

# PRIME

CINCINNATI

steak | seafood | wine

## Private Dining Lunch Menu

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*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.*

# 6<sup>th</sup> 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*

### Fish OR Tenderloin Tip Tacos

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

### Po-Boy

*Choice of Chicken, Shrimp, Mahi Mahi, 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***

# The Prime 35

## 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

*Guests May Choose From All Options*

**6oz Petite Filet** *with Roasted Shallot Mash, Julienned Vegetables, Red Wine Demi*

**Pasta Prima Vera** *Cavatappi with House Marinara*

**Spicy Crab Opah** *with Parsnip Puree, Grilled Broccoli, Red Pepper Coulis*

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

## 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**

# 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 Filet Mignon**  
**8oz Prime 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 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**

# 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*



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

*Please feel free to make special requests*

# Beverages

## Host Options

*The Host or Open Bar is based on what is ordered and applied to the host's bill*

**Non-Alcoholic Options Include:** Soft Drinks, Juices, Tea, Iced Tea, Raspberry Iced Tea, & Drip Coffee

**Alcoholic Options are Subject to Host Requests:** It may be restricted to Beer & Wine only. Host may also choose a tier of liquor (well, premium, super premium) to accommodate their needs.

## Packages

*Priced Per Person*

**Non-Alcoholic \$3** Includes: Soft Drinks, Juices, Tea, Iced Tea, Raspberry Iced Tea, & Drip Coffee

### 1 Hour Full Bar

Premium 24  
Super Premium 27

### 2 Hour Full Bar

Premium 34  
Super Premium 37

### 3 Hour Full Bar

Premium 49  
Super Premium 52

**Hourly Bar includes:** Liquor (Based on Tier), Domestic & Imported Bottled Beer, House Wine, Soft Drinks, Juices, Teas, & Drip Coffee

**Premium Tier Includes:** Absolut, Ketel One, Tanqueray, Bombay Sapphire, Makers, Bulliet, Crown, Dewars, Patron, Captain Morgans, Bacardi

**Super Premium Tier Includes:** Grey Goose, Belvedere, Chopin, Tanqueray 10, Hendricks, Basil Hayden's, Angel's Envy, Crown, Captain Morgans, Bacardi, Johnnie Walker Black, Chivas

### 1 Hour Beer & Wine

Premium 20

### 2 Hour Beer & Wine

Premium 30

### 3 Hour Beer & Wine

Premium 40

**Beer & Wine includes:** Domestic & Imported Bottled Beer, House Wine, Soft Drinks, Juices, Teas, & Drip Coffee

**Domestic Beer:** Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Blue Moon, Sam Adams, Yeungling, Becks NA

**Imported Beer:** Heineken, Amstel Light, Corona, Stella Artois, Stella Cidre, Duvel Belgium Golden Ale, &

## Custom Wine Pairing

*Utilize our Expertise: we can customize a wine pairing for each of your courses*

**OR**

*Enjoy the benefits of our Veleta Wines partnership: a Veleta Wine pairing for \$50 per person.*

*We will pair the different varietals Veleta has to offer with each of your courses.*

## Specialty Cocktail Package (\$8 in addition to other package)

Choose two of our signature cocktails to be a special addition to your bar service

**Cucumber Crisp** *Hendricks Gin, St. Germaine, Sour Mix, Soda with Fresh Cucumber & Lime*

**Spicy Prime Rita** *Don Julio Tequila, Cointreau, Sour Mix, Orange Juice, Fresh Muddled Jalapenos, Lime & a Float of Grand Marnier*

**The Cincy @ 6th** *Bourbon, Sweet Vermouth, Orange Bitters, Orange Twist*

**Mandarin Pamartini** *Mandarin Vodka, Pomegranate Liqueur, Triple Sec, Cranberry & Lemon Juice*

**The Weasel** *Tito's Vodka, Lemon Juice & Water*

**Sour Bulleit** *Bourbon, Lemon Juice, Simple Syrup & Splash of Sprite, Layered with House Cabernet*

**Prosecco Poinsetta** *Vodka, St. Germaine, Cranberry Juice, Finished with Prosecco*

**Photographic Memories** *Bacardi, Captain Morgan, Malibu, Orange Juice, Grenadine with a Float of Blue Curacao*

## Scotch, Bourbon, & After Dinner Drinks \$50

*\$25 if in addition to other package or open host bar*

**Liqueurs Included:** Baileys, Kahlua, Frangelico, Courviosier VSOP

**Ports Included:** Fonseca Ruby, Taylor Fladgate 10, Taylor Fladgate 20

**Bourbon Included:** Jefferson Reserve, Woodford Double Oaked

### Scotch (Choose 3):

Glenmorangie Extremely Rare, Glenfiddich 15

Glenlivet 18

Oban 14

Lagavulin 16

Macallan 18

Glenmorangie Original

Glenfiddich 12

Glenfiddich 15

Glenlivet 12

Laphroaig 10

Macallan 12

Balvenie 12 Double Wood