

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>cucumber mignonette</i>	
AHI TUNA TARTARE _____	16
<i>guacamole, pico de gallo, housemade cracker</i>	
SUPER LUMP CRAB CAKES _____	18
<i>sour apple jicama slaw, crab shack mustard</i>	

COLORADO LAMB SAUSAGE _____	14
<i>hungarian peppers, natural jus, feta cheese</i>	
CRISPY CALAMARI _____	14
<i>blistered cherry tomatoes, fried jalapeños, tomato aioli</i>	
STEAK BITES _____	14
<i>cajun cream, bell peppers, onion, mushroom, spinach</i>	
TIGER SHRIMP _____	21
<i>jalapeno creme, cabbage, tomato and calamata olive slaw, grilled pineapple</i>	
BRUSSELS SPROUT LATKE _____	14
<i>wild mushrooms, sriracha sesame creme</i>	

KING CRAB LOUIE | Cucumber, Heirloom Tomatoes, Avocado, Tomato Honey Aioli _____ **25**

SOUP & SALADS

WATERMELON _____	12
<i>jicama slaw, fresh mint, feta cheese, mango ginger dressing</i>	
PRIME CAESAR _____	9/15
<i>tomato, pan fried croutons, parmesan garlic dressing</i>	

KALE _____	9/15
<i>brussels sprouts, grapes, strawberry, candied pecans, golden raisins, goat cheese, honey dijon poppy seed vinaigrette</i>	
MEDITERRANEAN CHOP _____	9/15
<i>romaine, chickpeas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette</i>	

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

ENTRÉES

LOCH DUART SALMON _____	29
<i>sweet pea puree, lemon couscous, basil, grape tomatoes, chives</i>	
14-16 OZ LOBSTER TAIL _____	MP
<i>shrimp fried rice, drawn butter</i>	
BELL & EVANS CHICKEN _____	26
<i>artichoke, caper, spinach, mashed potatoes, lemon butter, parmesan bread crumb</i>	

CHILEAN SEA BASS _____	42
<i>sweet corn puree, red quinoa, asparagus</i>	
P29 BURGER _____	21
<i>brioche bun, tomato, lettuce, onion, tomato aioli, truffle fries</i>	
PASTA DEL MAR _____	32
<i>linguine, jumbo shrimp, Chilean sea bass, P.E.I. mussels, baby clams</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	42
12 OZ FILET MIGNON	55
14 OZ NEW YORK STRIP	48
16 OZ RIB EYE	48
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>	SAUTÉED GREEN BEANS 8 <i>garlic, roasted tomato</i>
BAKED POTATO 9 <i>scallions, cheddar, sour cream, butter</i>	GRILLED ASPARAGUS 11 <i>parmigiano</i>
PAPAS DE GAMEZ 9 <i>sous chef au gratin potato</i>	ROASTED CAULIFLOWER 9 <i>raisins, pine nuts, sun-dried tomato</i>
TRUFFLE FRIES 9 <i>white truffle</i>	CREAMED TRUFFLE CORN 10 <i>bechamel, parmigiano, breadcrumbs</i>
MAC & CHEESE 10 <i>Prime29 style</i>	WILD MUSHROOMS 11 <i>rosemary, shallots, garlic butter</i>

LOBSTER MAC & CHEESE | Prime29 Style 19

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). Menu items may contain or come into contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

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