

PRIME

CINCINNATI

steak | seafood | wine

Private Dining Dinner 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 and your guests to indulge in the Prime Cincinnati experience.

The Cincinnati 69

Appetizers

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

Salad Course

Host Selects One (Served Individually)

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

House Salad *Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons, Balsamic Vinaigrette*

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

Entrée Course

Guests Select Individually Upon Arrival

6oz Certified Angus Beef® Filet

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

Akura Salmon *Grilled, Herb Butter*

Vegetarian Pasta Prima Vera added as a courtesy to all menus

Vegan meals also available upon prior request

Served With

Host Selects Two (Served Family Style)

Roasted Shallot Mashed Potatoes

Loaded Tater Tots

Truffle Mac & Cheese

Lobster Mac & Cheese

Parmesan Risotto

Truffle Cream Corn

Steamed Asparagus *Hollandaise*

Bourbon Maple Bacon Brussel Sprouts

Sautéed Mushrooms

Dessert Course

Host Narrows to Two Desserts *Groups of 30 or more select one Dessert (Guests Choose from Individually Upon Arrival†)

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

Key Lime Pie

New York Style Cheesecake

*These items are cooked 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.

†Guest counts of 50 or more are required to submit their choices a minimum of 1 week in advance of the event. The Host is responsible for collecting guest choices.

6th Street 85

Appetizers

Host Selects Two (Served on Table or Buffet Style)

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 (Served Individually)

Caesar Salad *Romaine, Focaccia Croutons, Parmigiano Reggiano, Caesar Dressing*
House Salad *Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons, Balsamic Vinaigrette*
Baby Iceberg Salad *Bacon, Blue Cheese, Vine Ripened Tomatoes, Red Onions, Blue Cheese Dressing*

Entrée Course

Host Narrows to Three Proteins (Guests Select from Individually Upon Arrival†)

8oz *Certified Angus Beef*® Filet
8oz *Certified Angus Beef*® Ribeye Fillet
14oz *Certified Angus Beef*® Prime New York Strip
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*
Akura Salmon *Grilled, Herb Butter*
Vegetarian Pasta Prima Vera added as a courtesy to all menus
Vegan meals also available upon prior request

Served With

Host Selects Two (Served Family Style)

Roasted Shallot Mashed Potatoes
Loaded Tater Tots
Truffle Mac & Cheese
Lobster Mac & Cheese
Parmesan Risotto
Truffle Cream Corn
Steamed Asparagus *Hollandaise*
Bourbon Maple Bacon Brussel Sprouts
Sautéed Mushrooms

Dessert Course

Host Narrows to Two Desserts *Groups of 30 and more select one dessert (Guests Choose from Individually Upon Arrival†)

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

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The Walnut 94

Appetizers

Host Selects Two (Served on Table or Buffet Style)

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 (Served Individually)

Caesar Salad *Romaine, Focaccia Croutons, Parmigiano Reggiano, Caesar Dressing*
House Salad *Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons, Balsamic Vinaigrette*
Baby Iceberg Salad *Bacon, Blue Cheese, Vine Ripened Tomatoes, Red Onions, Blue Cheese Dressing*

Entrée Course

Host Narrows to Three Proteins (Guests Select from Individually Upon Arrival[†])

8oz *Certified Angus Beef*[®] Filet
8oz *Certified Angus Beef*[®] Ribeye Filet
14oz *Certified Angus Beef*[®] Prime New York Strip
16oz *Certified Angus Beef*[®] Ribeye
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*
Akura Salmon *Grilled, Herb Butter*
Chilean Seabass *Pan Seared, Lemon Butter*
Vegetarian Pasta Prima Vera added as a courtesy to all menus
Vegan meals also available upon prior request

Served With

Host Selects Two (Served Family Style)

Roasted Shallot Mashed Potatoes
Loaded Tater Tots
Truffle Mac & Cheese
Lobster Mac & Cheese
Parmesan Risotto
Truffle Cream Corn
Steamed Asparagus *Hollandaise*
Bourbon Maple Bacon Brussel Sprouts
Sautéed Mushrooms

Dessert Course

Host Narrows to Two Desserts *Groups of 30 or more select one Dessert (Guests Choose from Individually Upon Arrival[†])

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

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The @580 110

Appetizers

Host Selects Three (Served on Table or served Buffet Style)

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 (Served Individually)

Caesar Salad *Romaine, Focaccia Croutons, Parmigiano Reggiano, Caesar Dressing*
House Salad *Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons, Balsamic Vinaigrette*
Baby Iceberg Salad *Bacon, Blue Cheese, Vine Ripened Tomatoes, Red Onions, Blue Cheese Dressing*

Entrée Course

Host Narrows to Three Proteins (Guests Select from Individually Upon Arrival†)

8oz *Certified Angus Beef*® Filet
8oz *Certified Angus Beef*® Ribeye Filet
14oz *Certified Angus Beef*® Prime New York Strip
16oz *Certified Angus Beef*® Ribeye
Joyce Farms Chicken *Pan Seared, Lemon-Thyme Jus*
Akura Salmon *Grilled, Herb Butter*
Chilean Seabass *Pan Seared, Lemon Butter*
Vegetarian Pasta Prima Vera added as a courtesy to all menus
Vegan meals also available upon prior request

Served With

Host Selects Two (Served Family Style)

Roasted Shallot Mashed Potatoes
Loaded Tater Tots
Truffle Mac & Cheese
Lobster Mac & Cheese
Parmesan Risotto
Truffle Cream Corn
Steamed Asparagus *Hollandaise*
Bourbon Maple Bacon Brussel Sprouts
Sautéed Mushrooms

Dessert Course

Host Narrows to Three Desserts *Groups of 30 or more select one Dessert (Guests Choose from Individually Upon Arrival†)

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


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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>	60
Spinach & Boursin Stuffed Mushroom Caps	60
Tomato Mozzarella Caprese	60
Premium Mini Crab Cakes	110
Tenderloin Tip Sliders <i>with Cajun Aioli, Onion Straws, Ciabatta</i>	120
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>	275
Deviled Eggs <i>with Bacon and Truffle Oil</i>	100
Artisanal Cheese & Charcuterie	90
Fresh Seasonal Fruit Platter	70
Vegetable Platter <i>Grilled & Chilled with Mediterranean Seasoning</i>	65
Creamy-Spicy Crab Dip <i>with Tortilla Chips</i>	95
Truffle Mac & Cheese	140
Lobster Mac & Cheese	190
Mini New York Style Cheesecake	36
Mini Key Lime Pie	36
Mini Grippo's Pretzel Crusted Brownies	36
Mixed Mini Desserts	36

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, Casamigos, Captain Morgan's, Bacardi, House Wines, and House Selection of Bottled Beer.

Super Premium Tier: Grey Goose, Belvedere, Chopin, Tanqueray, Hendricks, Basil Hayden's, Rabbit Hole Bourbon Whiskey, Rabbit Hole CaveHill, Johnnie Walker Black, Chivas, Captain Morgan's, Bacardi, Patron Silver, Grand Leyenda Anejo, 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	29	Premium	39	Premium	54
Super Premium	32	Super Premium	42	Super Premium	57

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	22	B&W	32	B&W	42

All Alcohol Packages include non-alcoholic beverages