

## APPETIZERS

**SEARED BEEF TENDERLOIN CARPACCIO 16**  
Roasted Garlic Aioli, Tomato Caper Relish & Micro Greens

**FILET SKEWERS 11**  
Tender Filet Mignon Marinated in a Soy Ginger Sauce, then Broiled and Served with Sautéed Mushrooms and Crisp Sweet Potato Fries

**BARBECUED SHRIMP 12**  
Cold Water Prawns Flame Broiled and Served with a Spicy Chipotle Sauce and Toast Points

**LOUISIANA CRAB CAKES 11**  
Pan Fried and Served with Sweet Red Pepper Sauce

**FRIED CALAMARI 12**  
Tender Calamari Lightly Breaded and Deep Fried Till Golden, Marinara and Thai Sweet Chili Sauces

**PISTACHIO DUSTED TIGER PRAWNS 16**  
Roasted Garlic Potato Puree, Tart Citrus Drizzle & Red Wine Reduction

**SHRIMP COCKTAIL 12**  
Five Jumbo Prawns, Served with Tangy Cocktail Sauce

**COCONUT SHRIMP 13**  
Four Cold-Water Prawns, Lightly Coated with Shredded Coconut, Fried and Served with Thai Peanut Sauce, Ginger Scallion Remoulade, Macadamia Nut Mustard and a Sweet Chile Lime Sauce

**CRAB COCKTAIL 12**  
Succulent Lump Crab Meat Served with a House Prepared Remoulade Sauce

**OYSTERS ROCKEFELLER 11**  
Baked with Fresh Spinach Hollandaise and Seasoned Bread Crumbs

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

## SOUP & SALADS

**DAILY SOUP CREATION**  
Ask Your Server for Today's Creation

**LOBSTER BISQUE 9**  
Rich Creamy Bisque with Tender Chunks of Cold Water Lobster, Served in a Puff Pastry Topped Terrine

**FRENCH ONION 8**  
This Classic is Topped with Imported Swiss and Gruyère Cheeses, Baked Golden Brown

**SHRIMP PANZANELLA SALAD 14**  
Cocktail Shrimp, Mesculin Mixed Greens, Tomatoes & Grilled Bruschetta

**HOUSE CHOPPED SALAD 8**  
Mixed Seasonal Greens, Roasted Corn, Carrots, Olives, Tomatoes, Cucumbers, Maytag Bleu 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, Grilled Bruschetta and Parmesan Crisp

**CAPRESE SALAD 9**  
Thick Slices of Ripe Tomatoes, Imported Buffalo Mozzarella Cheese, Extra Virgin Olive Oil, Balsamic Reduction and Fresh Basil

**SPINACH SALAD 8**  
Fresh Spinach Leaves Served with Warm Bacon Vinaigrette and Chopped Eggs

An Automatic Gratuity of 18% Will Be Added to Parties of 8 or Larger  
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.

## STEAKS & CHOPS

FILET MIGNON\* 8oz 34 12oz 39

A Perennial Favorite, Seasoned and Cooked to Perfection

BONE IN 14OZ FILET MIGNON\* 45

SEARED NEW YORK STRIPLOIN\* 44

Sweet Pickled Onions & Charred Onion Sauce

STEAK & LOBSTER\* 68

Grilled 8oz Filet Mignon and an 8oz Lobster Tail  
Served with Fresh Seasonal Vegetables

TOURNEDOS OF BEEF\* 39

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

OVEN ROASTED PRIME RIB\* QUEEN 27 KING 33

12oz Queen Cut or 16oz King Cut, Dry Aged, Slow Roasted and Served with Au Jus

NEW YORK STRIPLOIN\* 40

Broiled and Topped with Maître d'hôtel Butter

GRILLED BONE-IN RIBEYE STEAK\* 38

Topped with Crispy Shaved Onions

PORTERHOUSE\* 43

Bone-In 24oz Steak Offers the Best of Both Strip and Filet

GRILLED PORK CHOPS\* 26

Grilled Pork Chops with Caramelized Onion Sauce and Fresh Seasonal Vegetables

RACK OF LAMB\* 35

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

GRILLED VEAL CHOP\* 45

Bacon, Mushroom & Bleu Cheese Crust with Charred Onion Sauce

CHOICE OF SAUCES

Port Wine Demi, Chantrelle Mushroom Sauce, Béarnaise Sauce

## SIDES 7

Sweet Potato Fries • Steak Fries • Sautéed Green Beans  
Baked Potato • Sautéed Mushrooms

Creamed Corn with Bacon and Roasted Peppers

Garlic Asparagus • Four Cheese Mashed Potatoes

Potatoes Au Gratin • Lyonnaise Potatoes

Brussels Sprouts with Pancetta • Steamed or Creamed Style Spinach

Sharp Cheddar Cheese Macaroni

## POULTRY & SEAFOOD

CHICKEN MILANAISE 22

Tender Chicken Scallopini's Lightly Breaded with Parmesan Cheese,  
Sautéed Spinach, Pressed Potatoes and Garlic Beurre Blanc

SAUTÉED CHICKEN "CAPRESE" 23

Topped with Buffalo Mozzarella and Fresh Tomato Slices, Sautéed Spinach,  
Potato Chive Cake, Lemon Garlic Nage

ALASKAN SALMON\* 28

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

Your Server Will Describe Today's Selection

SHRIMP SCAMPI 25

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 32

Large Diver Scallops from the Cape, Wrapped in Smoked Bacon and  
Sautéed to Perfection, Saffron Pearl Couscous, Fresh Seasonal Vegetables  
and Lemon Garlic Nage - Roasted Garlic Aioli Drizzle,  
Tomato Capers Relish & Red Wine Reduction

KING CRAB LEGS ½lb 34 1lb 66

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

AUSTRALIAN LOBSTER TAIL SINGLE 39 DOUBLE 70

8oz Australian Cold Water Tail, Baked or Steamed or Served Thermidor Style

## SC PRIME FEATURES

"TOMAHAWK" BONE-IN RIBEYE STEAK

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

54

JORDAN, 2009 CABERNET SAUVIGNON, ALEXANDER VALLEY

A Seamless Wine that Exudes Beautiful Blackberry Aromas,  
With Silky Smooth and Soft Tannins,  
Accented by a Vanilla Quality from Aging One Year in French Oak Barrels,  
An Elegant Compliment to Steaks, Pork & Lamb

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