

APPETIZERS

PORK ROLATINI 8

Pork tenderloin sliced thin and filled with Goat cheese and Prosciutto, rolled, sautéed and topped with sweet Dijon sauce

FILET SKEWERS 10

Tender filet mignon marinated in a soy ginger sauce, then broiled and served with sautéed mushrooms and crisp sweet potato fries

BARBEQUE SHRIMP 11

Cold water prawns flame broiled and served with a spicy chipotle sauce and toast points

LOUISIANA CRAB CAKE 10

Pan fried and served with sweet red pepper sauce

FRIED CALAMARI RINGS 12

Tender rings of calamari breaded and deep fried, tossed in a Thai sweet chili sauce

CHEESE TRIO 7

House combination of domestic and imported cheeses and seasonal fresh fruit, served with an assortment of crackers and breads

SHRIMP COCKTAIL 12

Five large shrimp, served with tangy cocktail sauce

CRAB COCKTAIL 12

Succulent lump crab meat served with a house remoulade sauce

OYSTERS ON THE HALF SHELL 10

Fresh shucked and served with tabasco sauce, horseradish and lemon

OYSTERS ROCKEFELLER 11

Baked with fresh spinach hollandaise and seasoned bread crumbs

SOUP & SALADS

LOBSTER BISQUE 9

Rich creamy bisque with tender pieces of cold water lobster, served in a puff pastry topped terrine

FRENCH ONION 7

This classic is topped with imported Swiss and Gruyère cheeses, baked golden brown

HOUSE CHOPPED SALAD 8

Mixed greens, roasted corn, carrots, olives, tomato, cucumber, Roquefort cheese and choice of dressing

THE ROMAINE WEDGE 8

Center cut crisp romaine, topped with Maytag bleu cheese dressing, bacon and cherry tomatoes

CAESAR SALAD 7

Hearts of romaine tossed with a classic Caesar dressing, croutons and Parmesan cheese

CAPRESE 8

Thick slices of a ripe beefsteak tomato, imported Buffalo Mozzarella cheese, extra virgin olive oil, balsamic vinaigrette and fresh chopped basil

WARM SPINACH SALAD 8

Baby spinach leaves served with a traditional warm bacon vinaigrette dressing and chopped egg

SC PRIME SIGNATURE SALAD 12

Grilled citrus marinated tenderloin, pine nuts, Bleu cheese, mandarin oranges and crisp field greens, tossed with our house dressing

*An automatic gratuity of 18% will be added to parties of 8 or larger
No substitutions • \$5 split plate charge*

Clark County Health District Consumer Advisory 96.03.038: Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of food Bourne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

STEAKS & SPECIALTIES

We Serve USDA Prime, Dry-Aged Beef

FILET MIGNON 8oz 32 12oz 36

A perennial favorite, seasoned and cooked to perfection

BONE-IN FILET 42

This SC Prime specialty is char-broiled to perfection and served with a port demi glace

OVEN ROASTED PRIME RIB Queen 26 King 32

Slow roasted, dry aged and served with au jus

NEW YORK STRIP 38

Broiled and topped with Maître d'hôtel butter

BONE-IN RIB EYE 36

Prime, dry aged, char-broiled or blackened style, served with shaved onions

PORTERHOUSE 42

Bone-in 24oz steak offers the best of both strip and filet

VEAL MEDALLIONS FORESTIERE 28

Medallions of veal sautéed and set atop wild mushrooms with au jus

BRAISED SHORT RIBS GREMOLATA 25

Short ribs slowly braised in a red wine demi with seasonal vegetables

PAN SEARED BONELESS PORK LOIN 25

Medallions of pork loin seared and served with orange thyme sauce and garnished with a blackberry relish

RACK OF LAMB 34

New Zealand rack of lamb frenched and rolled in a light Dijon bread crumb topping baked and served with mint jelly

ADD A LOBSTER TAIL, CRAB LEGS OR SHRIMP SCAMPI TO ANY ENTRÉE 18

SIDES 7

Sweet Potato Fries Steak Fries

Sautéed Green Beans Baked Potato

Sautéed Mushrooms Creamed Corn

Garlic Pencil Asparagus Crispy Haystack Onions

Four Cheese Mashed Potatoes Potatoes Au Gratin

Cheddar Potato Block with Cheddar Cheese Sauce

Brussel Sprouts with Pancetta

Steamed or Cream Style Spinach

Sharp Cheddar Cheese and Macaroni

POULTRY & SEAFOOD

CHICKEN MILANAISE 19

Sliced chicken breast, lightly breaded with Parmesan cheese, sautéed spinach, pressed potatoes and garlic beurre blanc

SC PRIME'S OLD FASHION RANCH FRIED CHICKEN 25

Two breast of chicken dipped in our ranch flavored batter, deep fried to a golden brown and served with a rich natural sauce

ALASKAN SALMON 26

Delivered fresh daily, the most flavorful of all salmon is broiled on a cedar plank and served with a warm cream dill sauce

FRESH CATCH OF THE DAY *Market Price*

Your server will describe today's selection

SHRIMP SCAMPI 24

Large prawns sautéed in a lemon butter garlic sauce, topped with capers and served on a bed of haystack potatoes

DIVER SCALLOPS 28

Extra large fresh scallops dusted in flour, lightly sautéed and finished with a classic meuniere sauce

KING CRAB LEGS 42

Pound and a half of Alaskan king crab served hot or cold with drawn butter or cocktail sauce

AUSTRALIAN LOBSTER TAIL *Market Price*

Large cold water tail, baked, steamed or served thermidor style

3-COURSE DINNER

Choice of One

FRENCH ONION SOUP OR HOUSE CHOPPED SALAD

Choice of One

PETITE 6oz FILET MIGNON, CEDAR PLANK SALMON OR CHICKEN MILANAISE

Entrées Include Choice of One Side:

Four-Cheese Mashed Potatoes, Steak Fries, Green Beans, Creamed Spinach or Creamed Corn

Choice of One

CHEESECAKE OR CHOCOLATE CAKE

36 per person