



SOCIAL HOUR MENU
AVAILABLE 4:30 – 7:00 AT THE BAR ONLY

Jumbo Lump Crab Shooters 12

Served with a Tomato Ginger Relish and Crispy Won Ton Chips

Asian Chicken Wings 10

Jumbo Chicken Wings, deep fried till golden then tossed in a sweet and spicy sesame sauce. Served with Ranch Dressing and Cucumber Salad

Prime Rib Sliders 12

Thin sliced Prime Rib, dipped in Au Jus, topped with red onion jam, Gruyere cheese, Served on toasted rolls with onion rings

Asparagus Sticks 11

Batter Fried and served with Tarragon Mustard Aioli, Honey Balsamic Fig Reduction and Roasted Garlic Aioli

SC Prime Steak Burger 14

Grilled to perfection and served on a toasted Brioche Roll and Homemade Fries. Sweet Chile Ketchup, Ginger Scallion Remoulade and Tarragon Mustard Aioli

Cheese Trio 10

House Combinations of Domestic and Imported Cheeses and Seasonal Fresh Fruit, Served with an assortment of Crackers

Barbequed Shrimp 11

Cold Water Prawns Flame Broiled and Served with a Spicy Chipotle Sauce and Toast Points

**Any item from our Dinner Menu also available
BEER**

Micro Brew & Imported Beers 6

- Sam Adams •Heineken
- Newcastle Brown Ale •Corona

WINES BY THE GLASS

Sparkling 6

Domaine Chandon (split)

Whites

- Canyon Road Chardonnay 6
- Kendall Jackson “Vintner’s Reserve” Chardonnay 7
- Stone Cap “Columbia Valley” Riesling 7
- Brancott, Sauvignon Blanc 6
- Beringer, White Zinfandel 5

Reds

- Concannon, “Central Coast” Cabernet 6
- Kendall Jackson “Vintner’s Reserve” Cabernet 8
- Sterling “Vintner’s Collection” Merlot 7
- Salmon Creek Cellars, Merlot 6
- Kenwood “Russian River Valley” Pinot Noir 8

**TRY ONE OF OUR WINE BY THE BOTTLE
SPECIALS**



SOCIAL HOUR MENU
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CLASSIC COCKTAILS 9

Prime Martini

Ketel One Vodka or Hendricks Gin, stirred and served up With a twist, Spanish or blue cheese olives.

Served with Grey Goose, Belvedere, or Chopin 10

Humphrey Bogart

*Tanqueray and simple syrup
Served up with fresh lemon and lime*

Margarita

Herradura Silver, Cointreau and fresh lime, shaken and Served up or on the rocks Add Grand Marnier for 2

Cosmopolitan

Skyy Vodka, Cointreau and fresh lime and cranberry

Classic Mojito

Bacardi Select rum, muddled with fresh mint and lime

PRIME COCKTAILS 9

Pineapple Upside Down Cake

*Butterscotch Schnapps, Malibu Rum and Pineapple Juice
Served up in a martini glass*

Unbelievable Blonde

Absolut Citron and Cointreau, shaken with fresh muddled Pineapple and lemon

Angry Cucumber

*Silver Tequila with muddled cucumber,
Red pepper and fresh lime*

Blackberry Mojito

*Bacardi Silver, muddled with fresh blackberries,
Mint and fresh lime*

Lemon Drop

*Absolut citron and Cointreau shaken with
Fresh lemon and served up*

Pink Lemonade

*Bacardi Limon with fresh muddled raspberries,
Lemon and a splash of Sierra Mist*

Prime Picasso Palma

*Pama Liqueur, Orange Vodka and Simple Syrup
garnished with fresh lemon*

Ruby Red Martini

*Absolut Ruby Red, Simple Syrup, Grapefruit Juice,
Fresh Orange Juice with a Splash of Sierra Mist and Cranberry*

Jolly Rancher

*Watermelon Schnapps, Citrus Vodka, Simple Syrup and
Sour Mix served up in a martini glass*