

PRIME

CINCINNATI

steak | seafood | wine

Private Dining Dinner 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

The Cincinnati⁷⁹

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

Guests choose between Balsamic Vinaigrette or Peppercorn Ranch

Baby Iceberg - Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions

Guests choose between Bleu Cheese Dressing or Balsamic Vinaigrette

Entree Course - Guests Select Individually

6oz Certified Angus Beef © Filet Mignon

Aukra Salmon - Moroccan Seasoning, Honey Glaze

Chicken Parmesan - Fried Chicken Breast, Pomodoro, Fresh Mozzarella

Vegetarian option added to all menus as a courtesy:

Stuffed Butternut Squash - Quinoa, Charred Kale, Brussels, Wild Mushrooms, Dried Cranberries, Pomegranate Glaze, Crumbled Goat Cheese (Remove Goat Cheese for Vegan)

Served With - Served Family Style

Roasted Shallot Mashed Potatoes

Grilled Asparagus - Half Dried Tomatoes, Goat Cheese, Hot Honey Drizzle

Entree Course - Guests Select Individually

Key Lime Pie

NY 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.



6th Street 95

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

Shrimp Cocktail **Premium Mini Crab Cakes**
Prime Meatballs **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

Guests choose between Balsamic Vinaigrette or Peppercorn Ranch

Baby Iceberg - Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions

Guests choose between Bleu Cheese Dressing or Balsamic Vinaigrette

Entree Course - **Host Narrows Down to Three (Guests Select Individually)**

8oz Certified Angus Beef © Filet Mignon

12oz Certified Angus Beef © Prime NY Strip

Aukra Salmon - Moroccan Seasoning, Honey Glaze

Chicken Parmesan - Fried Chicken Breast, Pomodoro, Fresh Mozzarella

Vegetarian option added to all menus as a courtesy:

Stuffed Butternut Squash - Quinoa, Charred Kale, Brussels, Wild Mushrooms, Dried Cranberries, Pomegranate Glaze, Crumbled Goat Cheese (Remove Goat Cheese for Vegan)

Served With - **Host Selects Two (Served Family Style)**

Sauteed Mushrooms

Truffle Mac & Cheese

Bourbon Maple Bacon Brussel Sprouts

Roasted Shallot Mashed Potatoes

Butter Onion Rice - Basmati, Caramelized Onion

Grilled Asparagus - Half Dried Tomatoes, Goat Cheese, Hot Honey Drizzle

Summertime Garden Vegetables - Zucchini, Squash, Asparagus, Red Bell Peppers, Sweet Corn, Garlic

Dessert Course - **Host Narrows Down to Two (Guests Select Individually)**

Key Lime Pie

NY Style Cheesecake

Pretzel Crusted Brownie - Caramel Chocolate Chip Ice Cream

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The Walnut 109

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

Shrimp Cocktail

Caprese Bruschetta Crostinis

Prime Meatballs

Truffle Deviled Eggs - *White Truffle Oil, Bacon, Chives*

Premium Mini Crab Cakes

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*

Guests choose between Balsamic Vinaigrette or Peppercorn Ranch

Baby Iceberg - *Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions*

Guests choose between Bleu Cheese Dressing or Balsamic Vinaigrette

Entree Course - Host Narrows Down to Three (Guests Select Individually)

8oz Certified Angus Beef © Filet Mignon

12oz Certified Angus Beef © Prime NY Strip

14oz Certified Angus Beef © Delmonico Ribeye

Aukra Salmon - *Moroccan Seasoning, Honey Glaze*

Chicken Parmesan - *Fried Chicken Breast, Pomodoro, Fresh Mozzarella*

Vegetarian option added to all menus as a courtesy:

Stuffed Butternut Squash - *Quinoa, Charred Kale, Brussels, Wild Mushrooms, Dried*

Cranberries, Pomegranate Glaze, Crumbled Goat Cheese (Remove Goat Cheese for Vegan)

Served With - Host Selects Two (Served Family Style)

Sauteed Mushrooms

Truffle Mac & Cheese

Bourbon Maple Bacon Brussel Sprouts

Roasted Shallot Mashed Potatoes

Butter Onion Rice - *Basmati, Caramelized Onion*

Grilled Asparagus - *Half-dried Tomatoes, Goat Cheese, Hot Honey Drizzle*

Summertime Garden Vegetables - *Zucchini, Squash, Asparagus, Red Bell Peppers, Sweet Corn, Garlic*

Dessert Course - Host Narrows Down to Two (Guests Select Individually)

Key Lime Pie

NY Style Cheesecake

Pretzel Crusted Brownie - *Caramel Chocolate Chip Ice Cream*

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

Shrimp Cocktail	Truffle Deviled Eggs - <i>White Truffle Oil, Bacon, Chives</i>
Prime Meatballs	Creamy Spicy Crab Dip - <i>with Tortilla Chips</i>
Premium Mini Crab Cakes	Artisanal Cheese & Charcuterie Board
Caprese Bruschetta Crostinis	Rockefeller Oysters

Salad Course - Host Selects One (Served Individually)

Caesar Salad - <i>Romaine, Focaccia Croutons, Parmigiano Reggiano, Caesar Dressing</i>
House Salad - <i>Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons</i> <i>Guests choose between Balsamic Vinaigrette or Peppercorn Ranch</i>
Baby Iceberg - <i>Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions</i> <i>Guests choose between Bleu Cheese Dressing or Balsamic Vinaigrette</i>

Entree Course - Host Narrows Down to Four (Guests Select Individually)

8oz <i>Certified Angus Beef</i> © Filet Mignon	<i>Vegetarian option added to all menus as a courtesy:</i>
12oz <i>Certified Angus Beef</i> © Prime NY Strip	
14oz <i>Certified Angus Beef</i> © Delmonico Ribeye	
Aukra Salmon - <i>Moroccan Seasoning, Honey Glaze</i>	Stuffed Butternut Squash - <i>Quinoa, Charred Kale, Brussels, Wild Mushrooms, Dried Cranberries, Pomegranate Glaze, Crumbled Goat Cheese</i> (Remove Goat Cheese for Vegan)
Chicken Parmesan - <i>Fried, Pomodoro, Fresh Mozzarella</i>	
Chilean Seabass - <i>Pan Seared, Lemon Butter</i>	

Steak Enhancements - Host Selects Three

Oscar Style - <i>Blue Lump Crab, Asparagus, Hollandaise</i>
Bearnaise
Wild Mushrooms & Onions
Horseradish Blue Cheese Crust

Served With - Host Selects Two (Served Family Style)

Sauteed Mushrooms	Butter Onion Rice - <i>Basmati, Caramelized Onion</i>
Truffle Mac & Cheese	Grilled Asparagus - <i>Half Dried Tomatoes, Goat Cheese, Hot Honey Drizzle</i>
Roasted Shallot Mashed Potatoes	Summertime Garden Vegetables - <i>Zucchini, Squash, Asparagus, Red Bell Peppers, Sweet Corn, Garlic</i>
Bourbon Maple Bacon Brussel Sprouts	

Dessert Course - Host Narrows Down to Two (Guests Select Individually)

Key Lime Pie
NY Style Cheesecake
Pretzel Crusted Brownie - <i>Caramel Chocolate Chip Ice Cream</i>

The Art District 190

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

Shrimp Cocktail	Truffle Deviled Eggs - <i>White Truffle Oil, Bacon, Chives</i>
Prime Meatballs	Creamy Spicy Crab Dip - <i>with Tortilla Chips</i>
Premium Mini Crab Cakes	Artisanal Cheese & Charcuterie Board
Caprese Bruschetta Crostinis	Rockefeller Oysters

Salad Course - Host Selects One (Served Individually w/ Lobster Bisque or Soup of the Day)

Caesar Salad - <i>Romaine, Focaccia Croutons, Parmigiano Reggiano, Caesar Dressing</i>
House Salad - <i>Mixed Greens, Carrot, Cucumber, Tomato, Red Onion, Croutons</i> <i>Guests choose between Balsamic Vinaigrette or Peppercorn Ranch</i>
Baby Iceberg - <i>Bacon, Bleu Cheese, Vine Ripened Tomatoes, Red Onions</i> <i>Guests choose between Bleu Cheese Dressing or Balsamic Vinaigrette</i>

Entree Course - Host Narrows Down to Four (Guests Select Individually)

8oz Ohio Reserve Wagyu Filet Mignon	Aukra Salmon - <i>Moroccan Seasoning, Honey Glaze</i>
12oz Certified Angus Beef © Filet Mignon	Chicken Parmesan - <i>Fried, Pomodoro, Mozzarella</i>
16oz Certified Angus Beef © Dry Aged KC Strip	Chilean Seabass - <i>Pan Seared, Lemon Butter</i>
20oz Certified Angus Beef © Dry Aged Cowboy Ribeye	

Vegetarian option added to all menus as a courtesy:

Stuffed Butternut Squash - *Quinoa, Charred Kale, Brussels, Wild Mushrooms, Dried Cranberries, Pomegranate Glaze, Crumbled Goat Cheese (Remove Goat Cheese for Vegan)*

Steak Enhancements - Host Selects Three

Oscar Style - *Blue Lump Crab, Asparagus, Hollandaise*
Bearnaise
Wild Mushrooms & Onions
Horseradish Blue Cheese Crust

Surf for Your Turf - Host Selects Two

Prosciutto Wrapped Scallops
Sauteed Garlic Shrimp
Crab Cake

Served With - Host Selects Two (Served Family Style)

Sauteed Mushrooms	Butter Onion Rice - <i>Basmati, Caramelized Onion</i>
Truffle Mac & Cheese	Grilled Asparagus - <i>Half Dried Tomatoes, Goat Cheese, Hot Honey Drizzle</i>
Roasted Shallot Mashed Potatoes	Summertime Garden Vegetables - <i>Zucchini, Squash, Asparagus,</i> <i>Red Bell Peppers, Sweet Corn, Garlic</i>
Bourbon Maple Bacon Brussel Sprouts	

Dessert Course - Host Narrows Down to Two (Guests Select Individually)

Key Lime Pie
NY Style Cheesecake
Pretzel Crusted Brownie - *Caramel Chocolate Chip Ice Cream*

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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**