

APPETIZERS

|                                                                                                  |    |                                                                                       |    |
|--------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------|----|
| CRISPY CALAMARI                                                                                  | 20 | AHI TUNA TARTARE                                                                      | 22 |
| Blistered Cherry Tomatoes, Fried Jalapeños, Tomato Aioli                                         |    | Ahi Tuna, Guacamole                                                                   |    |
| POPCORN SHRIMP                                                                                   | 19 | SHRIMP COCKTAIL                                                                       | 22 |
| Cabbage Slaw, Sesame & Sriracha Aioli                                                            |    | House-made Cocktail Sauce                                                             |    |
| FRESH OYSTERS                                                                                    | 22 | JUMBO SHRIMP                                                                          | 22 |
| Cucumber Mignonette                                                                              |    | Crab Stuffed Jumbo Shrimp, Swiss Chard & Brussels Sprouts, Smoked Tomato Beurre Blanc |    |
| BURRATA                                                                                          | 21 | SUPER LUMP CRAB CAKES                                                                 | 27 |
| Roasted Yellow Beets, Radish Watercress Salad, Roasted Pistachio, Honey Glaze, Grilled Crostini  |    | Watercress, Apples, Jicama-Onion-Bell, Pepper Slaw                                    |    |
| BEEF CARPACCIO                                                                                   | 24 | CRAB LOUIE                                                                            | 49 |
| Red Onion, Capers, Boiled Egg, Shaved Parmesan, Lemon Oil Vinaigrette, Arugula, Grilled Crostini |    | Crab & Lobster Meat, Avocado, Watercress, Celery, Grape Tomato, Sriracha Honey Aioli  |    |

CAVIAR SERVICEMP  
Egg, Capers, Onions, Chives, Housemade Chips, Crème Fraîche

SEAFOOD PLATTER185  
1lb Lobster Tail, 4pc Snow Crab Claws, 6pc Oysters, 4 Jumbo Shrimp

SALAD

|                                                                                                                               |    |                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------|----|
| PRIME CAESAR                                                                                                                  | 15 | WEDGE SALAD                                                               | 15 |
| Tomato, Pan-Fried Croutons, Parmesan & Garlic Dressing                                                                        |    | Fried Onion, Grape Tomato, Egg, Crispy Bacon, Creamy Garlic Dressing      |    |
| MEDITERRANEAN CHOP                                                                                                            | 14 | WATERMELON SALAD                                                          | 16 |
| Romaine, Chickpeas, Feta Cheese, Kalamata Olives, Peppadew, Faro, Red Onion, Tomato, Cucumber, Crispy Pita, Lemon Vinaigrette |    | Watermelon, Jicama, Mint, Feta Cheese, Balsamic, Mango-Ginger Vinaigrette |    |

BEET SALAD16  
Arugula, Pomegranate Seeds, Watercress, Goat Cheese, Lemon Dressing



PRIME SELECTIONS

ALL STEAK SELECTIONS ARE USDA CERTIFIED PRIME CUTS

|                      |     |
|----------------------|-----|
| 8 OZ FILET MIGNON    | 54  |
| 12 OZ FILET MIGNON   | 69  |
| 14 OZ NEW YORK STRIP | 57  |
| 16 OZ RIBEYE         | 64  |
| 24 OZ WAGYU TOMAHAWK | 145 |

🍴 HALAL AVAILABLE UPON REQUEST

ENHANCEMENTS:

|                         |   |                      |    |
|-------------------------|---|----------------------|----|
| BONE MARROW BUTTER..... | 8 | COMPOUND BUTTER..... | 5  |
| ZIP SAUCE .....         | 3 | OSCAR.....           | 18 |

SURF & TURF | 8oz Filet Mignon & 14 -16oz Lobster Tail145

SIDES

|                                                               |    |
|---------------------------------------------------------------|----|
| GRILLED ASPARAGUS   Parmesan Cheese .....                     | 15 |
| WILD MUSHROOM   Rosemary, Shallots, Garlic Butter .....       | 15 |
| TRUFFLE FRIES   White Truffle Oil .....                       | 14 |
| BRUSSELS SPROUTS   Hot Honey .....                            | 14 |
| MASHED POTATOES   Roasted Garlic .....                        | 13 |
| TRUFFLE CREAMED CORN   Sweet Corn, White Truffle, Cream ..... | 16 |
| MAC & CHEESE   Prime29-Style   Lobster 3oz +\$17 .....        | 15 |

FROM THE SEA

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| CRAB STUFFED SALMON                                                                                 | 38 |
| Crabmeat, Grilled Asparagus, Lemon Beurre Blanc                                                     |    |
| CHILEAN SEA BASS                                                                                    | 48 |
| Smoked Tomato Purée, Rainbow Swiss Chard, Tri-Color Baby Carrots, Snap Peas, Crispy Enoki Mushrooms |    |
| MAINE LOBSTER TAIL                                                                                  | 95 |
| 14-16 oz., Baby Carrots, Green Beans, Fingerling Potatoes, Asparagus                                |    |

PASTA

|                                                                   |    |
|-------------------------------------------------------------------|----|
| CAJUN CHICKEN PASTA                                               | 33 |
| Blackened Chicken, Mushroom, Spinach, Vodka Cream Sauce, Tomatoes |    |
| TORTELLINI EMILIANA                                               | 35 |
| Cheese Stuffed Tortellini, Ham, Peas, Parmesan Cream Sauce        |    |
| LOBSTER RAVIOLI                                                   | 38 |
| Sherry Cream Sauce                                                |    |

PLATES

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| PRIME29 BURGER                                                                     | 29 |
| House-made Cheese Sauce, Sautéed Onions, Bacon, Romaine, Tomato, Truffle Aioli     |    |
| CHICKEN VALDOSTANA                                                                 | 38 |
| Prosciutto, Fontina Cheese, Lemon Butter Sauce                                     |    |
| OTTO’S ROASTED CHICKEN                                                             | 32 |
| Oven Roasted Leg & Thigh, Roasted Sweet Potato & Asparagus & Maple Compound Butter |    |
| CHICKEN MORENGO                                                                    | 34 |
| Tomato Fillet, Caramelized Onions, Wild Mushrooms, Mashed Potatoes, Fresh Herbs    |    |

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 six (6), or more. 20% gratuity will be applied. Max two gift cards used per table. \$50 corkage fee.