

PRIME

CINCINNATI

steak | seafood | wine

Private Dining Lunch Menu

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Proudly Serving

100% Certified Angus Beef© Prime Steaks

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.

Latest Update: June 2025

6th Street Lunch³⁰

Available for groups of 15 people or less

Guests Select One Prime Stack OR One Entree Salad

Prime Stacks

Served with Parmesan Frites

Jack Burger

Bacon, Rocket Arugula, Aged Cheddar, Bourbon Bacon Jam, Truffle Aioli, Brioche Bun

Salmon BLT

Grilled Salmon, Bacon, Leaf Lettuce, Tomatoes, Garlic Aioli, Brioche Bun

Cajun Chicken

Blackened Chicken, Gruyere, Leaf Lettuce, Tomatoes, Red Onions, Garlic Aioli, Brioche Bun

Entree Salads

Grilled Chicken Caesar

Grilled Chicken, Romaine, Focaccia Croutons, Parmigiano Reggiano, Caesar Dressing

Cobb

Blackened Chicken, Romaine, Bacon, Steamed Eggs, Chopped Tomatoes, Avocado, Peppercorn Ranch

*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.



Walnut Lunch⁴⁵

Available for groups of 15 people or less

Guests Select One Prime Stack OR One Entree Salad

Appetizers - Host Selects 2 (Served on Table or Buffet Style)

Prime Meatballs

Premium Mini Crab Cakes

Shrimp Cocktail

Creamy Spicy Crab Dip

Prime Stacks - Host selects 4 (Guests Select Individually)

Served with Parmesan Frites

Salmon BLT - Grilled Salmon, Leaf Lettuce, Tomatoes, Garlic Aioli, Brioche Bun

Paxton Prime Time - Certified Angus Beef®, Bacon, Balsamic Onions, Habanero Havarti, Bibb Lettuce, Tomatoes, Basil Aioli, Brioche Bun

Jack Burger - Bacon, Rocket Arugula, Aged Cheddar, Bourbon Bacon Jam, Truffle Aioli, Brioche Bun

Cajun Chicken - Blackened Chicken, Gruyere, Leaf Lettuce, Tomatoes, Red Onions, Garlic Aioli, Brioche Bun

Tenderloin Tip - Certified Angus Beef® Tenderloin Tips, Horseradish Havarti, Crispy Onion Straws, Chipotle Aioli, Brioche Bun

Prime Dip - Shaved Certified Angus Beef®, Caramelized Onions, Roasted Red Peppers, Gruyere, Au Jus, Baguette

Entree Salads - Host selects 3 (Guests Select Individually)

Grilled Chicken Caesar - Grilled Chicken, Romaine, Focaccia Croutons, Parmigiano Reggiano, Caesar Dressing

Prime Chopped Salad - Charred Kale, Grilled Chicken, Milano Salami, Tomatoes, Blue Cheese, Balsamic Vinaigrette

Cobb Salad - Blackened Chicken, Romaine, Bacon, Steamed Eggs, Chopped Tomatoes, Avocado, Peppercorn Ranch

Strawberry Fields Salad - Mixed Greens, Candied Pecans, Strawberries, Moody Blue Cheese, Crispy Onion Straws, Strawberry Vinaigrette

Prime Steakhouse Strawberry Salad - Tenderloin Tips, Strawberries, Grilled corn, Quinoa, Half-Dried Tomatoes, Steamed Eggs, Red Onion, Candied Pecans, Bleu Cheese Crumbles, Honey Truffle Vinaigrette

Dessert Course - Guests Select Individually

Pretzel Crusted Brownie - Caramel Chocolate Chip Ice Cream

New York Style Cheesecake

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580 Lunch Buffet ⁵⁵

Non-Alcoholic Beverage Package Included

(Includes Coffee, Soft Drinks & Tea)

Salad - Host selects 1

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

Mixed Greens Salad - Mixed Greens, Carrot, Cucumber, Red Onion, Tomatoes, Focaccia Croutons, Balsamic Vinaigrette or Peppercorn Ranch

Prime Stacks Sliders

Salmon BLT - Grilled Salmon, Leaf Lettuce, Tomatoes, Garlic Aioli, Brioche Bun

Cajun Chicken - Blackened Chicken, Gruyere, Leaf Lettuce, Tomatoes, Red Onions, Garlic Aioli, Brioche Bun

Tenderloin Tip - Certified Angus Beef® Tenderloin Tips, Horseradish Havarti, Crispy Onion Straws, Chipotle Aioli, Brioche Bun

Sides - Host Selects 2

Roasted Shallot Mashed Potatoes

Truffle Mac & Cheese

Grilled Vegetables - Mediterranean Marinade, Served Chilled

Bourbon Maple Bacon Brussel Sprouts

Dessert Course

Mixed Mini Desserts - Pretzel Crusted Brownie, 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.

- \$85 **Traditional Meatballs** - *Pomodoro, Creamy Polenta*
- 75 **Spinach & Boursin Stuffed Mushroom Caps**
- 75 **Caprese Bruschetta Crostinis**
- 125 **Premium Mini Crab Cakes**
- 150 **Tenderloin Tip Sliders** - *Cajun Aioli, Onion Straws, Ciabatta*
- 175 **Shrimp Cocktail** - *Traditional Spicy Sauce*
- 100 **Truffled Deviled Eggs** - *White Truffle Oil, Bacon, Chives*
- 120 **Artisanal Cheese & Charcuterie Board**
- 75 **Fruit Platter**
- 75 **Vegetable Platter** - *Raw Fresh Vegetables, Peppercorn Ranch*
- 75 **Grilled Vegetable Platter** - *Mediterranean Marinade, Served Chilled*
- 110 **Creamy Spicy Crab Dip** - *Tortilla Chips*
- 180 **Truffle Mac & Cheese**
- 220 **Lobster Mac & Cheese**
- 40 **Mini New York Style Cheesecakes**
- 40 **Mini Key Lime Pies**
- 40 **Mini Pretzel Crusted Brownies**
- 40 **Mixed Mini Desserts**

