

APPETIZERS

FRIED CALAMARI

crispy rings and tentacles, san marzano tomato sauce, basil aioli 17

CRAB CAKES

lump crab, sweet red pepper remoulade 27

SHRIMP COCKTAIL

spicy cocktail sauce, atomic horseradish 20

CRAB COCKTAIL

jumbo lump crab meat, mustard remoulade 28

PRIME RIB CROSTINI

shaved prime rib, horseradish spread, sautéed onion, parmesan 16

SOUPS

LOBSTER BISQUE

rich shellfish stock, sherry, puff pastry shell 17

FRENCH ONION

rich beef broth, caramelized onions, garlic crouton, swiss cheese crust 12

SALADS

SC PRIME CHOPPED SALAD

romaine lettuce, blue cheese, vine-ripened tomatoes, avocado, smoked bacon, white french dressing 14

BLT WEDGE SALAD

crisp iceberg, smoked bacon, teardrop tomatoes, red onion, blue cheese dressing 14

CAESAR SALAD

hearts of romaine, parmigiano-reggiano, herb croutons, classic caesar dressing 14

SC PRIME SPECIALTIES

ROAST CHICKEN BREAST

double breast, fried new potatoes, asparagus, pan juices 34

SC PRIME STEAK BURGER*

10oz creekstone farms patty, white cheddar, caramelized onions, tomato, wild arugula, dijonnaise, griddled potato bun, parmesan-garlic fries 25

EGGPLANT PARMESAN 

zesty marinara, whole milk mozzarella, fontina, parmesan, linguine 32

SIDES

french fries 10	mac & cheese 12	baked potato 10
sautéed mushrooms 11	add lobster 10	butter whipped potatoes 10
grilled asparagus 12	add bacon 3	sautéed green beans 12
		brussels sprouts 12

STEAK & CHOPS

BONELESS CUTS

FILET MIGNON*

center cut, black angus beef 10oz 54 | 7oz 48

RIBEYE*

creekstone farms black angus beef 16oz 59

USDA PRIME NEW YORK*

creekstone farms, black angus beef 16oz 62

PRIME RIB

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slow roasted, herb and garlic crust, USDA wet-aged over 40 days 16oz 52 | 12oz 46

PAN-ROASTED BONE-IN RIBEYE*

creekstone farms, cilantro garlic butter 22oz 68

RACK OF LAMB*

dijon herb crust, new zealand lamb 52

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 16 lobster gratin 18 oscar 17

blue cheese crust 6 lobster tail MP

STEAK SAUCES

red wine reduction 3

peppercorn cream 3

béarnaise 3

cilantro garlic butter 3

SEAFOOD

GRILLED SALMON*

lobster sauce, sautéed artichoke hearts, fingerling potatoes, vegetable, heirloom tomato 38

CHILEAN SEABASS

white miso sauce, bok choy 49

SHRIMP SCAMPI

garlic, white wine & butter sauce, parsley, tomatoes, capers, angel hair pasta 36

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

*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.