

## 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>guacamole, pico de gallo, housemade cracker</i>	
<b>SUPER LUMP CRAB CAKES</b> _____	<b>18</b>
<i>sour apple jicama slaw, crab shack mustard</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>TIGER SHRIMP</b> _____	<b>21</b>
<i>jalapeno creme, cabbage, tomato and calamata olive slaw, grilled pineapple</i>	
<b>BRUSSELS SPROUT LATKE</b> _____	<b>14</b>
<i>wild mushrooms, sriracha sesame creme</i>	

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

## SOUP & SALADS

<b>CLAM CHOWDER</b> _____	<b>11</b>
<i>new england style, cheddar biscuit</i>	
<b>WATERMELON</b> _____	<b>13</b>
<i>jicama slaw, fresh mint, feta cheese, mango ginger dressing</i>	
<b>PRIME CAESAR</b> _____	<b>11/15</b>
<i>tomato, pan fried croutons, parmesan garlic dressing</i>	

<b>KALE</b> _____	<b>13/16</b>
<i>brussels sprouts, grapes, strawberry, candied pecans, golden raisins, goat cheese, honey dijon poppy seed vinaigrette</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>	

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

## ENTRÉES

<b>LOCH DUART SALMON</b> _____	<b>34</b>
<i>sweet pea puree, lemon couscous, basil, grape tomatoes, chives</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>sweet corn puree, red quinoa, asparagus</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>	

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>	10
<i>roasted garlic</i>	
<b>BAKED POTATO</b>	11
<i>scallions, cheddar, sour cream, butter</i>	
<b>PAPAS DE GAMEZ</b>	12
<i>sous chef au gratin potato</i>	
<b>TRUFFLE FRIES</b>	11
<i>white truffle</i>	
<b>MAC &amp; CHEESE</b>	10
<i>Prime29 style</i>	

<b>SAUTÉED GREEN BEANS</b>	10
<i>garlic, roasted tomato</i>	
<b>GRILLED ASPARAGUS</b>	14
<i>parmigiano</i>	
<b>ROASTED CAULIFLOWER</b>	11
<i>raisins, pine nuts, sun-dried tomato</i>	
<b>CREAMED TRUFFLE CORN</b>	13
<i>bechamel, parmigiano, breadcrumbs</i>	
<b>WILD MUSHROOMS</b>	12
<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.