
CHARDONNAY

SONOMA CUTRER, RUSSIAN RIVER

bright acidity & balanced flavors of lemon, green apple, barrel spice & lime that dissolve to a light, creamy mid-palate
15 glass | 56 bottle

KENDALL JACKSON, CALIFORNIA

unoaked & powered by tangy lemon & pineapple flavors, medium-bodied with butter & 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 & vanilla, flavors of juicy peaches & ripe apricots dance on the palate
11 glass | 40 bottle

PINOT GRIGIO

TORRESELLA, ITALY

aromas of citrus, cut pear & delicate florals, elegant & well balanced with a refreshing crisp finish
12 glass | 44 bottle

RIESLING

CHATEAU ST. MICHELLE EROICA, WASHINGTON

sweet lime & 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, passion fruit & tropical fruits with a lovely flintiness for balance
12 glass | 44 bottle

DRYLANDS, NEW ZEALAND

lively bouquet of grapefruit & passion fruit, palate loaded with citrus & 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 & pineapple with a brushstroke of muscat & orange water
13 glass | 48 bottle

RED BLEND

UNSHACKLED, CALIFORNIA

featured aromas of raspberry, blueberry, crushed violet, & flavors of spiced dried cherries, florals, & white pepper
15 glass | 56 bottle

REBELLIOUS, CALIFORNIA

abundant aromas of dark cherry, strawberry, dark chocolate, sandalwood, pepper, with a rich & creamy luxurious finish
14 glass | 52 bottle

THE PRISONER, CALIFORNIA

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

SHIRAZ

STUMP JUMP, AUSTRALIA

rich, round & juicy with ripe raspberry & blackcurrant in abundance with a bit of plum stone, rhubarb, chocolate & licorice
11 glass | 40 bottle

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

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 &
two side salads- caesar or wedge

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

*** PRIME STEAK CHOICES

**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

LANGOTINO 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

choice of two accompaniments

***FULL HOUSE* | 59

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

CLASSIC ANGUS BEEF BURGER* | 18

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

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

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

RUTHERFORD RANCH, NAPA VALLEY

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

DARK HORSE CABERNET, CALIFORNIA

flavors of blackberry, black cherry & a hint of nutmeg, full-bodied with
firm tannins & 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 & licorice, forest berries &
jammy fruit give way to a sweet & creamy mid-palate with a
medium body & long finish
11 glass | 40 bottle

BEAULIEU VINEYARD, NAPA VALLEY

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

FREEMARK ABBEY, NAPA VALLEY

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

M A L B E C

TERRAZAS, ARGENTINA

floral & fruity notes, violet, ripe black cherry & plum aromas,
toasty & spicy character, sweet & 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 & raspberry, oak spice with hints of vanilla & anise,
fruit flavors greet the palate & soft tannins frame the fresh texture
that coats the mouth
15 glass | 56 bottle

ST. FRANCIS, CALIFORNIA

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

P I N O T N O I R

FRED MACMURRAY, SONOMA COAST

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

FIRESTEED, OREGON

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

SEA SUN, CALIFORNIA

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

Z I N F A N D E L

JOEL GOTT, CALIFORNIA

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