



STARTERS & SMALL PLATES

ARTISANAL CHEESE TRAY 21

imported & domestic cheese, truffle honey, grapes

JUMBO SHRIMP COCKTAIL 21

housemade cocktail sauce

FRESH RAW OYSTERS MP

cucumber mignonette

AHI TUNA TARTARE 18

cucumber, soy, teriyaki, sesame, pickled onion

CRAB & LOBSTER LOUIE 25

cucumber, heirloom tomatoes, avocado, tomato honey aioli

PRIME BEEF CARPACCIO 21

red onion, lemon zest, capers, arugula, shaved parmigiano, grilled crostini, extra virgin olive oil

COLORADO LAMB SAUSAGE 16

Hungarian peppers, natural jus, feta cheese

CRISPY CALAMARI 16

blistered cherry tomatoes, fried jalapeños, tomato aioli

STEAK BITES 18

cajun cream, bell peppers, onion, mushroom, spinach

GARLIC GULF SHRIMP 21

lemon beurre blanc, spinach, tomatoes, pomme frites

KING CRAB GNOCCHI 19

housemade potato dumplings, king crab, truffle cream

SUPER LUMP CRAB CAKES 18

fennel, apple, watercress, blood orange, smoked aioli

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

SOUP & SALADS

CLAM CHOWDER 11

baby clams, leek, onion, celery

MEDITERRANEAN CHOP 12/16

romaine, chickpeas, feta cheese, pepperoncini, kalamata olives, red onion, tomato, cucumber, crispy pita, lemon vinaigrette

WEDGE SALAD 12

fried onion, bacon, egg, tomato, chef's signature dressing

KALE 13/16

kale, sprouts, jicama, almonds, pecans, dried cherries, feta cheese, lemon balsamic vinaigrette

PRIME CAESAR 11/15

tomato, pan fried croutons, parmesan garlic dressing

INSALATA FRESCA 13

quinoa, corn, avocado, radish, tomato, mint, lemon vinaigrette

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

ENTRÉES

LOCH DUART SALMON 34

farro & quinoa risotto, roasted butternut squash, cilantro crème

14-16 OZ LOBSTER TAIL MP

lobster ravioli in a lobster cream sauce, asparagus, drawn butter

BELL & EVANS CHICKEN 28

artichoke, caper, spinach, mashed potatoes, lemon butter, parmesan bread crumb

CHILEAN SEA BASS 45

miso Chilean sea bass, basmati rice, asparagus, tomato, scallions, crispy enoki mushrooms

P29 BURGER 21

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

PASTA DEL MAR 34

linguine, jumbo shrimp, Chilean sea bass, P.E.I. mussels, baby clams

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

MASHED POTATOES	10
<i>roasted garlic</i>	
BAKED POTATO	11
<i>scallions, cheddar, sour cream, butter</i>	
TWICE BAKED POTATO	12
<i>double-baked, whipped & loaded</i>	
TRUFFLE FRIES	11
<i>white truffle</i>	
MAC & CHEESE	10
<i>Prime29 style</i>	

SAUTÉED GREEN BEANS	10
<i>garlic, roasted tomato</i>	
GRILLED ASPARAGUS	14
<i>fried egg, parmigiano</i>	
BRUSSELS SPROUTS	11
<i>honey balsamic, feta, pecans</i>	
CREAMED TRUFFLE CORN	13
<i>bechamel, parmigiano, breadcrumbs</i>	
WILD MUSHROOMS	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.