

Cholla

PRIME STEAKHOUSE & LOUNGE

STARTERS

CHOLLA CHEESE BOARD

jarlsberg, port salut, parmesan, tillamook sharp
fruit, bread and crackers

\$14

CRAB-STUFFED JUMBO PRAWNS

trio-pepper-grain mustard slaw

\$16

SMOKED CRISPY DUCK

sweet onion polenta, pomegranate glaze

\$12

BROILED CITRUS SEAFOOD SOUP

shrimp, scallops and lobster in a bouillabaisse broth, herb flat bread

\$14

SALADS

TRADITIONAL CAESAR SALAD

baby romaine, herb flat bread, shaved parmesan, our house caesar dressing

\$10 FULL \$6 HALF

RED PEAR FRISEE SALAD

bleu cheese, honey glazed walnuts, apple cider vinaigrette

\$12

CHOLLA ICEBERG WEDGE

crisp iceberg lettuce, apple wood smoked bacon, bleu cheese ranch dressing, herb flat bread

\$9

Chef Christopher Vidourek

*Consuming raw or undercooked meats, poultry, seafood or shellfish 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 off or to mute.

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MAIN COURSE

SHOWSTOPPERS SPECIAL

half caesar salad

6 oz grilled beef tenderloin, béarnaise sauce, three jumbo shrimp, roasted tomatillo lime coulis
vegetable/starch extra charge

\$36

CHOICE OF VEGETABLE:

asparagus
broccolini
hericot verts

CHOICE OF POTATO:

baked potato
potato-corn hash
garlic parmesan mashed potatoes
twice baked potato

HOUSE SPECIALS

choice of two sides

PAN SEARED CHICKEN BREAST

boursin cheese stuffed, bacon citrus sauce

\$28

ENCRUSTED LAMB PORTERHOUSE

fig, prune and date compote

\$30

BLEU CHEESE HERB CRUSTED NEW YORK STEAK

natural au jus

\$38

GRILLED PACIFIC SALMON

crabmeat and tasso ham relish, shrimp butter

\$25

THE CHAR GRILL

choice of two sides

BACON WRAPPED ELK TENDERLOIN

7 oz, chocolate cognac demi

\$38

FILET MIGNON

10 oz, traditional béarnaise

\$ 42

RIBEYE STEAK

14 oz, port-cognac forestière sauce

\$36

DOUBLE CUT PORTERHOUSE FOR TWO

36 oz, natural au jus

\$70

LOBSTER TAIL

OR

STEAK AND LOBSTER

7 oz new york or 6 oz beef fillet, 8 oz cold water lobster tail
market price