

Cholla

PRIME STEAKHOUSE & LOUNGE™

APPETIZERS

SHRIMP WITH KING CRAB COCKTAIL \$11.00

shrimp tails, cocktail sauce, king crab meat, lemon

CRISPY CALAMARI \$9.00

calamari dusted with flour and spices, side of cocktail sauce, tartar sauce, lemon wedge

SALADS

TRADITIONAL CAESAR SALAD \$8.00

romaine lettuce, toasted croutons, shaved parmesan, caesar dressing

CHOPPED ICEBERG SALAD \$8.00

iceberg lettuce, applewood smoked bacon, bleu cheese-ranch dressing

SOUP

SEAFOOD BISQUE \$9.00

shrimp, langoustinos, scallops and crab meat in a creamy lobster base

STEAK AND MUSHROOM \$9.00

sautéed mushrooms, diced angus beef in a creamy demi glaze beef broth

ENTRÉES

includes choice of two accompaniments

8OZ. FILET MIGNON \$28.00

prime tenderloin, classic béarnaise

14OZ. RIBEYE STEAK \$25.00

mushroom dextelle sauce

ATLANTIC SALMON \$22.00

lemon, butter, capers sauce

CHAR-GRILLED CHICKEN BREAST \$18.00

boneless-skinless chicken breast, soubise sauce

ACCOMPANIMENTS

BABY CARROT MEDLEY

BROCCOLINI

ASPARAGUS

GARLIC PARMESAN MASHED POTATOES

AU GRATIN POTATOES

DESSERTS

CHEESECAKE \$8.00

ask server of seasonal changes

COCONUT LEMON CAKE \$8.00

coconut sponge cake, lemon curd, white chocolate mousse

CHOCOLATE CARAMEL BAR \$8.00

devil's food cake, caramel mousse, semisweet chocolate

CRÈME BRÛLÉE \$8.00

vanilla bean, seasonal berries

CHOCOLATE PEANUT BUTTER BAR \$8.00

peanut butter mousse, semi sweet chocolate, graham cracker

*Eating raw or undercooked meat, poultry, fish, shellfish and eggs can increase the risk of foodborne illness. Prices do not include tax.