



SOCIAL HOUR MENU

Available 4:00 – 7:00 at the Bar Only

CLASSIC COCKTAILS 9

Prime Martini

*Ketel One Vodka or Hendricks Gin, stirred and served up
With a twist, Spanish or blue cheese olives.*

With Grey Goose, Belvedere, or Chopin 10

Humphrey Bogart

*Tanqueray and simple syrup. Served up with
fresh lemon and lime*

Margarita

*Herradura Silver, Cointreau and fresh lime, shaken and
Served up or on the rocks - Add Grand Marnier for 2*

Cosmopolitan

Skyy Vodka, Cointreau and fresh lime and cranberry

Classic Mojito

Bacardi Select rum, muddled with fresh mint and lime

PRIME COCKTAILS 9

Pineapple Upside Down Cake

*Butterscotch Schnapps, Malibu Rum and
Pineapple Juice Served up in a martini glass*

Unbelievable Blonde

*Absolut Citron and Cointreau, shaken with
fresh muddled Pineapple and lemon*

Blackberry Mojito

*Bacardi Silver, muddled with fresh blackberries,
Mint and fresh lime*

Lemon Drop

*Absolut citron and Cointreau shaken with
Fresh lemon and served up*

Pink Lemonade

*Bacardi Limon with fresh muddled raspberries,
Lemon and a splash of Sierra Mist*

Jolly Rancher

*Watermelon Schnapps, Citrus Vodka, Simple Syrup
and Sour Mix served up in a martini glass*

BEER

Micro Brew & Imported Beers 6

- Sam Adams • Heineken
- Newcastle Brown Ale • Corona



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Jumbo Lump Crab Shooters 12

Served with a Tomato Ginger Relish and Crispy Won Ton Chips

Asian Chicken Wings 12

*Jumbo Chicken Wings, Deep Fried till Golden then
Tossed in a Sweet and Spicy Sesame Sauce Served with
Ranch Dressing and Cucumber Salad*

Prime Rib Sliders 12

*Thin sliced Prime Rib, dipped in Au Jus, topped with red onion jam,
Gruyere cheese Served on toasted rolls with onion rings*

Asparagus Sticks 11

*Batter Fried and served with Tarragon Mustard Aioli,
Honey Balsamic Fig Reduction and Roasted Garlic Aioli*

SC Prime Steak Burger 17

*Grilled to perfection and served on a toasted
Brioche Roll and Homemade Fries, Sweet Chile Ketchup, Ginger
Scallion Remoulade and Tarragon Mustard Aioli*

Cheese Trio 12

*House Combinations of Domestic and Imported Cheeses and
Seasonal. Fresh Fruit Served with an assortment of Crackers*

Barbequed Shrimp 14

*Cold Water Prawns Flame Broiled and
Served with a Spicy Chipotle Sauce and Toast Points*

WINES BY THE GLASS

Sparkling 9

Domaine Chandon (split)

Whites

Concannon Chardonnay 6

Kendall Jackson "Vintner's Reserve" Chardonnay 8

Robert Eymael, "Monchhof" Riesling 7

Brancott, Sauvignon Blanc 6

Beringer, White Zinfandel 5

Reds

Concannon, "Central Coast" Cabernet 6

Kendall Jackson "Vintner's Reserve" Cabernet 7

Sterling "Vintner's Collection" Merlot 7

Salmon Creek Cellars, Merlot 6

Kenwood "Russian River Valley" Pinot Noir 8