
CHARDONNAY

SONOMA CUTRER, RUSSIAN RIVER

bright acidity and balanced flavors of lemon, green apple, barrel spice and lime that dissolve to a light, creamy mid-palate

15 glass | 56 bottle

KENDALL JACKSON, CALIFORNIA

unoaked and powered by tangy lemon and pineapple flavors, medium-bodied with butter and vanilla touches through its lively fresh fruit notes

13 glass | 48 bottle

SEA SUN, CALIFORNIA

aromas of fresh lemon zest, complemented by subtle hints of toasted oak and vanilla, flavors of juicy peaches and ripe apricots dance on the palate

11 glass | 40 bottle

PINOT GRIGIO

TORRESELLA, ITALY

aromas of citrus, cut pear and delicate florals, elegant and well balanced with a refreshing crisp finish

12 glass | 44 bottle

RIESLING

CHATEAU ST. MICHELLE EROICA, WASHINGTON

sweet lime and mandarin orange aromas with subtle mineral notes, mouth-watering acidity is beautifully balanced by flavorful washington riesling fruit

12 glass | 44 bottle

SAUVIGNON BLANC

WILDSONG, NEW ZEALAND

gooseberry, bell pepper, lime, passionfruit and tropical fruits with a lovely flintiness for balance

12 glass | 44 bottle

DRYLANDS, NEW ZEALAND

lively bouquet of grapefruit and passion fruit, palate loaded with citrus and tropical fruits with an herbal hint that adds complexity

12 glass | 44 bottle

WHITE BLEND

CONUNDRUM, CALIFORNIA

ripe, round, tropical white with poached golden apple and pineapple with a brushstroke of muscat and orange water

13 glass | 48 bottle

RED BLEND

UNSHACKLED, CALIFORNIA

featured aromas of raspberry, blueberry, crushed violet, and flavors of spiced dried cherries, florals, and white pepper

15 glass | 56 bottle

REBELLIOUS, CALIFORNIA

abundant aromas of dark cherry, strawberry, dark chocolate, sandalwood, pepper, with a rich and creamy luxurious finish

14 glass | 52 bottle

THE PRISONER, CALIFORNIA

aromas of bing cherry, dark chocolate, clove and roasted fig flavors of ripe raspberry, boysenberry, pomegranate and vanilla

77 bottle

SHIRAZ

STUMP JUMP, AUSTRALIA

rich, round and juicy with ripe raspberry and blackcurrant in abundance with a bit of plum stone, rhubarb, chocolate and licorice

11 glass | 40 bottle

SPARKLING WINE OPTIONS UPON REQUEST. PLEASE ASK SERVER FOR DETAILS.

STARTERS

SHRIMP AND LOBSTER COCKTAIL | 18

jumbo shrimp, lobster claw, sherry cocktail sauce

CRAB CAKES | 18

jumbo lump crab meat, remoulade sauce

CHARCUTERIE BOARD | 25

sliced cured meats, assorted cheese, crackers

CRISPY CALAMARI | 17

dusted calamari, spicy marinara, remoulade sauce

MAPLE AND HONEY GLAZED PORK BELLY | 10

slow-smoked pork belly, maple honey brown sugar glaze,
roasted almonds

SALAD

HEIRLOOM TOMATO AND MOZZARELLA | 10

spring mix, basil, balsamic drizzle

CHOPPED ICEBERG | 12

iceberg lettuce, tomato wedge, bacon,
house bacon bleu cheese ranch dressing

TRADITIONAL CAESAR | 10

romaine lettuce, shaved parmesan, croutons,
house caesar dressing

SOUP

SEAFOOD BISQUE | 11

shrimp, langoustino, scallops, crab meat, lobster sauce

FRENCH ONION | 10

caramelized onion, gruyere cheese, crostini, beef broth

DINNER FOR TWO

TOMAHAWK CHOP | 110

40oz. aged bone-in ribeye, four accompaniments,
two side caesar salads

CHATEAUBRIAND | 110

16oz. prime tenderloin, sweet onion demi-glace, béarnaise,
four accompaniments, two side caesar salads

PORTERHOUSE | 74

32oz. aged porterhouse, four accompaniments,
two side caesar salads

PRIME STEAKS

choice of two accompaniments

FILET MIGNON | 52

8oz. prime tenderloin, béarnaise

NEW YORK STRIP STEAK | 49

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

HOUSE SPECIALTIES

choice of two accompaniments

ELK TENDERLOIN | 60

raspberry chambord sauce, fresh raspberries

RIBEYE STEAK | 54

14oz.

LAMB CHOPS | 51

herb-crusted lamb, pesto sauce

ATLANTIC SALMON | 33

lemon herb butter

PARMESAN-CRUSTED CHICKEN BREAST | 30

white wine and garlic cream sauce

VEGETARIAN RISOTTO | 18

porcini, portabella, button mushrooms, white truffle oil

PLAYER FAVORITES

FULL HOUSE | 59

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

CLASSIC ANGUS BEEF BURGER | 13

half-pound patty, green leaf lettuce, tomato, onion, choice of cheese, waffle fries
+ add bacon, jalapeño bacon, or fried egg | 2

LOBSTER TAIL | MP

8oz. lobster tail, two accompaniments

PRIME SIDES

LOBSTER MASHED POTATOES | 14

langoustino and garlic parmesan mashed potatoes

MUSHROOM RISOTTO | 11

porcini, portabella, button mushrooms, white truffle oil

BACON MAC AND CHEESE | 14

four-cheese blend, bacon

SWEET CORN CASSEROLE | 10

onion and fennel cream sauce, baked breadcrumbs

CHOLLA HOUSE SALAD | 6

iceberg lettuce, cucumber, cherry tomato, choice of dressing

ACCOMPANIMENTS

ASPARAGUS

AU GRATIN POTATOES

BABY CARROTS

BAKED POTATO

BROCCOLINI

GARLIC PARMESAN MASHED POTATOES

SAUTÉED GARLIC MUSHROOMS

SAUTÉED SPINACH

SEASONED WAFFLE FRIES

Cholla

CHEFS

CAMERON MACKLIN

DANIEL SKAGGS

PRIME STEAKHOUSE & LOUNGE

C A B E R N E T S A U V I G N O N

RUTHERFORD RANCH, NAPA VALLEY

aromas and flavors of ripe currant, black cherry and rich dark chocolate, full-bodied with soft tannins, a velvety mouthfeel and a long finish
22 glass | 84 bottle

DARK HORSE CABERNET, CALIFORNIA

flavors of blackberry, black cherry and a hint of nutmeg, full-bodied with firm tannins and a smooth mouthfeel that leads the way to a dark chocolate mocha finish
11 glass | 40 bottle

TERRAZAS, ARGENTINA

hints of mocha, fine-grained leather and licorice, forest berries and jammy fruit give way to a sweet and creamy mid-palate with a medium body and long finish
11 glass | 40 bottle

BEAULIEU VINEYARD, NAPA VALLEY

first aromas of red berry and secondary aromas of stony minerals and crushed earth, medium-bodied with polished tannins and a long satisfying finish
95 bottle

FREEMARK ABBEY, NAPA VALLEY

dark fruit aroma and flavors with spicy sweet oak complexity, full bodied with nuances of dark chocolate, cola, aromatic cedar, cinnamon and clove
97 bottle

M A L B E C

TERRAZAS, ARGENTINA

floral and fruity notes, violet, ripe black cherry and plum aromas, toasty and spicy character, sweet and juicy mouthfeel with an elegant finish of black fruits
11 glass | 40 bottle

M E R L O T

MADDALENA, PASO ROBLES

aromas of ripe plum and raspberry, oak spice with hints of vanilla and anise, fruit flavors greet the palate and soft tannins frame the fresh texture that coats the mouth
15 glass | 56 bottle

ST. FRANCIS, CALIFORNIA

flavors and aromas of cherry, currant and dried cranberry balanced by soft tannins and a lengthy finish
14 glass | 52 bottle

P I N O T N O I R

FRED MACMURRAY, SONOMA COAST

aromas of dark berries and hints of violets, flavors of boysenberry, cherry and plum blend with lavender and rose petal, notes of oak and vanilla on the finish
17 glass | 64 bottle

FIRESTEED, OREGON

lively and expressive with aromas of supple red cherries and hints of maple syrup on the palate, flavors of distinct red cherry with hints of strawberry and rhubarb
12 glass | 44 bottle

SEA SUN, CALIFORNIA

strikingly soft with scents of baked cherries, vanilla and brown spice
11 glass | 40 bottle

Z I N F A N D E L

JOEL GOTT, CALIFORNIA

aromas of cherry cola and raspberry, hints of white pepper and vanilla oak, bright red fruit and acidity on the palate, round mouthfeel and long finish
16 glass | 60 bottle