

# PRIME

CINCINNATI

steak | seafood | wine

## Private Dining Dinner Menu

Private Dining Sales Manager: Elise Lemen

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[www.PrimeCincinnati.com](http://www.PrimeCincinnati.com)

*All Menus are priced per person unless otherwise noted.*

*Please feel free to ask for customizations as we want you and your guests to indulge in the Prime Cincinnati experience.*

# The Cincinnati 55

## Appetizers

*Appetizers may be purchased separately. See Hors d'Oeuvres page for options.*

## Salad Course

*Host Selects One*

**Caesar Salad** *Focaccia Croutons, Parmigiano Reggiano, Caesar*

**House Salad** *set with Peppercorn Ranch & Balsamic Vinaigrette*

**Greek Salad** *Danish Feta, Red Onion, Tomatoes, Kalamata Olives, Cucumbers*

**Baby Iceberg Salad** *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

## Entrée Course

*Host Selects Three*

*Vegetarian Pasta Prima Vera added as a courtesy to all menus*

**6oz Petite Filet**

**Berkshire Pork Chop** *with Chimichurri, Red Wine Demi Glace*

**Joyce Farms Chicken** *Pan Seared, Lemon-Thyme Jus*

**Grilled Scottish Salmon** *with Herb Butter*

## Served With

*Host Selects Two (Served Family Style)*

**Roasted Shallot Mashed Potatoes**

**Loaded Jumbo Tater Tots**

**Truffle Mac & Cheese**

**Lobster Mac & Cheese**

**Parmesan Risotto**

**Truffled Cream Corn**

**Grilled Asparagus** *with Lemon Zest & Sea Salt*

**Grilled Broccolini**

**Roasted Bourbon Maple Brussel Sprouts** *with Sugar Cured Bacon*

**Sautéed Mushrooms**

## Dessert Course

*All Included (Served Family Style)*

**Grippio's Pretzel Crusted Brownie** *with Caramel Chip Ice Cream from Loveland Sweets*

**Key Lime Pie**

**New York Style Cheesecake**

# 6<sup>th</sup> Street 67

## Appetizers

*Host Selects Two*

Shrimp Cocktail  
Premium Mini Crab Cakes  
Prime Meatballs  
Tomato Mozzarella Caprese  
Spinach & Boursin Stuffed Mushroom Caps  
Creamy-Spicy Crab Dip *with Tortilla Chips*

## Salad Course

*Host Selects One*

Caesar Salad *Focaccia Croutons, Parmigiano Reggiano, Caesar*  
House Salad *set with Peppercorn Ranch & Balsamic Vinaigrette*  
Greek Salad *Danish Feta, Red Onion, Tomatoes, Kalamata Olives, Cucumbers*  
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

## Entrée Course

*Host Selects Three*

*Vegetarian Pasta Prima Vera added as a courtesy to all menus*  
8oz Certified Angus Filet  
14oz Certified Angus Prime New York Strip  
Berkshire Pork Chop *with Chimichurri, Red Wine Demi Glace*  
Grilled Scottish Salmon *with Herb Butter*  
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*  
Chilean Sea Bass *with Lemon-Caper Sauce*

## Served With

*Host Selects Two (Served Family Style)*

Roasted Shallot Mashed Potatoes  
Loaded Jumbo Tater Tots  
Truffle Mac & Cheese  
Lobster Mac & Cheese  
Parmesan Risotto  
Truffled Cream Corn  
Grilled Asparagus *with Lemon Zest & Sea Salt*  
Grilled Broccolini  
Roasted Bourbon Maple Brussel Sprouts *with Sugar Cured Bacon*  
Sautéed Mushrooms

## Dessert Course

*All Included (Served Family Style)*

Grippe's Pretzel Crusted Brownie *with Caramel Chip Ice Cream from Loveland Sweets*  
Key Lime Pie  
New York Style Cheesecake

# The Walnut 77

## Appetizers

*Host Selects Two*

Shrimp Cocktail  
Premium Mini Crab Cakes  
Prime Meatballs  
Tomato Mozzarella Caprese  
Spinach & Boursin Stuffed Mushroom Caps  
Creamy-Spicy Crab Dip *with Tortilla Chips*

## Salad Course

*Host Selects One*

Caesar Salad *Focaccia Croutons, Parmigiano Reggiano, Caesar*  
House Salad *set with Peppercorn Ranch & Balsamic Vinaigrette*  
Greek Salad *Danish Feta, Red Onion, Tomatoes, Kalamata Olives, Cucumbers*  
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

## Entrée Course

*Host Selects Three*

*Vegetarian Pasta Prima Vera added as a courtesy to all menus*

8oz Certified Angus Filet  
16oz Certified Angus Ribeye  
14oz Certified Angus Prime New York Strip  
Berkshire Pork Chop *with Chimichurri, Red Wine Demi Glace*  
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*  
Grilled Scottish Salmon *with Herb Butter*  
Chilean Sea Bass *with Lemon-Caper Sauce*

## Served With

*Host Selects Two (Served Family Style)*

Roasted Shallot Mashed Potatoes  
Loaded Jumbo Tater Tots  
Truffle Mac & Cheese  
Lobster Mac & Cheese  
Parmesan Risotto  
Truffled Cream Corn  
Grilled Asparagus *with Lemon Zest & Sea Salt*  
Grilled Broccolini  
Roasted Bourbon Maple Brussel Sprouts *with Sugar Cured Bacon*  
Sautéed Mushrooms

## Dessert Course

*All Included (Served Family Style)*

Grippe's Pretzel Crusted Brownie *with Caramel Chip Ice Cream from Loveland Sweets*  
Key Lime Pie  
New York Style Cheesecake

# The @580 92

## Appetizers

*Host Selects Three*

Shrimp Cocktail  
Premium Mini Crab Cakes  
Prime Meatballs  
Tomato Mozzarella Caprese  
Spinach & Boursin Stuffed Mushroom Caps  
Artisanal Cheese & Charcuterie Tray  
Creamy-Spicy Crab Dip *with Tortilla Chips*

## Salad Course

*Host Selects One*

Caesar Salad *Focaccia Croutons, Parmigiano Reggiano, Caesar*  
House Salad *set with Peppercorn Ranch & Balsamic Vinaigrette*  
Greek Salad *Danish Feta, Red Onion, Tomatoes, Kalamata Olives, Cucumbers*  
Baby Iceberg Salad *Sugar Cured Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

## Entrée Course

*Host Selects Three*

*Vegetarian Pasta Prima Vera added as a courtesy to all menus*

8oz American Wagyu Filet  
16oz Certified Angus Ribeye  
14oz Certified Angus Prime New York Strip  
Berkshire Pork Chop *with Chimichurri, Red Wine Demi Glace*  
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*  
Grilled Scottish Salmon *with Herb Butter*  
Chilean Sea Bass *with Lemon-Caper Sauce*

## Served With

*Host Selects Two (Served Family Style)*

Roasted Shallot Mashed Potatoes  
Loaded Jumbo Tater Tots  
Truffle Mac & Cheese  
Lobster Mac & Cheese  
Parmesan Risotto  
Truffled Cream Corn  
Grilled Asparagus *with Lemon Zest & Sea Salt*  
Grilled Broccolini  
Roasted Bourbon Maple Brussel Sprouts *with Sugar Cured Bacon*  
Sautéed Mushrooms

## Dessert Course

*All Included (Served Family Style)*

Grippo's Pretzel Crusted Brownie *with Caramel Chip Ice Cream from Loveland Sweets*  
Key Lime Pie  
New York Style Cheesecake  
Half Baked Chocolate Chip Cookie *with Vanilla Bean Ice Cream from Loveland Sweets*

# Hors d'Oeuvres

*All Hors d'Oeuvre Platters are portioned at 25 pieces or for 25 guests*

*It is always suggested to estimate a minimum of 2-3 portions per guest*



Prime Meatballs <i>with House Marinara</i>	
Spinach & Boursin Stuffed Mushroom Caps	50
Tomato Mozzarella Caprese	50
Premium Mini Crab Cakes	50
Baby Back BBQ Ribs	75
Tenderloin Tip Sliders <i>with Cajun Aioli, Onion Straws, Ciabatta</i>	80
Oysters <i>East, West, or Mingled</i>	90
Shrimp Cocktail <i>with Traditional Spicy Sauce</i>	120
Prosciutto Wrapped Scallops <i>with Ginger Hoisin Glaze</i>	150
Deviled Eggs <i>with Bacon and Truffle Oil</i>	175
Artisanal Cheese & Charcuterie	100
Fresh Seasonal Fruit Platter	80
Vegetable Platter <i>Grilled &amp; Chilled with Mediterranean Seasoning</i>	70
Creamy-Spicy Crab Dip <i>with Tortilla Chips</i>	60
Truffle Mac & Cheese	85
Lobster Mac & Cheese	110
Mini New York Style Cheesecake	160
Mini Key Lime Pie	32
Mini Grippo's Pretzel Crusted Brownies	32
Mixed Mini Desserts	32
	32

*Please feel free to make special requests*

# Beverages

## All About Wine

As our logo suggest, at Prime Cincinnati we love wine! Whether you are a connoisseur or are beginning your adventure into to the wonderful world of wine, we encourage you to consider ordering a variety to pair specifically with your chosen menu items. In pairing your wine we can then present it tableside, during the courses of the meal adding an elegant touch and a note of attention to detail that will impress your guests.

Wine lists are updated frequently and will be attached separately.

## Host Bar Based on Consumption

*Priced Per Item Ordered*

The options are plentiful with the host bar. You control the items served. For instance, you can restrict the bar to just beer and wine. Or you could choose one of our tiers below. You could put a time limit or dollar limit on the tab. It is entirely up to you. Drink tickets may also be considered.

**Premium Tier:** Absolut, Titos, Tanqueray, Bombay Sapphire, Maker Mark, Bulliet, Crown, Dewars, Patron Silver, Captain Morgans, Bacardi, House Wines, and House Selection of Bottled Beer.

**Super Premium Tier:** Grey Goose, Belvedere, Chopin, Tanqueray 10, Hendricks, Basil Hayden's, Woodford Double Oak, Johnnie Walker Black, Chivas, Captain Morgans, Bacardi, House Wines, and House Selection of Bottled Beer.

*Standard Mixers & Garnish Include: Coke, Diet, Sprite, Soda, Tonic, Cranberry, Orange Juice; Lemons, Limes, Oranges, Cherries*

## Beverage Packages

*Priced Per Person*

**Non-Alcoholic Package \$5:** Soft Drinks, Juices, Tea, Iced Tea, and Drip Coffee

### Full Bar Packages

1-Hour		2-Hour		3-Hour	
Premium	24	Premium	34	Premium	49
Super Premium	27	Super Premium	37	Super Premium	52

*Standard Mixers & Garnish Include: Coke, Diet, Sprite, Soda, Tonic, Cranberry, Orange Juice; Lemons, Limes, Oranges, Cherries*

### Beer & Wine Only Packages

1-Hour		2-Hour		3-Hour	
B&W	20	B&W	30	B&W	40

*All Alcohol Packages include non-alcoholic beverages*