



SOCIAL HOUR MENU

Available 4:00 – 7:00 at the Bar Only

CLASSIC COCKTAILS 9

Prime Martini

Ketel One Vodka or Hendricks Gin, stirred and served up with a twist, Spanish or blue cheese olives.

With Grey Goose, Belvedere, or Chopin 10

Humphrey Bogart

Tanqueray and simple syrup.

Served up with fresh lemon and lime

Margarita

Herradura Silver, Cointreau and fresh lime, shaken and served up or on the rocks - Add Grand Marnier for 2

Cosmopolitan

Skyy Vodka, Cointreau and fresh lime and cranberry

Classic Mojito

Bacardi Select rum, muddled with fresh mint and lime

PRIME COCKTAILS 9

Pineapple Upside Down Cake

Butterscotch Schnapps, Malibu Rum and pineapple juice served up in a martini glass

Unbelievable Blonde

Absolut Citron and Cointreau, shaken with fresh muddled pineapple and lemon

Blackberry Mojito

Bacardi Silver, muddled with fresh blackberries, mint and fresh lime

Lemon Drop

Absolut Citron and Cointreau shaken with fresh lemon and served up

Pink Lemonade

Bacardi Limon with fresh muddled raspberries, lemon and a splash of Sierra Mist

Jolly Rancher

Watermelon Schnapps, Citrus Vodka, simple syrup and sour mix served up in a martini glass

BEER

Micro Brew & Imported Beers 6

Sam Adams • Heineken • Peroni

Newcastle Brown Ale • Corona



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Jumbo Lump Crab Shooters 12

Served with a tomato ginger relish and crispy won ton chips

Asian Chicken Wings 12

Jumbo chicken wings, deep-fried till golden then tossed in a sweet and spicy sesame sauce

Served with ranch dressing and cucumber salad

Prime Rib Sliders 12

Thin sliced prime rib, dipped in au jus, topped with red onion jam, Gruyère cheese

Served on toasted rolls with onion rings

Asparagus Sticks 11

Batter-fried and served with tarragon mustard aioli, honey balsamic fig reduction and roasted garlic aioli

SC Prime Steak Burger 17

Grilled to perfection and served on a toasted brioche roll and homemade fries, sweet chile ketchup, ginger scallion rémoulade and tarragon mustard aioli

Cheese Trio 12

House combinations of domestic and imported cheeses and seasonal fresh fruit served with an assortment of crackers

Barbequed Shrimp 14

Coldwater prawns flame-broiled and served with a spicy chipotle sauce and toast points

WINES BY THE GLASS

Sparkling

Domaine Chandon (split) 9

Ruffino Prosecco 7

Whites

14 Hands, Chardonnay 6

Chateau Ste. Michelle, Riesling 7

Layer Cake, Sauvignon Blanc 7

Beringer, White Zinfandel 5

Reds

14 Hands, Cabernet 6

Kendall Jackson, "Vintner's Reserve" Cabernet 7

14 Hands, Merlot 6

14 Hands Hot to Trot, Red Blend 6