

PRIME 29

STEAKS • SEAFOOD • COCKTAILS

STARTERS AND SMALL PLATES

Crispy Calamari feta, olive, banana peppers	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 baby spinach, saffron butter sauce	18
Ahi Tuna Tartare guacamole, pico de gallo, house-made cracker	14
PEI mussels, leeks, shallot, garlic, white wine	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
Seafood Margarita cucumbers, onions, cilantro	18
Oyster of the Day sriracha cucumber mignonette	MP

Titanic Seafood Platter seasonal fresh seafood, see server for details

MP

SALADS

Kale and Brussels Sprouts berries, candied pecans, golden raisins, whole grain mustard honey	9/15
BAS romaine, tomato, cucumber, alfalfa sprouts, avocado, egg, red wine vinaigrette	12
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
Prime 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 smoked salmon couscous, basil oil	27
Chilean Sea Bass sweet corn sauce, heirloom carrots	38
10-12oz Lobster Tail lobster ravioli, chive garlic butter sauce	MP
Branzino shrimp risotto, chermoula	36
Domestic Lamb Chops quinoa, pomegranite, feta, strawberry balsamic glaze	39
Organic Chicken parmesan crusted, spinach, tomato, lemon, capers, whipped potatoes, artichoke	26
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
Sea Love prawn, scallop, lobster, PEI mussels, catch of the day, golden tomato broth	42

ON THE SIDE 9

Mashed Potatoes roasted garlic
1LB Baked Potato scallions, cheddar, sour cream
Sautéed Green Beans garlic, butter
Loaded Potato cheddar, scallion, bacon, sour cream, butter
Broccoli garlic, sun dried tomato, spicy red pepper
Truffle Fries white truffle
Brussels Sprouts sweet chili glaze
Mac & Cheese Prime29 style
Sautéed Spinach fried garlic chips
Wild Mushrooms rosemary, shallots, garlic butter
Sweet Potato Fries barbecue aioli
Grilled Asparagus parmigiano
Creamed Truffle Corn bechamel, parmigiano, breadcrumbs
Roasted Cauliflower Carbonara crispy pancetta, parmigiano

ADDITIONAL SIDES 15

Lobster Mac & Cheese Prime29 Style
King Crab white truffle gnocchi

ADDITIONS TO OUR CUTS

Day Boat Scallops	14
10-12 oz Lobster Tail	MP
U-4 Prawn	16
Maytag Blue Cheese	3
Horseradish Cream	3
Oscar	14

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.