

# SC PRIME

STEAKHOUSE & BAR SM

## APPETIZERS

### \*FILET SKEWER BITES 12

Tender Filet Mignon Marinated in a Soy Ginger Sauce, then Grilled to Perfection

### BARBECUED SHRIMP 13

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

### JUMBO LOUISIANA CRAB CAKE 15

Pan Fried and Served with Asparagus Spears & Petite Organic Greens with Citrus Vinaigrette Drizzle

### FRIED CALAMARI 12

Tender Calamari Lightly Breaded and Deep Fried Till Golden, Marinara and Thai Sweet Chili Sauces

### SHRIMP COCKTAIL 14

Jumbo Prawns, Served with Tangy Cocktail Sauce

### COCONUT SHRIMP 13

Cold-Water Prawns, Lightly Coated with Coconut and Bread Crumbs, Deep Fried till Golden and Served with Thai Peanut Sauce, Ginger Scallion Remoulade, Macadamia Nut Mustard and a Thai Sweet Chile Sauce

### CRAB COCKTAIL 13

Succulent Jumbo Lump Crab Meat Served with a House Prepared Remoulade Sauce and a Tangy Cocktail Sauce

### CRAB STUFFED PORTOBELLO MUSHROOMS 15

Marinated Portobello Mushrooms Stuffed with Lump Crabmeat, Topped with Parmesan Cheese and Served on a Cedar Plank Laced with Lemon Beurre Blanc & Red Wine Reduction

**\*OYSTERS ON THE HALF SHELL** ½ DOZEN 12 DOZEN 20  
Fresh-Shucked Oysters Served with our House Sauce Sampler

**UPGRADE TO ROCKEFELLER** ½ DOZEN 5 DOZEN 10

## SOUP & SALADS

### DAILY SOUP CREATION

Ask Your Server for Today's Creation

### LOBSTER BISQUE 10

Rich Creamy Bisque with Cold Water Lobster, Topped with a Puff Pastry Shell

### FRENCH ONION 8

Classic Onion Soup Topped with Imported Swiss and Gruyere Cheeses, Baked Golden Brown

### SC PRIME HOUSE SALAD 8

Mixed Seasonal Greens, Roasted Corn, Carrots, Olives, Tomatoes, Cucumbers, Maytag Bleu Cheese and Choice Of Dressing

### WEDGE SALAD 8

Crispy Center Cut Iceberg Lettuce, Topped with Maytag Bleu Cheese Dressing, Crispy Bacon Bits and Teardrop Tomatoes

### CAESAR SALAD\* 8

Hearts of Romaine Tossed with a Classic Caesar Salad Dressing, Shredded Parmesan Cheese, Grilled Bruschetta and Parmesan Crisp

### CAPRESE SALAD 9

Thick Slices of Kumato Tomatoes, Imported Buffalo Mozzarella Cheese, and Drizzled with an Extra Virgin Olive Oil, Balsamic Reduction and Finished with Fresh Basil and Roasted Garlic Flakes

### SPINACH SALAD 9

Fresh Spinach Leaves Tossed with Warm Bacon Vinaigrette, Chopped Eggs and Fried Onions

## STEAKS & CHOPS

### FILET MIGNON\* PETITE 36 SC CUT 40

A Perennial Favorite, Seasoned and Cooked to Perfection

### BONE IN FILET MIGNON\* 48

Served with Port Wine Demi-Glaze

### STEAK & LOBSTER\* 72

Grilled Filet Mignon and a Cold Water Lobster Tail Served with Fresh Seasonal Vegetables

### TOURNEDOS OF BEEF\* 39

Grilled Beef Tenderloin Medallions, Potato Chive Cake, Grilled Shrimp and Fresh Asparagus, Hollandaise Sauce and Port Wine Demi-Glaze

### OVEN ROASTED PRIME RIB\* QUEEN 36 BONE-IN KING 43

Queen Cut or King Cut, Slow Roasted and Served with Au Jus

### NEW YORK STRIPLOIN\* 40

Broiled and Topped with Maître d'hôtel Butter

### GRILLED BONE-IN RIBEYE STEAK\* 40

Topped with Crispy Shaved Onions

### PORTERHOUSE\* 43

Offers the Best of Both Strip and Filet

### GRILLED PORK CHOPS\* 28

Grilled Pork Chops with Caramelized Onion Sauce and Fresh Seasonal Vegetables

### RACK OF LAMB\* 38

New Zealand Rack of Lamb Frenched and Rolled in a Light Dijon, Breadcrumb Topped, Baked and Served With Mint Jelly

### CHOICE OF SAUCES

Port Wine Demi, Chantrelle Mushroom Sauce, Béarnaise Sauce

## POULTRY & SEAFOOD

### GRILLED CHICKEN "PORTOBELLO" 27

Grilled Chicken Breasts, Grilled Marinated Portobello Mushrooms Finished with a Light Chicken Jus and Fresh Seasonal Vegetables

### SAUTÉED CHICKEN "CAPRESE" 25

Stuffed with Buffalo Mozzarella and Ripe Tomato, with Sautéed Spinach, Crispy Potato Chive Cake, and Lemon Garlic Nage

### ALASKAN SALMON\* 29

Delivered Fresh Daily, the Most Flavorful of All Salmon is Broiled on a Cedar Plank and Served with a Warm Cream Dill Sauce

### FRESH DAILY PREPARED CHILEAN SEABASS 42

Your Server Will Describe Today's Preparation

### SHRIMP SCAMPI 30

Large Prawns Sautéed in a Lemon Garlic Butter Sauce, Topped with Capers and Served on a Bed of Angel Hair Pasta

### SEARED BACON WRAPPED DIVER SCALLOPS 38

Large Diver Scallops Wrapped in Smoked Bacon and Sautéed to Perfection, Saffron Pearl Couscous, Fresh Seasonal Vegetables and Lemon Garlic Nage - Tomato Caper Relish & Red Wine Reduction

### KING CRAB LEGS ½lb 36 1lb 68

Alaskan King Crab Served Hot or Cold With Drawn Butter or Cocktail Sauce

### LOBSTER TAIL SINGLE 40 DOUBLE 72

Cold Water Lobster Tail

## SIDES 8

Steak Fries • Baked Potato • Sautéed Mushrooms  
Creamed Corn with Bacon and Roasted Peppers  
Garlic Asparagus • Potatoes Au Gratin • Steamed or Creamed Style Spinach  
Sharp Cheddar Cheese Macaroni • Garlic Mashed Potatoes

## SC PRIME FEATURES

### "TOMAHAWK" BONE-IN RIBEYE STEAK

Our Signature Prime, Dry Aged Bone-In Ribeye Steak Served with Seasoned Potato Cake, and Bleu Cheese Demi Glaze

58

No Substitutions • \$10 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 Foodborne Illness. Individuals with Certain Health Conditions May be at Higher Risk if These Foods are Consumed Raw or Undercooked.