

APPETIZERS

FRIED CALAMARI

crispy rings and tentacles, san marzano tomato sauce, basil aioli 14

CRAB CAKES

lump crab, sweet red pepper rémoulade 16

SHRIMP COCKTAIL

spicy cocktail sauce, atomic horseradish 16

CRAB COCKTAIL

jumbo lump crab meat, mustard rémoulade 18

SOUPS

LOBSTER BISQUE

rich shellfish stock, sherry, puff pastry shell 10

FRENCH ONION

rich beef broth, caramelized onions, garlic crouton, swiss cheese crust 8

SALADS

SC PRIME CHOPPED SALAD

romaine lettuce, blue cheese, vine-ripened tomatoes, avocado, smoked bacon, white french dressing 9

BLT WEDGE SALAD

crisp iceberg, smoked bacon, teardrop tomatoes, red onion, blue cheese dressing 11

CAESAR SALAD

hearts of romaine, parmigiano-reggiano, herb croutons, classic caesar dressing 10

STEAK & CHOPS

BONELESS CUTS

FILET MIGNON*

center cut, black angus beef 12oz 42 | 8oz 38

USDA PRIME RIBEYE*

creekstone farms black angus beef 16oz 48

USDA PRIME NEW YORK*

creekstone farms, black angus beef 16oz 48

PRIME RIB

PRIME RIB*

creekstone farms 18oz 43 | 14oz 36

BONE-IN CUTS

PAN-ROASTED BONE-IN RIBEYE*

creekstone farms, cilantro garlic butter 24oz 52

RACK OF LAMB*

dijon herb crust, colorado lamb 38

ENHANCEMENTS TO YOUR STEAK

shrimp scampi 15 lobster tail MP

blue cheese crust 6 oscar 15

lobster gratin 15 frenched onions 6

STEAK SAUCES 2

red wine reduction peppercorn cream

béarnaise cilantro garlic butter

SC PRIME SPECIALTIES

ROAST CHICKEN BREAST

fried new potatoes, asparagus, pan juices 30

SC PRIME STEAK BURGER*

10oz creekstone farms patty, white cheddar, caramelized onions, tomato, wild arugula, dijonnaise, griddled potato bun, parmesan-garlic fries 20

SEAFOOD

SALMON*

grilled scottish salmon, mushroom sauté 32

CHILEAN SEABASS

white miso sauce, bok choy 42

SHRIMP SCAMPI

garlic, white wine & butter sauce, parsley, tomatoes, capers, angel hair pasta 34

KING CRAB LEGS

steamed alaskan kings, drawn butter 1lb MP | 1/2 lb MP

LOBSTER TAIL

north atlantic cold water tail double MP | single MP

SIDES

french fries 8

sautéed mushrooms 7.5

steamed or creamed spinach 8

mac & cheese 8

add lobster 6

add bacon 3

grilled asparagus 8.5

baked potato 8.5

butter whipped potatoes 8.5

sautéed green beans 7.5

brussels sprouts 8

charred corn 8

SC·PRIME

STEAKHOUSE & BAR

WHITE WINE

SPARKLING

Moët & Chandon, Imperial Brut, France B 110

Asti Martini Rossi, Italy B 36

Gambino Prosecco Cuvée G 9 | B 36

MOSCATO

Ménage à Trois, Moscato, California B 32

RIESLING

Chateau Ste. Michelle, Columbia Valley Washington G 10 | B 40

Heinz Eifel, Rheinhessen Germany B 36

PINOT GRIGIO/GRIS

Santa Cristina, Pinot Grigio, Italy G 9 | B 36

Ferrari Carano, Pinot Grigio, Russian River Valley B 36

CHARDONNAY

Kendall Jackson Vintners' Reserve, California G 11 | B 44

Jordan B 68

Chalk Hill, California B 52

Ferrari Carano, Russian River Valley B 56

La Crema, Sonoma Coast California B 52

Wind & Grace G 6 | B 24

SAUVIGNON BLANC

Fume Blanc Ferrari Carano, Russian River Valley B 40

Freemark Abbey, Napa Valley California B 52

Smith & Sheth, Marlborough New Zealand G 12 | B 48

Villa Maria Private Bin, Marlborough New Zealand B 44

WHITE BLEND

Conundrum, Wagner Family California B 48

Hot to Trot, Washington State B 32

ROSE

Hampton Water G 8 | B 32

RED WINE

CABERNET SAUVIGNON

Kendall Jackson, Sonoma County California G 10 | B 40

Sterling, Napa Valley California G 11 | B 44

Educated Guess, Napa Valley California B 48

Justin, Paso Robles California B 52

Jordan, Alexander Valley California B 104

Decoy by Duckhorn, Sonoma County California B 52

Foley Johnson, Napa Valley California B 80

Wind & Grace G 6 | B 24

PINOT NOIR

La Crema, Sonoma Coast California G 14 | B 56

Meiomi, California Coast G 12 | B 48

Chalk Hill, Appellations California B 52

Erath Estate, Willamette Valley California B 52

MERLOT

Rodney Strong, Sonoma Coast California B 40

Francis Ford Coppola, Sonoma Coast California G 9 | B 36

Ferrari Carano, Russian River Valley B 52

Kendall Jackson, Sonoma Coast California B 40

REDS BLENDS

Pessimist, Paso Robles California G 16 | B 64

Tresor Ferrari Carano, Sonoma Coast California B 100

Lyeth Meritage, Sonoma Coast California B 52

Taken, Napa Valley California B 72

MALBEC

Terrazas Altos Del Plata, Mendoza Argentina B 36

Zuccardi Q, Mendoza Argentina G 12 | B 48

SHIRAZ

Barossa Valley Estate, Barossa Valley G 9 | B 36

Penfolds Koonunga Hill, South Australia B 36

ZINFANDEL

Coppola Diamond, California B 36

COCKTAILS

APEROL SPRITZ

gambino prosecco, aperol, soda with an orange wheel

NEGRONI

tanqueray gin, sweet vermouth and campari liquor twisted with an orange peel

LEMON DROP

ketel one citroen, cointreau, fresh lemon sour

OLD FASHIONED

bulleit bourbon, bitters, sugar, filthy cherry, orange wheel, club soda

SC PRIME'S BLOODY MARY

new amsterdam vodka, bloody mary mix, blue cheese olives, celery salt rim

PRIME MARTINI

grey goose vodka, stirred and served up with a twist, spanish or blue cheese olives

CAZADORES MULE

cazadores tequila, lime juice, ginger beer

COSMO

tito's vodka, triple sec, lime juice, cranberry splash