

Cholla

PRIME STEAKHOUSE & LOUNGE

NEW YEARS EVE DINNER FEATURES

THURSDAY, DECEMBER 31, 2009

IN ADDITION TO OUR REGULAR MENU

5PM – 12AM

STARTER

CRAB, AVOCADO, MANGO TOWER

cilantro oil, caviar and lemon

\$9

SALAD

4 OZ BLACKENED NEW YORK CAESAR SALAD

our house prepared dressing, croutons and fresh parmesan

\$12

MAIN COURSE

AMERICAN KOBE RIBEYE

*sundried tomato, roasted garlic cabernet reduction,
maple walnut glazed yam rounds, and grilled asparagus*

6 OZ FILET & ALASKAN KING CRAB LEG

*caramelized sweet onion-red wine reduction sauce,
drawn butter, roasted potato medley
and grilled asparagus*

\$39

DESSERT

CHOCOLATE-PISTACHIO TORTE WITH WARM CHOCOLATE
GANACHE A LA MODE

\$6

\$57 PRIX FIXE