

APPETIZERS

VEGETABLE SPANAKOPITA 10

Puff Pastry Filled with Garden Vegetables and Feta Cheese,
Served with Tzatziki Sauce

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

CHEESE TRIO 10

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

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

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

BONE IN NEW YORK STRIPLIN* 36

Grilled 10oz Strip Topped with Bacon, Mushroom and Bleu Cheese Crust

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 STRIPLIN* 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

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

FREE RANGE BREAST OF CHICKEN 24

Sautéed Breast of Chicken Served with Organic Vegetable Medley
and Laced with Natural Pan Jus

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

BACON WRAPPED DIVER SCALLOPS 32

Large Diver Scallops Wrapped in Smoked Bacon and Sautéed to Perfection,
Roasted Garlic Butter Sauce and Tomato Ginger Relish

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

65