

**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 17

**CRAB COCKTAIL**

jumbo lump crab meat, mustard rémoulade 20

**PRIME RIB CROSTINI**

shaved prime rib, horseradish spread, sautéed onion, parmesan 15

**SOUPS**

**LOBSTER BISQUE**

rich shellfish stock, sherry, puff pastry shell 12

**FRENCH ONION**

rich beef broth, caramelized onions, garlic crouton, swiss cheese crust 9

**SALADS**

**SC PRIME CHOPPED SALAD**

romaine lettuce, blue cheese, vine-ripened tomatoes, avocado, smoked bacon, white french dressing 10

**BLT WEDGE SALAD**

crisp iceberg, smoked bacon, teardrop tomatoes, red onion, blue cheese dressing 12

**CAESAR SALAD**

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

**STEAK & CHOPS**

**BONELESS CUTS**

**FILET MIGNON\***

center cut, black angus beef 10oz 45 | 7oz 41

**USDA GRASS FED RIBEYE\***

creekstone farms black angus beef 16oz 52

**USDA PRIME NEW YORK\***

creekstone farms, black angus beef 16oz 54

**PRIME RIB**

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creekstone farms 16oz 44 | 12oz 37

**BONE-IN CUTS**

**PAN-ROASTED BONE-IN RIBEYE\***

creekstone farms, cilantro garlic butter 24oz 56

**RACK OF LAMB\***

dijon herb crust, new zealand lamb 38

**GUIDE TO STEAK PREPARATION**

Black & Blue: charred in the outside, cold center

Rare: very red, cool center

Medium Rare: red, warm center

Medium: pink, warm center

Medium Well: slightly pink, hot center

Well: cooked through, no pink

**ENHANCEMENTS TO YOUR STEAK**

shrimp scampi 15      lobster gratin 15      oscar 15

blue cheese crust 6      lobster tail MP

**STEAK SAUCES**

red wine reduction 2      peppercorn cream 2

béarnaise 3      cilantro garlic butter 2

**SC PRIME SPECIALTIES**

**ROAST CHICKEN BREAST**

double breast roasted chicken, fried new potatoes, asparagus, pan juices 32

**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 34

**CHILEAN SEABASS**

white miso sauce, bok choy 45

**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

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

# SC·PRIME

S T E A K H O U S E & B A R

## 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, Oregon 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