

## **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**

**GARLIC GULF SHRIMP** crispy shoestrings, grilled bread **18**

**COLORADO LAMB SAUSAGE** Hungarian hot peppers, feta, natural jus **14**

**KING CRAB GNOCCHI** white truffle cream **16**

**SEAFOOD MARGARITA**, jumbo shrimp, King crab, avocado **24**

**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**

**WATERMELON** jicama, fresh mint, feta, watermelon radish, mango ginger **14**

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

## **ENTRÉES**

**BLACK PEARL SALMON** sweet gulf shrimp, sprout, asparagus, carrot, peppadew puree **29**

**CHILEAN SEA BASS** zucchini spaghetti, cauliflower, golden tomato wine sauce **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**

**DOMESTIC LAMB CHOPS** okra, golden beets, green onion, red wine raspberry coulis **42**

**P29 BURGER** brioche bun, 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

**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.