



TO START

ARTISANAL CHEESE TRAY <i>imported & domestic cheese, truffle honey, grapes</i>	22	CRISPY CALAMARI <i>blistered cherry tomatoes, fried jalapeños, tomato aioli</i>	17
JUMBO SHRIMP COCKTAIL <i>housemade cocktail sauce</i>	22	SUPER LUMP CRAB CAKES <i>fennel, apple, watercress, blood orange, smoked aioli</i>	22
AHI TUNA TARTARE <i>ahi tuna, guacamole, pico de gallo</i>	19	OYSTERS DE PARIS <i>spinach, mozzarella, oven baked</i>	23
FRESH RAW OYSTERS <i>cucumber mignonette</i>	MP	KING CRAB GNOCCHI <i>housemade potato dumplings, king crab, truffle cream</i>	25
TITANIC SEAFOOD PLATTER <i>Fresh Selection Of Quality Seafood Prepared & Chilled</i>	MP	CRAB STUFFED SHRIMP <i>scampi style sauce, garlic spinach</i>	26
		CARNE ASADA <i>house marinade, romaine, pico de gallo, smoked vinaigrette</i>	25
		POPCORN ROCK SHRIMP <i>cabbage slaw, sesame sriracha aioli</i>	19

SOUP & SALAD

CREAM OF MUSHROOM SOUP <i>wild mushrooms, truffle oil</i>	12	PRIME CAESAR <i>tomato, pan fried croutons, parmesan garlic dressing</i>	12
MEDITERRANEAN CHOP <i>romaine, chickpeas, feta cheese, kalamata olives, pappadew, farro red onion, tomato, cucumber, crispy pita, lemon vinaigrette</i>	13	WEDGE SALAD <i>red onion, bacon, egg, tomato, chef's signature dressing</i>	13

SEA

PASTA DEL MAR <i>linguine, jumbo shrimp, Chilean sea bass, P.E.I. mussels, baby clams</i>	35	LOCH DUART SALMON <i>cauliflower, zucchini, japanese eggplant, agrodolce & teryaki</i>	37
TWIN LOBSTER TAIL DINNER <i>garlic, white wine, lobster ravioli, asparagus</i>	MP	CHILEAN SEA BASS <i>miso glazed Chilean sea bass, sautéed baby bok choy, oyster mushrooms, red & yellow bell peppers & fried enoki mushrooms</i>	47

CUT

8 OZ FILET MIGNON	46
12 OZ FILET MIGNON	55
14 OZ NEW YORK STRIP	55
16 OZ RIBEYE	55
18 OZ BONE IN RIBEYE	75

24 OZ WAGYU TOMAHAWK | FEATURED CUT **MP**

P29 BURGER <i>cheddar cheese, tomato, onion, artisan lettuce, truffle aioli, fries</i>	21
BELL & EVANS CHICKEN <i>artichoke, caper, spinach, mashed potatoes, lemon butter, parmesan bread crumb</i>	33
CAJUN CHICKEN LINGUINE <i>blackened chicken, mushroom, spinach, vodka cream sauce</i>	32
BONE-IN SHORT RIB <i>mashed potato, heirloom carrots, mushroom demi-glaze</i>	45

DANCE ALONG

COMPOUND BUTTER	3
OSCAR	MP
7 OZ LOBSTER TAIL	35
ZIP SAUCE	3

FEATURED SIDES

LOBSTER MAC & CHEESE	25
CREAMED TRUFFLE CORN	14

ON THE SIDE

ALMONDINE GREEN BEANS <i>butter, garlic, almonds</i>	10
GRILLED ASPARAGUS <i>parmigiano</i>	14
WILD MUSHROOMS <i>rosemary, shallots, garlic butter</i>	12
TRUFFLE FRIES <i>white truffle</i>	13
MAC & CHEESE <i>Prime29 style</i>	12
MASHED POTATOES <i>roasted garlic</i>	10
SAUTÉED SPINACH <i>garlic & EVOO</i>	11

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).

No separate checks for parties of eight or more; 20% gratuity may be applied.



COCKTAILS

FAMOUS LEMON DROP MARTINI <i>premium vodka, moscato, limoncello, fresh lemon</i>	15	MICHIGAN SWEET CHERRY MANHATTAN <i>a modern mitten twist on a classic</i>	14
DOM'S MAI TAI <i>aged rum, secret juice blend, crème de almond</i>	14	CITRUS SPRITZ <i>premium vodka, fresh citrus, seltzer</i>	13
BASIL GRAPEFRUIT SMASH <i>fresh basil, premium vodka, grapefruit juice, seltzer</i>	13	WHITE CHOCOLATE RASPBERRY MARTINI <i>made with Godiva chocolate and a homemade raspberry purée</i>	14
QUARANTINA MARGARITA <i>muddled lime & jalapeño, orange liqueur, tequila</i>	14		

GLASS POUR WHITE

CHARDONNAY, NICHOLAS POTEI <i>Macon Villages, 2016</i>	13	MOSCATO, VILLA JOLANDA <i>Italy, 2019</i>	15
CHARDONNAY, CALERA <i>Central Coast, 2016</i>	17	SAUVIGNON BLANC, MT. BEAUTIFUL <i>New Zealand, 2018</i>	13
RIESLING, FRITZ WINDISCH <i>Germany, 2017</i>	15	SPARKLING, LOUIS BOUILLOT <i>France, NV</i>	15

GLASS POUR RED

PINOT NOIR, ROW 504 <i>Willamette Valley, 2018</i>	16	CABERNET SAUVIGNON, QUILT <i>Napa Valley, 2018</i>	18
CABERNET SAUVIGNON, ROCK AND VINE <i>California, 2017</i>	13	BLEND, CLOS DE LES SIETE <i>Argentina 2017</i>	15

CHILLED

PINOT GRIGIO, SANTA MARGHERITA <i>Italy, 2019</i>	56	CHARDONNAY, LOUIS LATOUR 1ER CRU <i>Montagny, 2018</i>	70
RIESLING, FRITZ WINDISCH <i>Germany, 2017</i>	48	SAUVIGNON BLANC, CADE <i>Napa Valley, 2019</i>	90
SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, 2019</i>	65	CHARDONNAY, DOMAINE DU COLUMBIER <i>Chablis, 2018</i>	95
CHARDONNAY, RAMEY <i>Russian River, 2017</i>	75	CHARDONNAY, CAKEBREAD <i>Napa Valley, 2019</i>	100

SPARKLING

LAURENT PERRIER BRUT <i>Tours-sur-Marne, NV (.187)</i>	20	LAURENT PERRIER, BRUT <i>Tours-sur-Marne, NV</i>	110
PITARS, PROSECCO <i>Italy, NV</i>	56	LAURENT PERRIER, ROSE <i>Tours-sur-Marne, NV</i>	125
VUEVE CLICQUOT BRUT YELLOW LABEL <i>Reims, NV</i>	105	BILLECART-SALMON, BRUT <i>Mareuil-sur-Ay, NV</i>	140
MOET & CHANDON "IMPERIAL" <i>Epernay, NV</i>	105	BILLECART-SALMON, ROSE <i>Mareuil-sur-Ay, NV</i>	145
VEUVE CLIQUOT ROSE <i>Reims, NV</i>	110	DOM PERIGNON <i>Hautvillers, 2008</i>	275

RED BLENDS

MEADOWCROFT, "ANNIVERSARY BLEND" <i>Sonoma, NV</i>	90	PAHLMAYER "JAYSON" <i>Napa Valley, 2018</i>	130
BLACKBIRD VINEYARDS, "ARISE" <i>Napa Valley, 2016</i>	80		



PINOT NOIR

EVESHAM <i>Wilamette Valley, 2018</i>	65	CRISTOM MT. JEFFERSON CUVÉE <i>Wilamette Valley, 2018</i>	100
NICHOLAS POTEL <i>Macon Villages Rouge, 2016</i>	56	RAMEY <i>Russian River, 2017</i>	105
MEADOWCROFT <i>Russian River, 2019</i>	65	DROUHIN <i>Gevrey-Chambertin, 2018</i>	150
MARTINELLI "BELLA VIGNA" <i>Sonoma Coast, 2016</i>	80		

EUROPEAN REDS

AMARONE, ZENI <i>Veneto, 2016</i>	105	BRUNELLO DI MONTALCINO, BORGHETTO <i>Tuscany, 2015</i>	95
BORDEAUX, CHATEAU LAROSE TRINTAUDON <i>France, 2016</i>	70	BAROLO, ODDERO <i>Piedmonte, 2014</i>	99
RIOJA, EL COTO IMAZ, GRAN RESERVA <i>Spain 2012</i>	75	CHATEAUNEUF DU PAPE DOMAINE ST. SIFFREIN <i>Rhone, 2016</i>	99
BORDEAUX, S DE SIRAN <i>Margaux, France, 2017</i>	110		

CABERNET SAUVIGNON

CANVASBACK <i>Red Mountain WA, 2017</i>	60	FAUST <i>Napa Valley, 2017</i>	125
MERLOT, EMMOLO <i>Napa Valley, 2018</i>	65	FRANK FAMILY <i>Napa Valley, 2018</i>	130
HAMILTON CREEK <i>Napa Valley, 2017</i>	65	PRIDE MOUNTAIN <i>Napa Valley, 2017</i>	130
STUHLMUEHLER <i>Alexander Valley, 2016</i>	90	LONG SHADOWS <i>Columbia Valley, 2016</i>	140
HEDGES <i>Red Mountain WA, 2017</i>	99	CAYMUS <i>Napa Valley, 2018/19</i>	150
AVID <i>Spring Mountain, 2017</i>	110	CHAPPALLET "SIGNATURE" <i>Napa Valley, 2018</i>	150
GROTH <i>Oakville 2016</i>	120	DARIOUSH <i>Napa Valley, 2017</i>	199
JORDAN <i>Alexander Valley, 2016</i>	120		

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ASK YOUR SERVER HOW TO JOIN TODAY.

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FRIDAY - SATURDAY 4PM-10PM
SUNDAY 4PM-9PM

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DESSERTS

BUTTER CAKE	15
<i>vanilla gelato, strawberries, raspberries, vanilla anglaise, warm caramel sauce</i>	
CRÉME BRULEE	13
<i>tahitian vanilla bean</i>	
COCONUT KEYLIME	12
<i>NY Style cheesecake</i>	
FRIED OREOS	12
<i>vanilla gelato, pecans</i>	
CHOCOLATE LAVA CAKE	16
<i>valhrona dark chocolate, vanilla gelato, pecans 16 (please allow 15 minute cook time)</i>	
SPUMONI PIE	13
<i>pistachio, maraschino cherries</i>	

COFFEES

COFFEE	3
ESPRESSO	4
CAPPUCINO	5
NOVUS TEA	5

NIGHTCAP

LIMONCELLO	9
MOSCATO D'ASTI	15
CHATEAU PEILLON CLAVERIE SAUTERNES	13
OTIMA 20 YEAR TAWNY	15
WARRE'S RUBY PORT	12



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