

APPETIZERS

PORK ROLATINI 8

Pork tenderloin sliced thin and filled with goat cheese and prosciutto, rolled, sautéed and topped with sweet Dijon sauce

FILET SKEWERS 10

Tender filet mignon marinated in a soy ginger sauce, then broiled and served with sautéed mushrooms and crisp sweet potato fries

BARBEQUE SHRIMP 11

Cold water prawns flame broiled and served with a spicy chipotle sauce and toast points

PANCETTA WRAPPED CHICKEN 8

Chicken tenders, butterflied and filled with feta cheese, wrapped in pancetta and served with a tarragon butter sauce, on a bed of field greens

LOUISIANA CRAB CAKE 10

Pan fried and served with sweet red pepper sauce

SESAME ENCRUSTED SEARED AHI 12

Sashimi grade tuna rolled in sesame seeds, seared and served with a ginger wasabi vinaigrette

CHEESE AND FRUIT PLATTER 7 per person

House combination of domestic and imported cheeses and seasonal fresh fruit, served with an assortment of crackers and breads

SHRIMP COCKTAIL 12

Five large shrimp, served with tangy cocktail sauce

OYSTERS ON THE HALF SHELL 10

Fresh shucked and served with Tabasco sauce, horseradish and lemon

SHELLFISH PLATTER 18 per person

A combination of lobster medallions, king crab, shrimp and oysters

SOUP & SALADS

LOBSTER BISQUE 9

Rich creamy bisque with tender pieces of cold water lobster, served in a puff pastry topped terrine

FRENCH ONION 7

This classic is topped with imported Swiss and Gruyère cheeses, baked golden brown

HOUSE CHOPPED SALAD 8

Mixed greens, roasted corn, carrots, olives, tomato, cucumber, Roquefort 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, croutons and Parmesan cheese

CAPRESE 8

Thick slices of a ripe beefsteak tomato, imported buffalo mozzarella cheese, extra virgin olive oil, balsamic vinaigrette and fresh chopped basil

WARM SPINACH SALAD 8

Baby spinach leaves served with a traditional warm bacon vinaigrette dressing and chopped egg

SC PRIME SIGNATURE SALAD 12

Grilled citrus marinated tenderloin, pine nuts, bleu cheese, mandarin oranges and crisp field greens, tossed with our house dressing

STEAKS & CHOPS

FILET MIGNON 8oz 32 12oz 36

A perennial favorite, seasoned and cooked to perfection

BONE IN FILET 42

This SC Prime specialty is char-broiled to perfection and served with a port demi glace

OVEN ROASTED PRIME RIB Queen 26 King 32

Slow roasted, dry aged and served with au jus

NEW YORK STRIP 38

Broiled and topped with Maître d'hôtel butter

BONE-IN RIB EYE 36

Prime, dry aged, char-broiled or blackened style, served with shaved onions

PORTERHOUSE 42

This bone-in 24oz steak offers the best of both strip and filet

VEAL CHOP 36

Eastern milk-fed veal, served with a porcini mushroom sauce

STUFFED PORK CHOP 24

Double cut chop filled with a blend of cheeses, bacon and our special house made dressing, pan seared then baked golden brown.

RACK OF LAMB 34

Wyoming rack of lamb frenched and rolled in a light Dijon bread crumb topping baked and served with mint jelly.

Sauces: Peppercorn Béarnaise Bordelaise Maytag Bleu Cheese

POULTRY

BRICK CHICKEN 19

Herb rubbed half chicken served with fingerling potatoes and grilled asparagus

CHICKEN MILANAISE 19

Sliced chicken breast, lightly breaded with Parmesan cheese, sautéed spinach, pressed potatoes and garlic beurre blanc

OVEN ROASTED BREAST OF DUCK 24

Succulent breast of duck pan seared then roasted and served with Parisian potatoes and grilled vegetables

SEAFOOD

ALASKAN SALMON 26

Delivered fresh daily, the most flavorful of all salmons is broiled on a cedar plank and served with a warm cream dill sauce

SEARED AHI TUNA STEAK 22

Served with a ginger wasabi vinaigrette and Asian slaw

SHRIMP SCAMPI 24

Large prawns sautéed in a lemon butter garlic sauce, topped with capers, served on a bed of haystack potatoes

DIVER SCALLOPS 28

Extra large fresh Scallops dusted in flour, lightly sautéed and finished with a classic meuniere sauce

KING CRAB LEGS 42

Pound and a half of Alaskan king crab served hot or cold with drawn butter or cocktail sauce

AUSTRALIAN LOBSTER TAIL *Market Price*

Large cold water tail, baked, steamed or served thermador style

CHEF DAILY SELECTION *Market Price*

Your server will be happy to describe the Chef's seafood selection of the day and any other specials available

SIDES

Sweet Potato Fries 6 Steak Fries 5

Four Cheese Mashed Potatoes 6

Sauteed Green Beans 6 Baked Potato 5

Sautéed Button Mushrooms 6

Cheddar Broccoli 6 Creamed Corn 5

Garlic Pencil Asparagus 7

Crispy Haystack Onions 5 Steamed Spinach 5

White Cheddar Macaroni and Cheese 5