

PRIME

CINCINNATI

steak | seafood | wine

Private Dining Lunch Menu

Private Dining Sales Manager: Elise Lemen

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www.PrimeCincinnati.com

All Menus are priced per person unless otherwise noted.

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

6th Street Lunch 20

Prime Stacks

Host Selects Three

Served with Parmesan Frites

Vegetarian Pasta added as a courtesy to all menus

Scottish Salmon BLT

Bacon, Tomatoes, Bibb Lettuce, Garlic Aioli

Paxton Prime Time

Prime House Ground, Bacon, Balsamic Onions, Habanero Havarti, Bibb Lettuce, Tomatoes, Basil Aioli, Brioche

Cajun Chicken

Bibb Lettuce, Vine Ripened Tomatoes, Shaved Red Onion, Gruyere, Garlic Aioli, Brioche

Cuban

Pulled Pork, Ham, Pickle, Gruyere, Whole Grain Mustard

Tenderloin Tip

Horseradish Havarti, Crispy Onion Straws, Chipotle Aioli, Brioche

Prime Dip

Caramelized Onions, Roasted Red Peppers, Gruyere, Au Jus, Baguette

Tenderloin Tip Tacos

Cabbage, Pico de Gallo, Guacamole, Cilantro Sour Cream, Corn Tortillas

Po-Boy

Host Chooses One Protein

Chicken, Shrimp, or Beef Tenderloin

Toasted Roll, Shaved Lettuce, Vine Ripened Tomatoes, Jalapeno, Cajun Aioli

Entrée Salads

(Host Selects Two Options)

Caesar

Focaccia Croutons, Parmigiano Reggiano, Caesar

Wedge

Bacon, Bleu Cheese Crumbles, Vine Ripened Tomatoes, Red Onions

Charred Chopped

Grilled Asparagus, Zucchini, Yellow Squash, Roasted Red Peppers, Gouda, Tomato-Chive Vinaigrette

Prime Chopped

Grilled Gerber Chicken, Milano Salami, Charred Kale, Vine Ripened Tomatoes, Bleu Cheese, Balsamic Vinaigrette

Cobb

Blackened Chicken, Bacon, Hard Boiled Egg, Vine Ripened Tomatoes, Avocado, Peppercorn Ranch

Strawberry Fields

Mixed Greens, Candied Pecans, Bleu Cheese, Strawberries, Crispy Onion Straws, Strawberry-Balsamic Vinaigrette

Dessert Platters may be added ala cart for \$32 each

Prime Stacks Menu Available for Groups of 30 or Less Only

The Prime 35

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*

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

Entrée Course

All Available For Individual Guest Choice

Vegetarian Pasta added as a courtesy to all menus

6oz Certified Angus Filet

Pasta Prima Vera *Vegetarian Option*

Grilled Scottish Salmon

Berkshire Bone-In Pork Loin *Cajun seasoned*

Garlic Shrimp OR Chicken

Parmesan, Baby Spinach, Grape Tomatoes, Spicy Lemon-Cream, Linguine

Served With

Host Selects Two (Served Family Style)

Roasted Shallot Mashed Potatoes

Truffle Mac & Cheese

Lobster Mac & Cheese

Parmesan Risotto

Truffled Cream Corn

Grilled Asparagus *with Chipotle Hollandaise*

Grilled Broccoli

Roasted Bourbon Maple Brussel Sprouts *with Neuske 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

Streetcar 45

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*

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

Entrée Course

Host Selects Three

Vegetarian Pasta added as a courtesy to all menus

6oz Certified Angus Filet Mignon

8oz Prime Angus New York Strip

Pasta Prima Vera *Cavatappi with House Marinara*

Grilled Scottish Salmon *with herb butter*

Garlic Shrimp OR Chicken *Parmesan, Baby Spinach, Grape Tomatoes, Spicy Lemon-Cream, Linguine*

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 Chipotle Hollandaise*

Grilled Brocolini

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

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