

STARTERS & SMALL PLATES

ARTISANAL CHEESE TRAY 18

imported & domestic cheese, truffle honey, grapes

JUMBO SHRIMP COCKTAIL 21

housemade cocktail sauce

FRESH RAW OYSTERS MP

Prime29 champagne mignonette

AHI TUNA TARTARE 16

guacamole, pico de gallo, housemade cracker

AHI TUNA CRISP 21

radish, capers, pickled onion, fresh jalapeño, pico de gallo

SUPER LUMP CRAB CAKES 18

sour apple jicama slaw, crab shack mustard

GARLIC GULF SHRIMP 18

crispy shoestrings, grilled bread

COLORADO LAMB SAUSAGE 14

Hungarian hot peppers, feta, natural jus

KING CRAB GNOCCHI 16

white truffle cream

CRISPY CALAMARI 14

fried banana peppers, crispy gold tomato, lemon aioli

TITANIC SEAFOOD PLATTER | Seasonal Fresh Seafood (ask server for details) MP

SOUP & SALAD

CLAM CHOWDER 10

cheddar biscuit

WEDGE 9

crispy pancetta, buttermilk fried onions, grape tomato, egg, creamy blue cheese

KALE 9/15

apple, dried cherries, quinoa, grapes, pecans, Maytag blue cheese, honey Dijon

PRIME CAESAR 9/15

parmesan garlic dressing, pan fried croutons

MEDITERRANEAN 9/15

chickpeas, feta, olives, red onion, peppadew, tomato, cucumber

BEET 16

orange, pine nuts, goat cheese, watermelon radish, watercress, dill yogurt

BURRATA 18

basil olive oil, watermelon, grilled crostini

LOBSTER & AVOCADO 19

Dijon aioli, celery, cucumber, frisée endive, wasabi

ADD ON | Chicken 7 | Ahi Tuna 9 | Salmon 9 | Gulf Shrimp 16

ENTRÉES

BLACK PEARL SALMON 29

super lump crab, swiss chard, bell pepper, zucchini puree

CHILEAN SEA BASS 42

roasted potato, asparagus, red pepper coulis

DOMESTIC LAMB RACK 42

spinach & mushroom spaetzle

14-16 OZ LOBSTER TAIL MP

lobster ravioli, asparagus, chive garlic butter sauce

ORGANIC CHICKEN 26

parmesan crusted, spinach, lemon, capers, potatoes, artichoke

CIOPPINO 42

lobster, king crab, jumbo shrimp, Chilean sea bass, mussels (spicy option available)

P29 BURGER 21

brioche bun, tomato, lettuce, onion, tomato aioli, truffle fries

Hand-Cut In-House | Locally Sourced | USDA Prime 29 Days Aged | Grilled & Finished in a 1000 Degree Broiler

BUTCHER'S KNIFE

8 OZ FILET MIGNON	38
12 OZ FILET MIGNON	49
14 OZ NEW YORK STRIP	45
16 OZ RIB EYE	45
24 OZ WAGYU TOMAHAWK	MP

FANCY YOUR CUT

COMPOUND BUTTER	3
MAYTAG BLUE CHEESE	3
PEPPERCORN CRUST	3
JUMBO SHRIMP	16
14-16 OZ LOBSTER TAIL	MP
OSCAR	18

SURF & TURF | 8 oz Filet Mignon & 14-16 oz Lobster Tail MP

ON THE SIDE

MASHED POTATOES 9 <i>roasted garlic</i>	ROASTED CAULIFLOWER 9 <i>raisins, pine nuts, sun-dried tomato</i>
BAKED POTATO 9 <i>scallions, cheddar, sour cream, butter</i>	GRILLED ASPARAGUS 9 <i>parmigiano</i>
PAPAS DE GAMEZ 9 <i>sous chef au gratin potato</i>	WILD MUSHROOMS 9 <i>rosemary, shallots, garlic butter</i>
MAC & CHEESE 9 <i>Prime29 style</i>	CREAMED TRUFFLE CORN 9 <i>bechamel, parmigiano, breadcrumbs</i>
TRUFFLE FRIES 9 <i>white truffle</i>	SAUTÉED GREEN BEANS 9 <i>garlic, roasted tomato</i>

LOBSTER MAC & CHEESE | Prime29 Style 16

Our menu items can be ordered gluten-free, please allow additional time to prepare, ask your server for details.

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).

No separate checks for parties of 8 or more. 20% gratuity may be applied.