
STARTERS

SHRIMP & CRAB COCKTAIL | 18

jumbo shrimp, snow crab claws, sherry cocktail sauce

CRAB CAKES | 18

jumbo lump crab meat, remoulade sauce

CHARCUTERIE BOARD | 18

sliced cured meats, assorted cheeses, seasonal fruit, house crostini

CRISPY CALAMARI | 17

dusted calamari, spicy marinara, remoulade sauce

BISON MEATBALLS* | 13

mushroom cream sauce

SALAD

THREE SISTER BIBB SALAD | 12

bi-color corn, tepary beans, zucchini,
chopped bibb lettuce, citrus vinaigrette

WEDGE SALAD | 12

iceberg lettuce, tomato wedge, thick cut bacon,
bacon-bleu cheese ranch dressing

TRADITIONAL CAESAR | 10

romaine lettuce, shaved parmesan, croutons,
house caesar dressing

SOUP

SEAFOOD BISQUE | 11

shrimp, langostino, scallops, crab meat, lobster cream broth

FRENCH ONION | 10

caramelized onion, gruyere cheese, crostini, beef broth

DINNER FOR TWO

choice of two accompaniments

& choice of any salad each

TOMAHAWK CHOP* | 110

40oz. aged bone-in ribeye

*** CHATEAUBRIAND* | 110

16oz. prime tenderloin, sweet onion demi-glace, béarnaise sauce

PORTERHOUSE* | 74

32oz. aged porterhouse

PRIME STEAKS

choice of two accompaniments

*** FILET MIGNON* | 52

8oz. prime tenderloin, béarnaise sauce

*** NEW YORK STRIP STEAK* | 49

10oz. prime strip steak, sweet onion demi-glace

**Consuming raw or undercooked meat or shellfish, poultry, eggs may increase your risk of foodborne illness. Any of these items may contain raw or undercooked ingredients.*

Prices do not include tax.

*22% gratuity will be added to parties of six or larger.
Menu items and prices subject to change.*

Cholla

PRIME STEAKHOUSE & LOUNGE™

HOUSE SPECIALTIES

choice of two accompaniments

ELK TENDERLOIN* | 60

8oz. tenderloin, raspberry chambord sauce, fresh raspberries

BRAISED BEEF SHORT RIBS | 35

braising liquid, grilled baby bok choy

RIBEYE STEAK* | 54

14oz.

ATLANTIC SALMON* | 33

lemon caper beurre blanc

LANGOSTINO STUFFED COLOSSAL TIGER SHRIMP* | 36

langostino, shallot white wine reduction, panko stuffing, diver scallop, bearnaise sauce

LAMB SIRLOIN* | 36

garlic & rosemary grilled, house mint apple chutney

AIRLINE CHICKEN BREAST* | 28

pan-seared premium chicken breast, forest mushroom stuffing, chasseur sauce

PAN-SEARED CAULIFLOWER STEAK | 20

herb-seasoned cauliflower, chimichurri sauce

PLAYER FAVORITES

***FULL HOUSE* | 59

two petite 4oz. prime filet mignon, three marinated sautéed shrimp, béarnaise sauce, choice of two accompaniments

LOBSTER TAIL* | MP

8oz. lobster tail, choice of two accompaniments

CLASSIC ANGUS BEEF BURGER* | 18

+ add bacon, jalapeño bacon, or fried egg | 2

half-pound patty, green leaf lettuce, tomato, onion, choice of cheese, comes with waffle fries

PRIME SIDES

LOBSTER MASHED POTATOES | 14

langostino & garlic-parmesan mashed potatoes

BACON MAC & CHEESE | 14

four-cheese blend, bacon

BI-COLOR CORN CASSEROLE | 10

onion & fennel cream sauce, baked breadcrumbs

CHOLLA HOUSE SALAD | 6

romaine & iceberg lettuce, cucumber, cherry tomato, choice of dressing

STEAK ENHANCEMENTS

BLEU CHEESE CRUSTED | 6

PEPPERCORN BRANDY SAUCE | 6

OSCAR STYLE | 15

CHIMICHURRI SAUCE | 4

BLACKENED | 3

ACCOMPANIMENTS

à la carte | 6

ASPARAGUS

AU GRATIN POTATOES

BABY CARROTS

BAKED POTATO

BROCCOLINI

GARLIC PARMESAN MASHED POTATOES

SAUTÉED GARLIC MUSHROOMS

SAUTÉED SPINACH

SEASONED WAFFLE FRIES

*** PRIME STEAK CHOICES