flavor
*Bone-in Ribeye 24 oz 36 day - 69 Exceptionally well marbled and flavorful

CHOPS

*14 oz Border Springs Lamb Chops- 46
14 oz Milk Fed Veal Chop- 45

TOPPERS

Buttermilk Blue Cheese- 5
Caramelized Shallots- 4
Foie Gras, 2.5oz- 18

STEAK TEMPERATURES

Rare-Nicely Seared, Cool Red Center
Medium Rare- Warm Red Center
Medium- Warm Pink Center
Medium Well- Cooked Throughout, Just Hint Of Pink
Well Done- Thoroughly Cooked Center, No Pink

SAUCES

101 Steak Sauce- 3
Horseradish Crème Fraiche - 3
Chimichurri - 3
Bourbon Au Poivre- 3

BUTTERS

Maitre D' Hotel- 3
Poblano/Sundried Tomato- 3

ARM CANDY

Maine Lobster Tail 6 oz- 17
3 Jumbo Shrimp- 12
Oscar 3 oz- 16
2 Seared Sea Scallops- 14

USDA PRIME CUTS

*New York Strip 14 oz- 45
A classic steakhouse staple, firm yet buttery texture

*101 Steak Delmonico 16 oz- 46
Well marbled prime steakhouse offering

*Porterhouse 40 oz- for Two- 89
Truly the "Best of both Worlds" combining a tender bone-in filet and a richly flavored strip steak meant to be shared

FISH ENTRÉES

*Skuna Bay Salmon Grilled Leek, Mustard Vinaigrette	26	Local Mountain Trout Meuniere Browned Butter, Lemon, Fresh Parsley	21	*Yellow Tail Tuna Black and White Sesame Seed Crusted, Soy Sauce, Wasabi, Pickled Ginger	28	Florida Grouper Charred Scallion, Grapefruit Vinaigrette	35
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VEGETABLES & SIDES

Creamy Spinach- 7	Grilled Asparagus with Crispy Shallots & Dill Vinaigrette- 8	Loaded Baked Potato- 8
Sautéed Spinach- 7	Sweet Water Onion Rings with Remoulade and Steak Sauce- 7	House Cut Fries with Garlic Aioli and Steak Sauce- 7
House Pimento Mac-n-Cheese with Smoked Bacon- 8	Jalapeno Corn Brule with Pancetta- 8	Buttermilk Whipped Potatoes- 7
Crispy Brussels Sprouts with Ginger Soy- 8		Herb Roasted Mushrooms- 8

*THESE ITEMS MAY BE UNDERCOOKED OR COOKED TO ORDER

CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR SHELLFISH MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS