

APPETIZERS

FRIED CALAMARI

crispy rings and tentacles, san marzano tomato sauce, basil aioli 15

CRAB CAKES

lump crab, sweet red pepper rémoulade 18

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 13

FRENCH ONION

rich beef broth, caramelized onions, garlic crouton, swiss cheese crust 10

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 55

PRIME RIB

PRIME RIB*

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 44

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