

PRIME

CINCINNATI

steak | seafood | wine

PRE-THEATRE TWO-COURSE DINING EXPERIENCE - \$55

AVAILABLE SUNDAY TO THURSDAY, 4:00 PM - 6:00 PM, EXCLUDING HOLIDAYS.

**INDULGE IN AN EXQUISITE SELECTION OF STARTERS AND ENTRÉES,
CRAFTED TO ELEVATE YOUR DINING EXPERIENCE.**

CHOOSE ONE TO SAVOR, AND LET EACH BITE CAPTIVATE YOUR SENSES.

STARTER

HARVEST SALAD

*FRESH BABY GREENS WITH CHARRED KALE, ROASTED BRUSSELS SPROUTS, QUINOA, SMOKED PROVOLONE,
CANDIED PECANS, AND A HONEY TRUFFLE VINAIGRETTE.*

CAESAR SALAD

*CRISP ROMAINE, FOCACCIA CROUTONS, PARMIGIANO REGGIANO, AND
OUR HOUSE-MADE CAESAR DRESSING.*

SOUP DU JOUR

CHEF'S DAILY SELECTION, CRAFTED WITH FRESH FLAVORS.

LOBSTER BISQUE

A RICH, VELVETY SOUP INFUSED WITH TENDER LOBSTER.

ENTRÉE SELECTION

**TREAT YOURSELF TO ONE OF OUR SIGNATURE MAIN COURSES,
EXPERTLY CRAFTED TO PERFECTION AND SERVED WITH A SIDE OF YOUR CHOICE.**

8OZ CERTIFIED ANGUS BEEF® FILET*

A TENDER, PREMIUM CUT GRILLED TO PERFECTION.

PORK CHOP*

SUCCULENT, FLAVORFUL, AND A TRUE MASTERPIECE.

CHILEAN SEA BASS*

ACCOMPANIED BY BUTTERED ONION RICE AND A SUN-DRIED TOMATO LEMON BUTTER SAUCE.

SIDES TO ELEVATE YOUR ENTRÉE (CHOOSE ONLY ONE)

POTATOES, BOURBON BACON BRUSSELS, ROASTED SHALLOT MASHED POTATOES (ADD TRUFFLE \$2),
GRILLED ASPARAGUS, LOADED TATER TOT ROUNDS, MAC & CHEESE (ADD TRUFFLE \$2), LOADED
BAKED POTATO, HARVEST ROASTED VEGETABLES, BUTTER ONION RICE.

PLEASE NOTE: CHOOSE ONE ITEM PER COURSE.

THIS PROMOTIONAL MENU IS AVAILABLE SUNDAY TO THURSDAY, 4:00 PM - 6:00 PM, EXCLUDING HOLIDAYS.
AVAILABILITY IS SUBJECT TO MANAGEMENT DISCRETION AND IS NOT ELIGIBLE FOR DISCOUNTS.

*ITEMS CAN BE PREPARED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.*