



PRIME
CINCINNATI
steak | seafood | wine

STEAKHOUSE MONTH

APPETIZER OPTIONS (Choose 1)

BONEM ARROW LUGE

Roasted Canoe-Cut Bone, Maldon Sea Salt, Roasted Garlic, Sourdough Crostini, Finished with a Sherry Cask Bourbon

CHICKEN LETTUCE WRAP

Cashews, Hoisin, Iceberg, Fried Wontons

MARY & HER LITTLE LAMB ROLL

Egg, Half-Dried Tomatoes, Golden Raisins, Whipped Feta, Hot Honey

CALAMARI

Banana Pepper, Bell Peppers, Hoisin, Spicy Mayo

ENTRÉE OPTIONS (Choose 1)

38 oz. TOMAHAWK FOR TWO \$198

6 oz. FILET \$69

8 oz. FILET \$84

14 oz. DELMONICO RIBEYE \$96

20 oz. DRY-AGED COWBOY \$118

14 oz. BERKSHIRE PORK CHOP \$61

8 oz. WAGYU RIBEYE FILET \$96

16 oz. WAGYU RIBEYE \$167



DESSERT OPTIONS (Choose 1)

BEEF BACON BOURBON CARAMEL CHEESECAKE

Tallow Graham Cracker Crust®

LEMON-OLIVE OIL POLENTA CAKE

Lemon Curd, Cream Cheese Frosting, Caramelized Lemon Slices Kahlua, Espresso, Lady fingers

STRAWBERRY TIRAMISU

Kahlúa, Espresso, Ladyfingers

3 COURSE DINNER FEATURING

Certified Angus Beef ® Prime



SIDE OPTIONS (Choose 1)

MAC & CHEESE

5-Cheese Sauce, Spirali Pasta, Toasted Breadcrumbs

PRIME POTATOES

Fingerlings, Sweet Onions, Sous Vide Pork Belly

GRILLED BROCCOLINI

Half-Dried Tomatoes, Goat Cheese, Hot Honey

BOURBON BRUSSELS

Hickory-Smoked Bacon, Ohio Maple Syrup

LOADED BAKED POTATO

Aged Cheddar, Hickory-Smoked Bacon, Sour Cream, Fresh Chives

LOADED TOTS

Aged Cheddar, Hickory-Smoked Bacon, Smoked Jalapeño Sour Cream, Fresh Chives

ROASTED SHALLOT MASHED POTATOES

TRUFFLED CREAMED CORN

Sweet Corn, Fresh Herbs, Cream

Eating raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. We are not responsible for the appearance or taste of steaks cooked Medium-Well to Well-Done. This menu is considered a promotional menu and is not valid with any other promotion. Valid only for dine-in.