



PRIME STEAKHOUSE & LOUNGE

## STARTERS

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### **SHRIMP WITH KING CRAB COCKTAIL 9**

peppercorn and elephant garlic bouillabaisse broth, alaskan king crab  
and served with a sherry infused cocktail sauce

### **CHORIZO STUFFED DATES 8**

Arizona medjool dates, house-made chorizo sausage, sliced water chestnuts,  
applewood smoked bacon, sweet and salty hoisin glaze

### **CRISPY CALAMARI 7**

Jamaican jerk spiced calamari, sherry infused cocktail sauce and lemon pepper tartar sauce

### **CRAB STUFFED SHRIMP 9**

trio pepper-grain mustard slaw

### **ANTIPASTO AND CHEESE DISPLAY 9**

domestic and imported cheese, marinated olives, mushrooms, salami and capicola  
with peppers and cured tomatoes

## SOUP OR SALAD

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### **SEAFOOD BISQUE 7**

shrimp, scallops and crab

### **STEAK AND MUSHROOM SOUP 7**

diced angus beef, porcini, portobella  
and cremini mushrooms in a cabernet beef broth

### **TRADITIONAL CAESAR SALAD 6**

romain hearts, toasted garlic croutons, shaved parmesan and caesar dressing

### **CRANBERRY SPINACH SALAD 7**

baby spinach, feta cheese, candied cashews and a cranberry champagne vinaigrette

### **CHOLLA STEAKHOUSE SALAD 8**

grilled marinated beef tenderloin, romain hearts with organic greens, roasted red peppers, roma  
tomatoes

red onion, roasted sweet corn, with toasted arizona pistachios and a sesame balsamic vinaigrette

### **HOUSE WEDGE 6**

iceberg lettuce, apple wood smoked bacon, blue cheese-ranch dressing

# PLAYER FAVORITES

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## **TENDERLOIN SLIDER 10**

beef tenderloin, grilled potato roll, caramelized shallot marmalade  
lettuce, tomato and red onion served with waffle fries

## **SHRIMP B.L.T 10**

grilled shrimp, applewood smoked bacon, lettuce, tomato and sun-dried tomato aioli on a grilled  
potato roll

## **AMERICAN SIRLOIN BURGER 10**

1/2lb. patty, poblano chilis, jalapeno bacon, pepperjack cheese  
and maple barbeque sauce on a kaiser roll, served with waffle fries

# HOUSE SPECIALTIES

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Choice of Two Accompaniments

## **CHAR GRILLED CHICKEN BREAST 14**

boneless, skinless, marinated chicken breast with shiitake and portobello mushroom glaze, pearl  
onions

## **FULL HOUSE 26**

prime filet mignon with bearnaise sauce, grilled prawns

## **ATLANTIC SALMON 18**

herb brown butter, lemon, capers

## **RIBEYE STEAK 20**

porcini mushroom cream sauce

## **LAMB CHOPS 22**

citrus, sun-dried tomato and rosemary encrusted lamb chop with spicy mint yogurt

## **ELK TENDERLOIN 29**

with raspberry chambord sauce

# PRIME STEAKS

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## **NEW YORK STRIP STEAK 21**

white balsamic shallot marmalade with cognac balsamic brown butter

## **FILET MIGNON 22**

prime tenderloin with your choice of classic bearnaise or porcini mushroom sauce

## **CHATEAUBRIAND FOR TWO 39**

char-grilled prime tenderloin with natural au jus and bearnaise

# PRIME SIDES

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**CREAMED SPINACH 5**

fresh spinach, mornay sauce, gratine

**ROASTED SWEET CORN CASSEROLE 5**

southwest style cornbread, creamed sweet corn

**LOBSTER MASHED POTATOES 7**

langoustine and slipper lobster meat, fresh parmesan mashed potatoes

## **ACCOMPANIMENTS**

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**ASPARAGUS**

**BROCCOLINI**

**BAKED POTATO**

**AU GRATIN POTATOES**

**GARLIC PARMESAN MASHED POTATOES**

**BABY CARROT MEDLEY**

**CHEF NICOLE MORRISON**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

\*\*our frying process includes peanut oil

\*\*\*for the convenience of all our guests, please turn cell phones and pagers to mute