

STARTERS & SMALL PLATES

ARTISANAL CHEESE TRAY _____	18
<i>imported & domestic cheese, truffle honey, grapes</i>	
JUMBO SHRIMP COCKTAIL _____	21
<i>housemade cocktail sauce</i>	
FRESH RAW OYSTERS _____	MP
<i>golden tomato sriracha</i>	
AHI TUNA TARTARE _____	16
<i>guacamole, pico de gallo, housemade cracker</i>	
BURRATA _____	18
<i>basil olive oil, fresh vine tomato, grilled crostini</i>	
CEVICHE _____	18
<i>bay scallops, shrimp, clams, crab meat</i>	

SUPER LUMP CRAB CAKES _____	18
<i>sour apple jicama slaw, crab shack mustard</i>	
GARLIC GULF SHRIMP _____	18
<i>crispy shoestrings, grilled bread</i>	
COLORADO LAMB SAUSAGE _____	14
<i>hungarian peppers, potato, natural jus</i>	
CRISPY CALAMARI _____	14
<i>fried banana peppers, zucchini, crispy gold tomato, lemon aioli</i>	
SEAFOOD MARGARITA _____	21
<i>jumbo shrimp, king crab, avocado</i>	

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

SALADS

WEDGE _____	9
<i>crispy pancetta, buttermilk fried onions, grape tomato, egg, creamy blue cheese</i>	
BABY KALE _____	9/15
<i>apple, dried cherries, quinoa, grapes, pecans, maytag blue cheese, honey dijon</i>	
PRIME CAESAR _____	9/15
<i>tomato, pan fried croutons, parmesan garlic dressing</i>	

MEDITERRANEAN _____	9/15
<i>rosso & iceberg lettuce, roma tomato, cucumber, red onion, banana pepper, chickpeas, feta, olives</i>	
WATERMELON _____	12
<i>jicama, fresh mint, feta, watermelon radish, mango ginger dressing</i>	

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

ENTRÉES

LOCH DUART SALMON _____	29
<i>roasted zucchini, yellow squash, tomato, onion, spring pea purée</i>	
CHILEAN SEA BASS _____	42
<i>cauliflower, corn, red & yellow peppers, sweet chile soy vinaigrette</i>	
SEA LOVE _____	42
<i>lobster, head on shrimp, sea bass, mussels, clams, heirloom tomato ragout (spicy option available upon request)</i>	

14-16 OZ LOBSTER TAIL _____	MP
<i>lobster ravioli, asparagus, chive garlic butter sauce</i>	
ORGANIC CHICKEN CAPRESE _____	26
<i>fresh mozzarella, tomato, asparagus, white wine garlic sauce</i>	
DOMESTIC LAMB CHOPS _____	42
<i>grilled romaine, charred onion, feta, balsamic demi glaze</i>	
P29 BURGER _____	21
<i>brioche bun, tomato, lettuce, onion, tomato aioli, truffle fries</i>	

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>	GRILLED ASPARAGUS 9 <i>parmigiano</i>
BAKED POTATO 9 <i>scallions, cheddar, sour cream, butter</i>	WILD MUSHROOMS 9 <i>rosemary, shallots, garlic butter</i>
PAPAS DE GAMEZ 9 <i>sous chef au gratin potato</i>	CREAMED TRUFFLE CORN 9 <i>bechamel, parmigiano, breadcrumbs</i>
MAC & CHEESE 9 <i>Prime29 style</i>	SAUTÉED GREEN BEANS 9 <i>garlic, roasted tomato</i>
TRUFFLE FRIES 9 <i>white truffle</i>	KING CRAB GNOCCHI 16 <i>white truffle cream</i>
ROASTED CAULIFLOWER 9 <i>raisins, pine nuts, sun-dried 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 eight or more; 20% gratuity may be applied.