

STARTERS AND SMALL PLATES

- ARTISANAL CHEESE TRAY** imported & domestic cheese, truffle honey, seafood dip **18**
JUMBO SHRIMP COCKTAIL house-made cocktail sauce **21**
FRESH RAW OYSTERS cucumber sriracha mignonette **MP**
AHI TUNA TARTARE guacamole, pico de gallo, house-made cracker **16**
AHI TUNA CRISP radish, capers, pickled onion, fresh jalapeno, pico de gallo **21**
CRISPY CALAMARI feta, olives, banana peppers, tomato garlic aioli **14**
SUPER LUMP CRAB CAKES sour apple jicama slaw, crab shack mustard **18**
WILD MUSHROOM BRUSCHETTA tomato, fresh basil **14**
PAN SEARED WILD JUMBO SHRIMP poblano coulis, radishes **18**
COLORADO LAMB SAUSAGE Hungarian hot peppers, feta, natural jus **14**
SWEET POTATO GNOCCHI brown butter, sage, shaved parmigiano **12**
KING CRAB GNOCCHI white truffle cream **16**

TITANIC SEAFOOD PLATTER seasonal fresh seafood, ask server for details **MP**

SALADS

- KALE & SPROUT** berries, candied pecans, dry raisins, whole-grain mustard honey **9/15**
WEDGE crispy pancetta, buttermilk fried onions, grape tomato, creamy blue cheese **9**
MEDITERRANEAN chick peas, feta, olives, red onion, peppadew, tomato, cucumber **9/15**
PRIME CAESAR parmesan garlic dressing, pan fried croutons **9/15**

CHICKEN 7 / AHI TUNA 9 / SALMON 9 / JUMBO SHRIMP 16

ENTRÉES

- BLACK PEARL SALMON** jumbo lump crab & sweet corn hash brown, smoked tomato **29**
CHILEAN SEA BASS parmesan crusted, white beans, artichoke **42**
SEA LOVE Alaskan King Crab, jumbo shrimp, Chilean sea bass, baby clams **42**
14-16OZ LOBSTER TAIL lobster ravioli, asparagus, chive garlic butter sauce **MP**
ORGANIC CHICKEN parmesan crusted, spinach, lemon, capers, potatoes, artichoke **26**
THREE CHEESE CHICKEN asparagus, mushroom cream sauce **29**
DOMESTIC LAMB CHOPS sweet potato gnocchi, spinach, dried cherries, mushroom **42**
P29 BURGER brioche bun, farm egg, tomato, lettuce, onion, tomato aioli, truffle fries **21**

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 49

14OZ NEW YORK STRIP 45

16OZ RIB EYE 45

24OZ WAGYU TOMAHAWK MP

SURF & TURF 8OZ FILET MIGNON & 14-16OZ LOBSTER TAIL 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

ON THE SIDE 9

MASHED POTATOES roasted garlic

BAKED POTATO scallions, cheddar, sour cream, butter

LOADED BAKED POTATO scallions, cheddar, bacon, sour cream, butter

SAUTÉED GREEN BEANS garlic, butter

TRUFFLE FRIES white truffle

ROASTED CAULIFLOWER raisins, pine nuts, sun dried tomato

GRILLED ASPARAGUS parmigiano

WILD MUSHROOMS rosemary, shallots, garlic butter

CREAMED TRUFFLE CORN bechamel, parmigiano, breadcrumbs

MAC & CHEESE Prime29 style

LOBSTER MAC & CHEESE Prime29 style **16**

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.