

PRIME 29

STEAKS • SEAFOOD • COCKTAILS

STARTERS AND SMALL PLATES

Crispy Calamari fried pickled jalapeño, tomato garlic aioli	14
Super Lump Crab Cakes sour apple jicama slaw, crab shack mustard	17
Prime Beef Tartare tenderloin of beef, white anchovy, farm fresh egg	21
Colossal Prawn spinach, garlic white wine butter sauce	18
Ahi Tuna Tartare guacamole, pico de gallo, house-made cracker	14
Colorado Lamb Sausage Hungarian hot peppers, feta crème	13
Jumbo Shrimp Cocktail house-made cocktail sauce	18
Fried Goat Cheese orange ginger marmalade, spicy red pepper glaze, crostini	14
Fresh Raw Oysters cucumber ginger mignonette	MP
Titanic Seafood Platter seasonal fresh seafood, see server for details	MP

SALADS

Michigan Kale green apple, dried cherries, candied pecans, gorgonzola dolce latte, raspberry poppy seed	9/15
Chef's Chopped iceberg lettuce, onion, cucumber, grape tomatoes, bacon, egg, creamy garlic	10
Wedge crispy pancetta, buttermilk fried onions, grape tomato, creamy blue cheese	9
Mediterranean Chop chick peas, feta, kalamata olives, red onion, peppadew, tomato, cucumber, lemon vinaigrette	9/15
Chef's Caesar parmesan garlic dressing, pan fried croutons	9/15

Chicken 7 / Ahi Tuna 9 / Salmon 9 / Shrimp 14

BUTCHER'S KNIFE *Hand-Cut In-House, Locally Sourced*

USDA Prime 29 Days Aged Grilled and Finished in a 1000 Degree Broiler

8oz Filet Mignon	38
12oz Filet Mignon	45
14oz New York Strip	43
16oz Rib Eye	43
24oz Wagyu Tomahawk	MP
Sizzling Option Available	

Surf & Turf 8oz Filet Mignon & 10-12 oz Lobster Tail MP

ENTRÉES

Black Pearl Salmon king crab fried rice, smoked tomato vinaigrette	27
Chilean Sea Bass butternut squash and saffron puree, heirloom cauliflower	38
10-12oz Lobster Tail truffle parmesan polenta, spinach	MP
Gnocchi Boscaiola peas, wild mushrooms, truffle oil, prosciutto, parmesan cream sauce	28
Organic Chicken parmesan crusted, spinach, tomato, lemon, capers, whipped potatoes, artichoke	26
Lamb Porterhouse wild mushrooms, spaetzle, Swiss chard, natural jus	39
Tomahawk Short Rib roasted garlic mashed potatoes, asparagus, gorgonzola demi glaze	33
Prime29 Burger brioche bun, tomato, lettuce, onion, truffle fries	18
Howie's Burger Vermont cheddar, crispy potatoes, sautéed mushrooms, brioche bun, bacon, sweet potato fries	20

ON THE SIDE 9

Mashed Potatoes roasted garlic
Baked Potato scallions, cheddar, sour cream
Sautéed Green Beans garlic, butter
Truffle Fries white truffle
Brussels Sprouts sweet chili glaze
Sautéed Spinach fried garlic chips
Grilled Asparagus parmigiano
Wild Mushrooms rosemary, shallots, garlic butter
Creamed Truffle Corn bechamel, parmigiano, breadcrumbs
Mac & Cheese Prime29 style
Sweet Potato Fries barbecue aioli
Roasted Cauliflower truffle oil, chives

ADDITIONS TO OUR CUTS

Day Boat Scallops	14
10-12 oz Lobster Tail	MP
U-14 Prawn	16
Maytag Blue Cheese	3
Horseradish Cream	3
Bone Marrow Butter	3

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 8 or more. 20% gratuity may be applied.

*** Our menu is seasonal; therefore items may change per season.**