

SC·PRIME

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

Our steaks are aged to specifications unique to SC Prime Steakhouse.

NEW YEAR'S EVE MENU

APPETIZERS

CRAB CAKES

lump crab, sweet red pepper rémoulade 26

SHRIMP COCKTAIL

spicy cocktail sauce, atomic horseradish 20

CRAB COCKTAIL

jumbo lump crab meat, mustard rémoulade 28

NYE SPECIAL 52

ALASKAN HALIBUT

pan seared halibut with lemon dill sauce on a bed of asparagus, baby carrots and baby spinach

CHOICE OF DESSERT

chocolate cake cheesecake NYE special dessert

SOUP

LOBSTER BISQUE

rich shellfish stock, sherry, puff pastry shell 18

SALADS

SC PRIME CHOPPED SALAD

romaine lettuce, blue cheese, vine-ripened tomatoes, avocado, smoked bacon, white french dressing 12

CAESAR SALAD

hearts of romaine, parmigiano-reggiano, herb croutons, classic caesar dressing 12

SC PRIME SPECIALTY

ROAST CHICKEN BREAST

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

STEAK & CHOPS

BONELESS CUTS

FILET MIGNON*

center cut, black angus beef 10oz 50

RIBEYE*

creekstone farms black angus beef 16oz 55

USDA PRIME NEW YORK*

creekstone farms, black angus beef 16oz 58

PRIME RIB

PRIME RIB*

slow roasted, herb and garlic crust, USDA wet-aged over 40 days 12oz 42

RACK OF LAMB*

dijon herb crust, new zealand lamb 48

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

SIDES 10

french fries

sautéed mushrooms

grilled asparagus

mac & cheese

baked potato

butter whipped potatoes

sautéed green beans

brussels sprouts

SEAFOOD

GRILLED SALMON*

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

LOBSTER TAIL

north atlantic cold water tail double MP | single MP