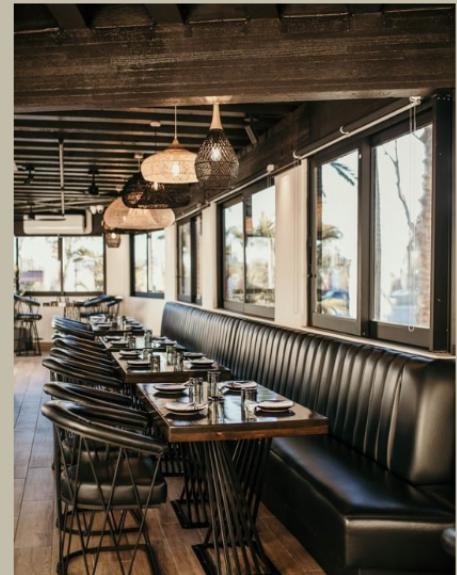




Prime Event Menu

Three Course Chef Special Dinner Menus



MAKE YOUR NEXT EVENT SPECIAL WITH
PV'S PRIME GRILL & TEQUILA

P: (909) 500-2610
W: WWW.PVSPRIME.COM

Silver Dinner

Chef's Menu

Starter

Choice of one

- CRISPY TAQUITOS
- FRESH GUACAMOLE

Entrée

Choice of one

-Enchiladas Suizas

Stuffed with our special three cheese blend and chicken, topped with our special green sauce.

-Mole Poblano

100% All Natural Airline Chicken Breast, cooked in mole poblano sauce.

-Steak Adelita

Prime #1 Skirt Steak chopped and sautéed with fresh tomato, onions, jalapeños and cilantro.

Dessert

Choice of one

- HOMEMADE FLAN
- CHURROS & ICE CREAM

***-\$68 PER PERSON
COFFEE AND SOFT DRINK INCLUDED.***

Reposado Dinner

Chef's Menu

Starter

Choice of one

-Fresh Guacamole

-Ceviche de Camarones or Pescado

Entrée

Choice of one

-Lobster Enchiladas

Two corn tortillas stuffed with a medley of lobster, topped with a creamy sauce.

-Orange Ginger Salmon

Grilled Salmon, topped with our Orange ginger sesame seed sauce.

-New York Steak and Shrimp

*Prime #1 New York Steak and garlic butter
Jumbo White Prawns.*

Dessert

Choice of one

-HOMEMADE FLAN

-CHURROS & ICE CREAM

***\$78 PER PERSON
COFFEE AND SOFT DRINKS INCLUDED***

Ánjo Dinner

Chef's Menu

Starter

Choice of one

-Fresh Guacamole

-Ceviche de Camarones or Pescado

Entrée

Choice of one

-Pollo Rostizado

100% All Natural Airline Chicken Breast, marinated in adobo sauce.

-PV's Prime Halibut

Grilled Halibut, topped with sautéed shrimp, octopus, mushrooms and onions.

-Filet Mignon Costeño

8oz Prime #1 Filet Mignon and one shrimp enchilada.

Dessert

Choice of one

-HOMEMADE FLAN

-CHURROS & ICE CREAM

\$95 PER PERSON

COFFEE AND SOFT DRINK INCLUDED

Cristalino Dinner

Chef's Menu

Starter

Choice of one

- QUESO OAXACA
- CEVICHE TRIO

Entrée

Choice of one

-PV's Prime Halibut

Grilled Halibut, topped with sautéed shrimp, octopus, mushrooms and onions.

-Filet Mignon & Lobster

8oz Prime #1 Filet Mignon and a 8oz Lobster Tail

-Filete Ladrillo

18oz Prime #1 Bone-in Ribeye

Dessert

Choice of one

- HOMEMADE FLAN
- CHURROS & ICE CREAM

\$125 PER PERSON
COFFEE AND SOFT DRINKS INCLUDED.

Special Dinner Menu

Not customizable, Max 25 Guest

Taco and Enchilada 26

Crispy chicken taco and cheese enchilada.

Taco, Enchilada, and Chile Relleno 30

Crispy chicken taco, cheese enchilada and cheese chile relleno.

Enchiladas de Mole 30

Two rolled corn tortillas stuffed with juicy chicken breast, topped in our mole poblano sauce and sour cream.

Enchiladas Costeñas 36

Two corn tortillas stuffed with a medley of shrimp.

Pollo Rostizado 38

100% All Natural Airline Chicken Breast marinated in adobo sauce.

Orange Ginger Salmon 42

Grilled Salmon, topped with our orange ginger sesame seed sauce.

Camarones al Mojo de Ajo 42

Jumbo white prawns, cooked in garlic butter sauce.

Prime Seafood Trio Enchiladas 48

Seafood enchiladas, 1 shrimp costeña, 1 crab and 1 lobster.

PV's Prime Halibut 50

Grilled Halibut, topped with shrimp, octopus, mushrooms and onion cream sauce.

New York Steak and Shrimp 50

10oz Prime #1 New York Steak and garlic butter Jumbo White Prawns.

PV's Carne Asada 54

10oz Prime #1 New York Steak, served with one chicken taquito, one mole chicken enchilada and ranchero beans.

Filet Mignon Costeño 65

8oz Prime #1 Filet Mignon and one shrimp enchilada.

Filet Mignon Puerto Nuevo 85

8oz Prime #1 Filet Mignon and a 8oz Lobster Tail.

Filete Cabo Azul 90

18oz of the finest Prime #1 Center Cut Bone-in Ribeye and garlic butter Jumbo White Prawns.

Filete Ladrillo con Langosta 100

18oz of the finest Prime #1 Center Cut Bone-in Ribeye and a 8oz Lobster Tail

Drinks

PV's Signature Margarita 16

Fresh lime juice, Organic Agave, Organic Tequila Blanco, Cointreau and topped with red wine.

Organic Pineapple Ginger Margarita 16

Fresh Organic Pineapple juice, ginger root, fresh lime juice, Organic Agave, Organic Tequila Blanco and Cointreau.

Organic Cadillac Margarita 18

Fresh lime juice, Organic Agave, Organic Tequila Blanco, Cointreau topped with Grand Marnier.

Cactus Pear & Pomegranate Mezcalita 20

Fresh prickly pear, Fresh pomegranate juice, Organic Agave, Chagual Espadín Mezcal and Cointreau.

PV's Legendary Margarita 22

Fresh lime juice, Organic Agave, Chagual Espadín Mezcal, Dame Más Reposado and Cointreau.

Spicy Pineapple Margarita 25

Fresh lime juice, Organic Agave, pineapple, spicy peppers, Cointreau and Clase Azul Plata.

Oaxaca Old Fashion 22

Dame Más Reposado, Chagual Espadín Mezcal, Organic Agave, and Chocolate Bitters.

Lemon Drop Martini 16

Fresh Lemon Juice, Organic Agave, and Tito's Vodka

Appetizers

Taquitos Supreme 16

Juicy shredded chicken breast rolled in crispy corn tortilla, salsa, guacamole and sour cream.

Fresh Guacamole 16

Haas avocado, fresh tomato, onion, cilantro and cotija cheese.

(Topped with Prime #1 Ribeye Chicharron 26)

Ostiones El Rey 38

half dozen, topped with shrimp and octopus.

Lobster Ceviche 42

red onions, serrano peppers and avocado

Ceviche Trio 48

octopus, shrimp and fish

Prime Tower 100

half dozen oysters, fish ceviche, octopus ceviche, shrimp aguachile and jumbo white prawns.