



SC · PRIME

STEAKHOUSE & BAR

NEW YEAR'S EVE MENU

STARTER

2 Bacon Wrapped Scallops

Gaufrette Potato Chip & Frisee Salad
Lemon Garlic Vinaigrette Drizzle

OR

3 Crispy Sesame Shrimp

Asian Pea Sprout Salad
& Sweet Chile Dipping Sauce

SOUP OR SALAD

Creamy Lobster & Asparagus Soup

OR

Sonoma Field Green Salad

Parmesan Tuiles, Poached Shrimp
& Lemon Garlic Vinaigrette

CHOICE OF ENTRÉE

Grilled 12oz. Filet Mignon & Seafood Medley

Served with a Tiger Prawn, Bacon Wrapped Scallop & Half Lobster Tail, Roasted Garlic Whipped Potatoes, Fresh Seasonal Vegetables & a Lemon Herb Beurre Blanc

Grilled 18oz. Veal "Tomahawk"

Whipped Potatoes, Fresh Seasonal Vegetables and Roasted Bone Marrow Jus & Morel Mushrooms

Rosemary & Mustard Crusted Colorado Rack of Lamb

Crispy Potato Chive Cake, Fresh Seasonal Vegetables and Minted Lamb Jus Lie

5 Sauteed Bacon Wrapped Scallops

Garlic Whipped Potatoes, Fresh Seasonal Vegetables, Lemon Beurre Blanc & Red Wine Reduction

Seared Chilean Seabass

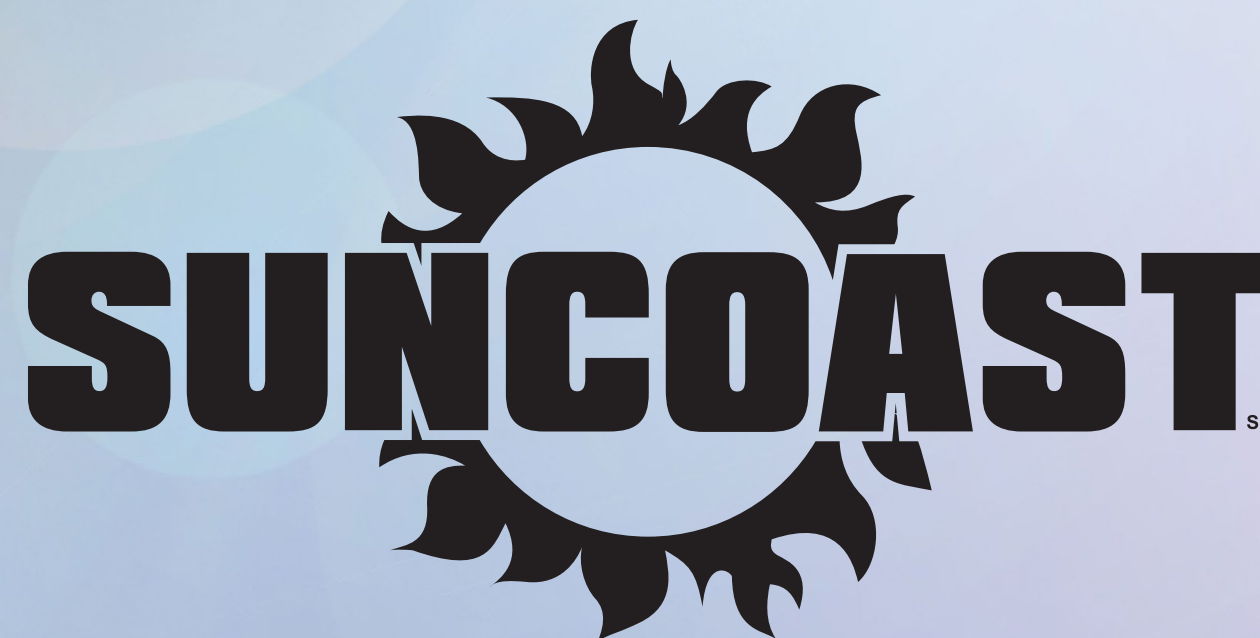
4 King Crab Legs, Roasted Red Potato Wedges, Fresh Asparagus and Warm Citrus Vinaigrette

DESSERT

Chocolate Nutella Torte

Raspberry Coulis and Amaretto Creme Anglaise

\$99 per person



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GAMING
Years of Boyd Style