

Mohave Steakhouse

HORS D' OEUVRES

**Oysters on the Half Shell* 4.00 Each
Half Shell Oysters, plump and juicy with a fresh clean taste. Served with lemon wedges and cocktail sauce.

**Crab Cakes* 15.00
Begin your dining experience with our Maryland Style Cakes. Prepared with Wild Swimmer Crab meat, breaded and deep fried. Served with our Cajun Aioli.

**Deep Fried Calamari* 15.00
Wild caught and breaded with seasoned breadcrumbs, this Calamari is deep fried golden brown to give them just the right amount of crisp. Served with our marinara sauce.

**Steamed Clams* 21.00
One pound of Little Neck Clams steamed, then lightly sautéed in butter, garlic and fresh basil with our house ciabatta bread.

Fresh Caprese 14.00
Ripe tomato slices topped with fresh mozzarella and basil, then drizzled with our traditional balsamic glaze.

**Classic Shrimp Cocktail* 16.00
6 White Shrimp, sweet with a firm texture, chilled and served with fresh lemon and cocktail sauce.

Spinach & Artichoke Dip 14.00
Freshly prepared creamy blend of spinach and artichoke hearts & Italian cheeses. Served with toasted crostini.



**Steak or Chicken Nachos*
Fresh tortilla chips smothered in melted shredded cheese and topped with your choice of sub primal cuts of Certified Angus Beef or Grilled Chicken. Served with chives, sour cream, and our house made salsa. 15.99

Potato Skins
Hand made from scratch. Skins are deep fried, stuffed with cheese, and topped with bacon! Comes with sour cream or ranch. 11.99



The prices on our menu reflect a cash-pay discount. Non-cash payments will incur a 3% surcharge fee for processing in an effort to keep our prices low. Thank you!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.
18% gratuity added to parties of 8 or more.

Hand Cut Steaks

We proudly serve 100% USDA Certified Angus Beef, aged a minimum of 21 days. Our steaks are cut in house to ensure the highest quality.

All Entrees served with a choice of soup or salad and a choice of:

Baked Potato – Load it for \$1.50, Mashed Potato – Load it for \$1.50 or add Brown Gravy for \$2, Sweet Potato, Steak Fries, Sweet Potato Fries, Rice Pilaf or Mixed Vegetables.

Upgrade to House Made Mac & Cheese or Beer Battered Onion Rings for 3.00.

Dressings: House Ranch, Blue Cheese, Honey Mustard, 1000 Island, French, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette and Caesar

ADD A TOPPING TO YOUR STEAK! ADD SAUTEED MUSHROOMS, SAUTEED ONION, HALF & HALF MUSHROOMS AND ONION OR MELTED BLUE CHEESE CRUMBLES FOR \$3.50 ADD GARLIC BUTTER FOR \$2

*Mohave Ribeye 16oz

Well marbled with that infamous kernel and abundant fine flecks of fat makes this one of the richest, full flavored cuts of beef available. 41.99

*Bone In Ribeye 16oz

you enjoy our Mohave Ribeye, then you'll love this rich, juicy cut! With full bone in flavor and marbling throughout, you can't go wrong. -Market Price

*Delmonico 12oz

A Ribeye, generally known for its richness because of the greater quantity of fine fat grains, especially in the outer part of the eye. The Delmonico is one of our House Specialty steaks. 36.99

*Filet Mignon

7 oz. 38.99

9 oz. 44.99

Extremely tender with an almost buttery texture, this steak is thick and lean, served in the traditional Chophouse manner wrapped in cured bacon.

*Flat Iron 8oz

Second in tenderness to the tenderloin steak, the flat iron is well-marbled, richly flavored, and juicy. Best when cooked no more than medium doneness. 31.99

*Arizona Sirloin

9 oz. 26.99

12 oz. 30.99

Having a slightly course texture allows this cut to grab onto seasonings. A robust taste makes this lean, boneless cut of steak a favorite among many.



*New York Strip 14 oz

Firm texture with abundant marbling and definite grain produces a steak that is tender, but still has a nice bite and strong beefy flavor. If you are looking for a great steak with less fat than a Ribeye and excellent flavor, this is the one. 36.99

*Bone in New York 16oz

This bone in Strip Steak exceeds expectations with its juicy, robust flavors. It is lean, tender, and a favorable choice of steak. 45.00

*T-Bone 20 oz

A Grill Master's favorite, crosscut from just below the Porterhouse. Like the Porterhouse it has a section of New York Strip and Tenderloin separated by a t-shaped bone. -Market Price

*Porterhouse 24 oz

This Cut from the large end of the short loin provides two steaks in one. A beautiful New York and a large portion of Tenderloin separated by a t-shaped bone. Another of our House Specialty Cuts that we have named The King of Steak. -Market Price

*Prime Rib

12 oz. 35.99

16 oz. 40.99

As with our Ribeye this is a highly marbled and slow baked for hours in our house seasoning and served with Au Jus and a choice of creamed or hot horseradish.

*Prime served Thursday through Saturday. After 5pm, based on availability thereafter.

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SALADS

Dressings: House Ranch, Blue Cheese, Honey Mustard, 1000 Island, French, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette and Caesar

Steakhouse Salad

Garden Mixed Greens, shredded jack cheese, thinly sliced red onion, mushrooms, crumbled bacon, tomatoes, croutons, and choice of dressing.

By Itself 13.99

*Grilled or Cajun Chicken Breast 18.99

*Grilled Certified Angus Beef Steak 21.99

*Grilled Shrimp 21.99

*Honey Bourbon Salmon 24.99

Caesar Salad

Fresh crisp Romaine lettuce with shredded Parmesan cheese, crunchy croutons and served with our creamy Caesar dressing.

By Itself 12.99

*Grilled or Cajun Chicken Breast 18.99

*Grilled Certified Angus Beef Steak 21.99

*Grilled Shrimp 21.99

*Honey Bourbon Salmon 24.99

Fresh Spring Salad

Baby mixed greens, fresh seasonal berries, craisins, shaved almonds topped with jack cheese and served with raspberry vinaigrette dressing.

By Itself 15.99

*Cajun or Grilled Chicken 19.99



MOHAVE FAVORITES

**Pastrami Burger*

Our American Wagyu patty topped with a pile of fresh sliced Pastrami and melted Aged Swiss. Built with lettuce, tomato, pickle, and onion. Choice of one side. 18.99

**Classic Cheeseburger*

This American Wagyu patty is served with American cheese, lettuce, tomato, pickle, and onion. Add bacon for \$1.

Choice of one side. 13.99

**Steak Sandwich*

Hand cut Sirloin grilled to your liking. Topped with lettuce, tomato, pickle, and onion. Choice of one side. 18.99

**Chicken Club*

A juicy grilled chicken breast topped with fresh avocado, bacon and melted Aged Swiss. Served with lettuce, tomato, pickle, and onion. Choice of one side.

**French Dip*

Served on a toasted French sub roll, sliced roast beef and melted Swiss served with our House Made Au Jus.

Choice of one Side. Add Sautéed Mushroom & Onion for \$3.50 16.99

Veggie Burger

For our veggie lovers! Served with lettuce, tomato, pickle, and onion.

Choice of one side. 12.99

**12 oz Chopped Steak*

Tender and flavorful American Wagyu chopped steak, grilled, and topped with your choice of sautéed mushrooms, sautéed onions, or 1/2 & 1/2. Comes with soup or salad and your choice of one side. 24.99

PASTAS

Penne or Fettuccini

With your choice of Alfredo or Butter & Garlic Sauce. Comes with Garlic Toast.

By Itself 15.99

With Grilled or Cajun Chicken Breast 21.99

With Honey Bourbon Salmon 28.99

With Grilled Shrimp 23.99

Primavera (with vegetables) 19.99

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STEAKHOUSE COMBOS

While our combos come with an 8 oz. Center Cut Sirloin, feel free to upgrade your steak to any cut on our menu for an additional charge.

All Combos come with choice of soup or salad and once side.

**Sirloin & Ribs*

Sirloin served with a ½ rack of baby back ribs, slow baked in our secret seasonings for several hours then lightly grilled and smothered in BBQ sauce.

49.99

**Sirloin & Chicken*

Sirloin served with an 8 oz. butterfly chicken breast, choice of grilled, BBQ or Cajun. 33.99

**Ribs & Chicken*

½ rack of baby back ribs served with an 8 oz. butterfly chicken breast, choice of grilled, BBQ or Cajun. 45.99

**Sirloin & Honey Bourbon Salmon*

Sirloin served with 8 oz. of Wild Atlantic Salmon submerged in our honey bourbon glaze and grilled to perfection.

39.99

**Sirloin & Jumbo Shrimp*

Sirloin served with jumbo Mexican white shrimp, your choice of basted and grilled, or hand breaded and deep fried for \$5 more. 39.99

**Sirloin & Lobster*

Sirloin served with an 8 oz. cold water tail, slowly grown to produce tender white tail meat & flavorful dining experience. Baked and served with drawn butter. Market Price

PORK, CHICKEN & FRESH SEAFOOD

All entrees come with soup or salad and one side.

**Baby Back Ribs*

½ Rack 29.99

Full Rack 55.99

Slow baked in our secret seasonings for several hours then lightly grilled and smothered in our BBQ sauce.

**Pork Chop*

Succulent 11 oz. Center Cut Pork Chop grilled to your liking and served on a bed of seasoned mashed potato with mixed vegetables. 19.99

**Grilled Chicken Breast*

Plump and juicy butterfly chicken breasts. Choice of grilled, BBQ or Cajun

20.99

**Honey Bourbon Salmon*

A favorite among our guests, 8oz. Wild Atlantic Salmon submerged in our honey bourbon glaze and grilled to perfection. 27.99

**Shrimp Platter*

Jumbo Mexican white shrimp served basted and grilled. Get them hand breaded and deep fried or ½ & ½ for only 5.00 more. 30.99

**Lobster Platter*

2 cold water tails, slowly grown to produce tender white meat & flavorful dining experience. Baked and served with drawn butter. Market Price



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SENIOR MENU 65+

Served with soup or salad and your choice of: Sweet Potato, Steak Fries, Crispy Fries, Sweet Potato Fries, Rice Pilaf, Mixed Vegetables, Baked Potato - Load it for \$1.50, or Mashed Potato - Load it for \$1.50 or add Brown Gravy for \$2
UPGRADED SIDES: Onion Rings or House Made Mac & Cheese for \$3

**Sirloin 8oz*

Add mushrooms, sautéed onion, 1/2 & 1/2 or melted blue cheese crumbles for \$3.50 or Add garlic butter for \$2

21.99

**Chicken Breast*

Grilled, BBQ, Teriyaki or Cajun 18.99

**8oz Chopped Sirloin*

Comes with your choice of sautéed mushroom, onions or 1/2 & 1/2 20.99

**Center Cut Pork Chop*

18.99

SIDE DISHES

Sautéed Whole Mushrooms 7.50

Sautéed Onions 7.50

Sautéed 1/2 & 1/2 7.50

Baked Potato 5.00 - add cheese & bacon 1.50

Baked Sweet Potato 7.00

Mashed Potato 4.00 - add cheese & bacon 1.50

or brown gravy for 2.00

Fries 5.00

Sweet Potato Fries 5.00

Rice 4.00

Vegetables 5.00

Cup of Soup 5.00

Bowl of Soup 7.00

Dinner Salad 6.00

Soup & Salad 12.99

Dinner Bread 2.50

Onion Rings 8.99

Side of Alfredo Sauce \$5

House Made Mac & Cheese 7.99

KIDS MENU

Comes with your choice of one side: Sweet Potato, Steak Fries, Crispy Fries, Sweet Potato Fries, Rice Pilaf, Mixed Vegetables, Baked Potato - Load it for \$1.50, or Mashed Potato - Load it for \$1.50 or add Brown Gravy for \$2
UPGRADED SIDES: Onion Rings or House Made Mac & Cheese for \$3

**Chicken Tenders*

6.99

**Cheese Burger*

6.99

Grilled Cheese

5.99

Mac & Cheese

(No side) 7.99

DESSERTS

Decadent Chocolate Cake

Rich and robust chocolate on chocolate on chocolate! Two layers of traditional fluffy chocolate cake separated with a smooth layer of chocolate icing. 9.00

Gourmet Carrot Cake

Moist and light carrot cake topped with traditional creamy, slightly tart frosting. 9.00

Fresh Cobbler

Warm homemade cobbler, made with seasonal fruit and baked golden brown. Add a scoop of Vanilla Ice Cream to have it 'alamode' for 3.00! 8.00

Creme Brulee

Traditional French custard topped with caramelized brown sugar and garnished with fresh berries. 7.00

Bananas Foster

Fresh bananas coated in a reduction of browned butter and sugar over vanilla bean ice cream. Non-alcoholic. 7.50

New York Style Cheesecake

Traditional, creamy, New York Cheesecake. Try it deep fried for 1.00 more! 7.00

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WHITE WINE

Rodney Strong - Chardonnay

California- Tropical aromas of apple and pear with a crisp finish \$10/ \$38

Kendal Jackson - Chardonnay

California- Aromas and flavors of fresh peaches with vanilla notes \$10/ \$38

Brancott Flight Song - Sauvignon Blanc

New Zealand- Floral notes with crisp citrus flavors \$7.50 / \$28

Brancot - Pinot Grigio

Italy- Crisp and vibrant with aromas of peaches and pear \$6.50 / \$24

Chateau St Michelle - Riesling

Washington- Clean, crisp fruit forward notes of apricots \$7.50 / \$28

EK Mendavi - Moscato

Italy- A fresh, fruity, and bright frizzante \$9 / \$34

BEER

On Tap - 16oz & 20oz

Four Peaks Hop Knot IPA
805

Modelo Especial
Kona Big Wave Golden Ale
Cali Squeeze Blood Orange
Michelob Ultra
Big Wave Golden Ale

Bottled

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Heineken
Corona Extra
Dos XX Lager
Pacifico
Bud Zero
O'doul's

RED WINE

337 - Cabernet

California- Rich, bold flavors of dark berries with a hint of mocha \$8/ \$30

Robert Mendavi - Cabernet

California- Aromas of blackberries and currant with a nice finish \$7/ \$26

J Lehr - Merlot

Paso Robles- Rich, bright berry flavors with soft tannins \$7.75/ \$29

14 Hands - Merlot

Washington- Aromas of dark berries with vibrant hints of currant notes \$7.50/ \$28

Estancia - Pinot Noir

California- Flavors of cherries and plums with a soft finish \$8/ \$30

Cupcake - Malbec

Argentina- Bold, aromas of blackberries, cassis, and mocha \$6.50/ \$24

Yellowtail - Shiraz

Australia- Bold, aromas of blackberries and mocha with a hint of spice \$6/ \$22

Menage A Trois Dolce - Red Blend

Brimming with decadent blackberry and raspberry flavors accented by warm notes of cherry vanilla, this rich wine is lively on the palate \$9/ \$34

SOFT DRINKS

Pepsi 3.00

Pepsi Zero 3.00

Diet Pepsi 3.00

Starry 3.00

Dr. Pepper 3.00

Mountain Dew 3.00

Mug Root Beer 3.00

Sobe Life Water 3.00

Shirley Temple 3.50

Roy Rogers 3.50

Hot Tea 2.50

Lemonade 3.50

Flavored Lemonades 5.00

Iced Tea 3.00

Raspberry Iced Tea 3.00

Sweet Tea 3.00

Arnold Palmer 3.25

Milk 3.50

Chocolate Milk 3.50

Coffee 2.50

Bottled Water 3.50



MOHAVE STEAKHOUSE

Pastas

Fettuccini or Penne Pasta served with your choice of Alfredo or Butter Garlic Sauce and a side of Garlic Bread

Pasta By Itself 15.99

Primavera 19.99

***Chicken Breast 21.99**
(grilled or cajun)

***Grilled Certified Angus Steak 23.99**

***Grilled Shrimp 23.99**

***Honey Bourbon Salmon 28.99**

Mohave Favorites

All mohave favorites are served with your choice of one side

***Honey Bourbon Salmon 19.99**

8oz. freshly cut, marinated salmon grilled to perfection

***Lunch Sirloin 18.99**

Center Cut Certified Angus Beef™ Sirloin grilled to your liking. Add sautéed mushrooms, onions, or melted blue cheese crumbles for \$3.50

***Lunch Shrimp 17.99**

Served Grilled or try them Deep Fried for \$2.50

***Lunch Pork Chop 14.99**

Our succulent center cut pork rib chop

***Lunch Chicken Breast 14.99**

Butterflied chicken breast – your choice of Grilled, Cajun, BBQ or Teriyaki

***Chicken Tenders 12.99**

Classic chicken strips that have been hand breaded and deep fried. Served with your choice of Honey Mustard, Ranch, BBQ, or Buffalo

Salads

Steakhouse Salad

Garden mixed greens, shredded jack cheese, fresh mushrooms, tomato, sliced red onion, bacon and croutons

Salad By Itself 13.99

***Chicken Breast (grilled or cajun) 18.99**

***Grilled Certified Angus Steak 21.99**

***Grilled Shrimp 21.99**

***Honey Bourbon Salmon 24.99**

Caesar Salad

Fresh crisp Romaine lettuce with shredded Parmesan cheese, crunchy croutons and served with our creamy Caesar dressing.

Salad By Itself 12.99

***Chicken Breast (grilled or cajun) 18.99**

***Grilled Certified Angus Steak 21.99**

***Grilled Shrimp 21.99**

***Honey Bourbon Salmon 24.99**

Fresh Spring Salad

Baby mixed greens, fresh seasonal berries, raisins, shaved almonds topped with jack cheese and served with raspberry vinaigrette dressing

Salad By Itself 15.99

***Chicken Breast (grilled or cajun) 19.99**

***Grilled Certified Angus Steak 23.99**

***Grilled Shrimp 23.99**

***Honey Bourbon Salmon 28.99**

Upgrades & Add-On's

Dinner Bread 2.50	Garlic Bread 2.00	Onion Straws 2.00	Blue Cheese Crumbles 2.00
Brown Gravy 2.00	Pastrami 3.00	Avocado 2.00	Garlic Butter 2.00
Pineapple Slice 1.00	Sauteed Mushrooms 3.50	Bacon 3.00	2oz Side Dressing .50
Side Pasta Sauce 5.00	Sauteed Red Onion 3.50	1/2 lb. Burger Patty 6.00	4oz Side Dressing 1.00
Jalapeno 1.00	Sauteed 1/2 & 1/2 3.50	Teriyaki Sauce .50	

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Mohave Sandwiches

All mohave sandwiches are served with your choice of one side

*Steak Sandwich 18.99

Center Cut Certified Angus Beef Sirloin, grilled to your liking, with lettuce, tomato, pickle, and onion

Turkey Club 13.99

Triple decker filled with smoked turkey, sliced ham, crispy bacon, melted swiss, lettuce, tomato, avocado and mayo.

Served on toasted sour dough

*Chicken Club 16.99

A juicy grilled chicken breast topped with fresh avocado, bacon, and melted aged swiss. Served with lettuce, tomato, pickle, and onion.

*Ultimate Philly 13.99

Served on a toasted French sub roll, topped with philly steak, peppers, onion, mayo and melted swiss

*French Dip 16.99

Served on a toasted french sub roll, sliced roast beef and melted swiss served with our house made au jus.

Add sauteed mushroom & onion for \$3.50

*Ranch Chicken Wrap 11.99

Grilled chicken breast, sliced then rolled in a flour tortilla with lettuce, tomato, shredded jack cheese and homemade ranch dressing

*Fried Chicken Sandwich 13.99

Hand breaded and deep fried, topped with melted swiss, lettuce, tomato, onion, and mayo. Get it buffalo style for \$1.00 more

Veggie Burger 12.99

With lettuce, tomato, pickle, and onion

Gourmet Burgers

All gourmet burgers are served with your choice of one side

*Jack Daniels Whiskey Burger 15.99

Basted in J.D.'s whiskey sauce, complimented with cheddar cheese and a crown of homemade onion straws

*Mushroom Burger 14.99

Topped with fresh sautéed mushrooms, melted swiss, lettuce, tomato, pickle, and onion

*Classic Cheeseburger 13.99

American cheese, lettuce, tomato, pickle, and onion.
Add bacon for \$1.00

*Lone Burger 12.99

Lettuce, tomato, pickle, and onion

*Guaca Burger 18.99

Try this special burger! Fresh avocado, swiss cheese, bacon, lettuce, tomato, pickle, and onion

*Maui Burger 16.99

Basted with our teriyaki sauce, then topped with cheddar cheese, grilled pineapple, lettuce, tomato, and onion

*Bleu Cheese Burger 17.99

The perfection of beef and bleu. Fresh bleu cheese crumbles under bacon, lettuce, tomato, and onion

*Pastrami Burger 18.99

Our Certified Angus Beef patty topped with a pile of fresh sliced pastrami and melted aged swiss. Built with lettuce, tomato, pickle, and onion

Sides

Baked Potatoes

Load it for \$1.50

Mashed Potatoes

Load it for \$1.50 or
add Brown Gravy for \$2.00

Baked Sweet Potato

Steak Fries

Crispy Fries

Sweet Potato Fries

Rice Pilaf

Mixed Vegetables

UPGRADED SIDES

Onion Rings 3.00

House Made Mac & Cheese

3.00

Sauteed Whole Mushrooms, Red Onion, or 1/2 & 1/2 3.00

Soft Drinks

Iced Tea 3.00

Raspberry Iced Tea 3.00

Sweet Tea 3.00

Arnold Palmer 3.00

Lemonade 3.00

Flavored Lemonades 5.00

Strawberry, Raspberry, Peach, Mango,
Huckleberry, and Pomegranate

Milk/Chocolate Milk 3.50

Hot Tea 2.50

Coffee 2.50

Pepsi 3.00

Diet Pepsi 3.00

Pepsi Zero 3.00

Dr Pepper 3.00

Mug Root Beer 3.00

Mountain Dew 3.00

Starry 3.00

Shirley Temple 3.50

Roy Rogers 3.50

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MOHAVE STEAKHOUSE

FINGER FOODS

- *STEAK TACOS** 13.99
Sub primal cuts of our Certified Angus Beef topped with lettuce, tomatoes, and shredded cheese. Served on corn tortillas with a side of our house made salsa.
- *NACHOS** 15.99
Fresh tortilla chips smothered in melted shredded cheese and topped with your choice of sub primal cuts of Certified Angus Beef or grilled chicken. Served with chives, sour cream, tomatoes and our house made salsa.
- *CHICKEN WINGS** 18.99
8 pieces with wings and flats, lightly breaded and fried crispy. Tossed in your choice of BBQ, mild, hot or Mohave hot sauce (\$1.50 more) and served with a side of fries.
- *CHICKEN TACOS** 12.99
Grilled chicken topped with lettuce, tomatoes, and shredded cheese. Served on corn tortillas with a side of our house made salsa.
- *FISH TACOS** 15.99
Deep fried Mahi-Mahi topped with lettuce, shredded cheese, tomatoes and our house made cajun aioli. Served on a corn tortilla.
- *STEAK FAJITA** 13.99
Certified Angus Beef sizzling with red onion and green bell peppers. Served with a side of corn tortillas and our house made salsa
- *CHICKEN FAJITA** 13.99
Tender chicken sizzling with red onion and green bell peppers. Served with a side of corn tortillas and our house made salsa.
- *BURGER BASKET** 10.99
¼ lb. Certified Angus Beef burger topped with cheese, lettuce, tomato, pickle & onion. Served with a side of fries.
- CHIPS & SALSA** 7.99
Our fresh fried Tortilla Chips served with a side of our house made salsa.
- MOZZARELLA STICKS** 8.99
Five golden-fried cheese sticks served with marinara sauce.

HAPPY HOUR

drink specials served every
Monday – Thursday 1pm-5pm



DRAFT

805
HOP KNOT IPA
KONA BIG WAVE
BLOOD ORANGE
MICHELOB ULTRA
MODELO
MILLER LIGHT

BOTTLED

DOS XXX LAGER
CORONA EXTRA
CORONA PREMIER
HEINEKEN
PACIFICO
BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LIGHT
MICHELOB ULTRA
BUD ZERO

*Buckets of Beer-5 bottles
Domestic: \$15
Imports: \$18*

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WINE

CABERNET

337
Robert Mondavi

MERLOT

J Lohr
14 Hands

PINOT NOIR

Estancia

MALBEC

Cupcake

SHIRAZ

Yellowtail

CHARDONNAY

Rodney Strong
Kendall Jackson

SAUVIGNON BLANC

Brancott Flight Song

PINOT GRIGIO

Estrella

REISLING

Chateau St Michelle

MOSCATO

Seven Daughters



ENERGY BOMBS

VEGAS BOMB

JAGER BOMB

MOHAVE BERRY BOMB

CARAMEL APPLE BOMB

SNICKERS BOMB



STARTER MENU

POTATO SKINS

Hand made from scratch. Skins are deep fried, stuffed with cheese, and topped with bacon & chives! Served with ranch or sour cream

11.99

ONION RINGS

Thick cut and double dipped for that extra beer battered flavor.

10.99

CHEESE FRIES

French fries drenched in melted shredded cheese and topped with bacon. If chili is available as our soup of the day, ask your server to upgrade to chili cheese fries for just 1.50 more. Add bacon for \$1.00 more

9.99

*DEEP FRIED CALAMARI

Hand breaded with fresh seasoned bread crumbs and deep fried golden brown to give them just the right amount of crisp. Served with our marinara sauce.

15.00

SPINACH & ARTICHOKE DIP

Freshly prepared creamy blend of spinach and artichoke hearts and Italian cheeses. Served with toasted crostini's

14.00

FRESH CAPRESE

Ripe tomato slices topped with fresh basil then drizzled with our traditional balsamic glaze.

14.00

*CLASSIC SHRIMP COCKTAIL

6 white shrimp, sweet with a firm texture, chilled and served with fresh lemon and cocktail sauce

16.00

*CRAB CAKES

Maryland style cakes. prepared with wild swimmer crab meat, breaded and baked. Served with our cajun aioli.

15.00

*OYSTERS ON THE HALF SHELL

Half shell oysters, plump and juicy with a fresh clean taste. Served with lemon wedges and cocktail sauce

\$4 each

*STEAMED CLAMS

1lb of little necked clams steamed, then lightly sautéed in butter, garlic, and fresh basil with toasted crostini's.

21.00

COCKTAILS

MAKERS MANHATTAN

Maker's Mark bourbon, sweet vermouth and a dash of bitters over ice with a cherry.

STOLI LEMON DROP

Stolichnaya vodka and freshly muddled lemons with a splash of sweet and sour. Add a shot of Chambord to make it a raspberry lemon drop.

OLD SMOKEY

Our take on a classic Old Fashioned Johnnie Walker Black, simple syrup and a dash of bitters with an orange peel.

MOHAVE MAI TAI

Bacardi Superior with a tropical blend of fruit juices, Blood Orange liquor and topped off with a floater of Whaler's Dark Rum.

TITO'S COSMO

Traditional Cosmo martini made with Tito's vodka, freshly muddled lemons and a splash of cranberry.

CADILLAC MARGARITA

1800 Reposado Tequila, our house margarita mix made with fresh fruit juice and a floater of Grand Marnier on top.

MOHAVE TEA

Our adult version of an Arnold Palmer made with Seagram's Sweet Tea vodka and Absolut Citron

JAMESON MULE

Jameson Whiskey, fresh squeezed lime, a dash of bitters and ginger beer. Served in a traditional copper mug.

STRAWBERRY MULE

Lime Absolut vodka, strawberry puree and a fresh squeeze of lime topped off with ginger beer. Served in a traditional copper mug.

Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

Alert your server to any special dietary requirements



Mohave Steakhouse



***STEAK & EGGS 19.99**

7oz center cut sirloin & 2 eggs made to order with home fries

***CHICKEN FRIED STEAK 15.99**

Breaded Angus Beef & country gravy with 2 eggs and home fries

***SUNRISE SPECIAL 8.99**

2 eggs cooked to order with your choice of sausage or bacon served with home fries

***BISCUITS & GRAVY 15.00**

2 Biscuits smothered in country gravy 2 eggs cooked to order with home fries

***MOHAVE BURRITO 13.00**

3 scrambled eggs mixed with Angus Beef, onion, bell peppers, tomato and cheese. Served with home fries and a side of our house made salsa

***PORK CHOP & EGGS 14.99**

6oz boneless pork chop served with 2 eggs cooked to order and home fries.

***HAM & EGGS 13.99**

6oz ham steak served with 2 eggs cooked to order and Home Fries

***EGGS BENEDICT 14.99**

2 poached eggs laid over english muffins, topped with grilled ham and hollandaise sauce draped on top. served with home fries

***PANCAKE COMBO 12.99**

2 pancakes served with 2 eggs and choice of bacon or sausage

***FULL STACK OF PANCAKES**

10.99

4 pancakes served hot, golden, and fluffy Don't forget the syrup!

***FRENCH TOAST COMBO**

11.99

Slices of french toast served with 2 eggs and choice of bacon or sausage

To keep our prices low, we provide a 4% discount to those customers paying with cash.

Non-cash prices are reflected on your receipt. Thank you!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness. 18% gratuity added to parties of 8 or more.



Arizona Omelets

*ANGUS OMELET 14.99

Angus Beef sirloin, onion, tomato & a blend of cheese with home fries

*CALI OMELET 14.99

Chives, fresh avocado a blend of cheese with home fries

*PHILLY OMELET 14.99

Philly steak, mushrooms, onions loaded with cheese and a side of home fries

*DENVER OMELET 13.99

Bell pepper, onion, tomato, ham and cheese with home fries

*CLASSIC HAM & CHEESE 12.99

Juicy ham chunks mixed with cheese and home fries

*SOUTH OF THE BORDER OMELET 14.99

Chorizo, onion, bell pepper, jalapenos, ham and cheese served with home fries

*BUILD YOUR OWN OMELET 14.99

Pile it on and make it your own!

Choices are:

sirloin, philly steak, onion, mushrooms, avocado, bell peppers, ham, chives, chorizo, bacon, sausage, tomato and choice of cheese



Kids Menu

FRENCH TOAST 7.99

With your choice of bacon or sausage

*KIDDY CAKE 7.99

One pancake with choice of bacon or sausage

*2 EGGS 7.99

Cooked the way you want them with choice of bacon or sausage

Side Dishes

*Sausage or Bacon \$3.50

Home Fries \$3.99

*One Pancake \$3.00

Toast, your choice \$3.00

*One Egg \$2.50

Country Gravy \$3.00

*Side French Toast \$3.00

Biscuits & Gravy \$4.99

Beverages

Orange/Cranberry Juice (no refills) \$3.50

Milk (no refills) \$3.50

Coffee/Hot Tea \$2.50

Iced Tea or Sweet Tea \$3.00

Pepsi \$3.00

Diet Pepsi \$3.00

Shirley Temple \$3.50

Roy Rogers \$3.50

Arnold Palmer \$3.25

Mug Root Beer \$3.00

Starry \$3.00

Dr. Pepper \$3.00

Mountain Dew \$3.00

Raspberry Tea \$3.00

Lemonade \$3.00

Flavored Lemonades \$5.00

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