

## STARTERS & SMALL PLATES

<b>ARTISANAL CHEESE TRAY</b> _____	<b>21</b>
<i>imported &amp; domestic cheese, truffle honey, grapes</i>	
<b>JUMBO SHRIMP COCKTAIL</b> _____	<b>21</b>
<i>housemade cocktail sauce</i>	
<b>FRESH RAW OYSTERS</b> _____	<b>MP</b>
<i>cucumber mignonette</i>	
<b>AHI TUNA TARTARE</b> _____	<b>18</b>
<i>cucumber, soy, teriyaki, sesame, pickled onion</i>	
<b>CRAB &amp; LOBSTER LOUIE</b> _____	<b>25</b>
<i>cucumber, heirloom tomatoes, avocado, tomato honey aioli</i>	
<b>PRIME BEEF CARPACCIO</b> _____	<b>21</b>
<i>red onion, lemon zest, capers, arugula, shaved parmigiano, grilled crostini, extra virgin olive oil</i>	

<b>COLORADO LAMB SAUSAGE</b> _____	<b>16</b>
<i>Hungarian peppers, natural jus, feta cheese</i>	
<b>CRISPY CALAMARI</b> _____	<b>16</b>
<i>blistered cherry tomatoes, fried jalapeños, tomato aioli</i>	
<b>STEAK BITES</b> _____	<b>18</b>
<i>cajun cream, bell peppers, onion, mushroom, spinach</i>	
<b>GARLIC GULF SHRIMP</b> _____	<b>21</b>
<i>lemon buerre blanc, spinach, tomatoes, pomme frites</i>	
<b>KING CRAB GNOCCHI</b> _____	<b>19</b>
<i>housemade potato dumplings, king crab, truffle cream</i>	
<b>SUPER LUMP CRAB CAKES</b> _____	<b>18</b>
<i>fennel, apple, watercress, blood orange, smoked aioli</i>	

**TITANIC SEAFOOD PLATTER** | *Fresh Selection Of Quality Seafood Prepared & Chilled* \_\_\_\_\_ **MP**

## SOUP & SALADS

<b>CLAM CHOWDER</b> _____	<b>11</b>
<i>baby clams, leek, onion, celery</i>	
<b>MEDITERRANEAN CHOP</b> _____	<b>12/16</b>
<i>romaine, chickpeas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette</i>	
<b>WEDGE SALAD</b> _____	<b>12</b>
<i>fried onion, bacon, egg, tomato, chef's signature dressing</i>	

<b>KALE</b> _____	<b>13/16</b>
<i>kale, sprouts, jicama, almonds, pecans, dried cherries, feta cheese, lemon balsamic vinaigrette</i>	
<b>PRIME CAESAR</b> _____	<b>11/15</b>
<i>tomato, pan fried croutons, parmesan garlic dressing</i>	
<b>INSALATA FRESCA</b> _____	<b>13</b>
<i>quinoa, corn, avocado, radish, tomato, mint, lemon vinaigrette</i>	

**ADD ON** | *Chicken 7 | Ahi Tuna 12 | Salmon 13 | Gulf Shrimp 16*

## ENTRÉES

<b>LOCH DUART SALMON</b> _____	<b>34</b>
<i>farro &amp; quinoa risotto, roasted butternut squash, cilantro crème</i>	
<b>14-16 OZ LOBSTER TAIL</b> _____	<b>MP</b>
<i>shrimp fried rice, drawn butter</i>	
<b>BELL &amp; EVANS CHICKEN</b> _____	<b>28</b>
<i>artichoke, caper, spinach, mashed potatoes, lemon butter, parmesan bread crumb</i>	

<b>CHILEAN SEA BASS</b> _____	<b>45</b>
<i>miso Chilean sea bass, basmati rice, asparagus, tomato, scallions, crispy enoki mushrooms</i>	
<b>P29 BURGER</b> _____	<b>21</b>
<i>brioche bun, tomato, lettuce, onion, tomato aioli, truffle fries</i>	
<b>PASTA DEL MAR</b> _____	<b>34</b>
<i>linguine, jumbo shrimp, Chilean sea bass, P.E.I. mussels, baby clams</i>	

**PRIME SEAFOOD SYMPHONY** | *Red Snapper, Crab, Lobster, Octopus, Calamari, Shrimp, Mussels, Guajillo Pepper, Tomato Broth (spicy option available)* \_\_\_\_\_ **55**

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

Please Ask Your Server For Our Daily Availability On Japanese and American Wagyu Cuts

## BUTCHER'S KNIFE

8 OZ FILET MIGNON	44
12 OZ FILET MIGNON	55
14 OZ NEW YORK STRIP	48
16 OZ RIB EYE	50
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

<b>MASHED POTATOES</b> <span style="float: right;">10</span> <i>roasted garlic</i>	<b>SAUTÉED GREEN BEANS</b> <span style="float: right;">10</span> <i>garlic, roasted tomato</i>
<b>BAKED POTATO</b> <span style="float: right;">11</span> <i>scallions, cheddar, sour cream, butter</i>	<b>GRILLED ASPARAGUS</b> <span style="float: right;">14</span> <i>parmigiano</i>
<b>TWICE BAKED POTATO</b> <span style="float: right;">12</span> <i>double-baked, whipped &amp; loaded</i>	<b>BRUSSELS SPROUTS</b> <span style="float: right;">11</span> <i>honey balsamic, feta, pecans</i>
<b>TRUFFLE FRIES</b> <span style="float: right;">11</span> <i>white truffle</i>	<b>CREAMED TRUFFLE CORN</b> <span style="float: right;">13</span> <i>bechamel, parmigiano, breadcrumbs</i>
<b>MAC &amp; CHEESE</b> <span style="float: right;">10</span> <i>Prime29 style</i>	<b>WILD MUSHROOMS</b> <span style="float: right;">12</span> <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.