

SC PRIME

STEAKHOUSE & BAR SM

APPETIZERS

*FILET SKEWER BITES 14

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

BARBECUED SHRIMP 16

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 14

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

SHRIMP COCKTAIL 16

Jumbo Prawns, Served with Tangy Cocktail Sauce

COCONUT SHRIMP 16

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 16

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

CRAB STUFFED PORTOBELLO MUSHROOMS 16

Marinated Portobello Mushrooms Stuffed with Lump Crabmeat, is 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 15 DOZEN 23

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

HOUSE CHOPPED SALAD 8

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

SC PRIME WEDGE SALAD 8

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

CAESAR SALAD* 10

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 38 SC CUT 42

A Perennial Favorite, Seasoned and Cooked to Perfection

BONE IN FILET MIGNON* 52

Served with Port Wine Demi-Glaze

STEAK & LOBSTER* 76

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

TOURNEDOS OF BEEF* 44

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* 42

Broiled and Topped with Maître d'hôtel Butter

PORTERHOUSE* 48

Offers the Best of Both Strip and Filet

GRILLED PORK CHOPS* 30

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, Peppercorn Sauce

POULTRY & SEAFOOD

GRILLED CHICKEN "PORTOBELLO" 28

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

PRETZEL CRUSTED PASTRAMI & SPINACH STUFFED CHICKEN 30

Served with a Potato Chive Cake & Fresh Asparagus and Honey Mustard Sauce

ALASKAN SALMON* 31

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

FRESH DAILY PREPARED CHILEAN SEABASS 46

Your Server Will Describe Today's Preparation

SHRIMP SCAMPI 34

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 40

Large Diver Scallops Wrapped in Smoked Bacon and Sautéed to Perfection, Saffron Pearl Couscous, Fresh Seasonal Vegetables and Lemon Garlic Nage - Tomato Capers 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

GRILLED BONE-IN RIBEYE STEAK
Topped with Crispy Shaved Onions

45

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.