

# Hors d'Oeuvres

## *\*Crab Cakes 15*

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

## *\*Oysters on the Half Shell 4 each*

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

## *\*Steamed Clams 21*

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

## *\*Classic Shrimp Cocktail 16*

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

## *\*Deep Fried Calamari 15*

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.

## *Fresh Caprese 14*

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

## *Spinach & Artichoke Dip 14*

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

# Salads

## *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 Salads*

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, raisins, shaved almonds topped with jack cheese and served with raspberry vinaigrette dressing. **15.99**

**\*with Cajun or Grilled Chicken 19.99**

**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.**

# Mohave Favorites

These are some of our favorite creations!

**Side Choices: Baked Potato – Load it for \$1.50,  
Mashed Potato – Load it for \$1.50 or add Brown Gravy for \$2,  
Sweet Potato, Steak Fries, Crispy Fries, Sweet Potato Fries, Rice Pilaf or Mixed Veggies**

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

## ***\*Pastrami Burger 18.99***

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.

## ***\*Classic Cheeseburger 13.99***

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

## ***\*Steak Sandwich 18.99***

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

## ***\*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. Choice of one side.

## ***\*French Dip 16.99***

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

## ***Veggie Burger 12.99***

For our veggie lovers! Served with lettuce, tomato, pickle, and onion. Choice of one side.

## ***\*12 oz. Chop Steak 24.99***

Tender and flavorful American Wagyu chopped steak, grilled, and topped with your choice of sautéed mushrooms, sautéed onions, or ½ & ½.

# Pastas

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

## ***Penne or Fettuccini 15.99***

## ***Primavera (with Vegetables) 19.99***

## ***\*Grilled or Cajun Chicken Breast 21.99***

## ***\*Grilled Shrimp 23.99***

## ***\*Honey Bourbon Salmon 28.99***

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, Crispy Fries, Sweet Potato Fries, Rice Pilaf or Mixed Vegetables.**

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

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

## 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 16 oz. 41.99**

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

### **\*Bone In Ribeye 16 oz. ~ Market Price**

If 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.

### **\*Delmonico 12 oz. 36.99**

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.

### **\*Bone In New York 16oz. \$45.00**

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

### **\*New York Strip 14 oz. 36.99**

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.

### **\*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.

### **\*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.

### **\*Flat Iron 8 oz. 31.99**

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.

### **\*20 oz. T-Bone ~ Market Price**

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.

### **\*24 oz. Porterhouse ~ Market Price**

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.

### **\*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.**

**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.**

# Specialty Entrees

All entrees are 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, Crispy Fries, Sweet Potato Fries, Rice Pilaf or Mixed Vegetables.**

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

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

## 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.

### **\*Sirloin & Ribs 49.99**

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.

### **\*Sirloin & Chicken 33.99**

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

### **\*Ribs & Chicken 45.99**

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

### **\*Sirloin & Honey**

### **Bourbon Salmon 39.99**

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

### **\*Sirloin &**

### **Jumbo Shrimp 39.99**

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

### **\*Sirloin & Lobster**

### **Market Price**

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.

## Pork, Chicken, and Fresh Seafood

### **\*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 19.99**

Succulent 10 oz. Center Cut Pork Chop grilled to your liking and served on a bed of seasoned mashed potato with mixed vegetables.

### **\*Grilled Chicken Breast 20.99**

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

### **\*Honey Bourbon Salmon 27.99**

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

### **\*Shrimp Platter 30.99**

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

### **\*Lobster Platter**

### **Market Price**

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

**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.

## Senior Menu 65+

Served with soup or salad and a 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 \$2

Upgrade to Onion Rings or

House Made Mac & Cheese for \$3

### **\*8 oz. Sirloin 21.99**

Add sauteed mushrooms, sauteed onion, ½ & ½ or melted  
blue cheese crumbles for \$3.50 or  
add Garlic Butter for \$2

### **\*Chicken Breast 18.99**

Grilled, BBQ or Cajun

### **\*8 oz. Chopped Steak 20.99**

Sauteed Mushroom, Onions or ½ & ½

### **\*Center Cut Pork Chop 18.99**

## Side Dishes

*Sauteed Whole Mushrooms 7.50*

*Sauteed Onions 7.50*

*Sauteed ½ & ½ 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*

## Soft Drinks

*Pepsi 3.00*

*Diet Pepsi 3.00*

*Pepsi Zero 3.00*

*Starry 3.00*

*Dr. Pepper 3.00*

*Mountain Dew 3.00*

*Mug Root Beer 3.00*

*Shirley Temple 3.50*

*Roy Rogers 3.50*

*Hot Tea 2.50*

*Lemonade 3.50*

*Iced Tea 3.00*

*Raspberry Iced Tea 3.00*

*Sweet Tea 3.00*

*Arnold Palmer 3.25*

*Flavored Lemonades 5.00*

*Milk 3.50*

*Chocolate Milk 3.50*

*Coffee 2.50*

*Bottled Water 3.50*

## Desserts

*Decadent Chocolate Cake 9.00*

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

*Gourmet Carrot Cake 9.00*

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

*Fresh Cobbler 8.00*

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!

*Crème Brûlée 7.00*

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

*Bananas Foster 7.50*

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

*New York Style Cheesecake 7.00*

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

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.





# 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	

The prices listed 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!

*\*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*



## 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**

The prices listed 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!

*\*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.  
Alert your server if you have special dietary requirements.*







# 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*

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



# 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** 11.99  
Hand made from scratch. Skins are deep fried, stuffed with cheese, and topped with bacon & chives! Served with ranch or sour cream

**ONION RINGS** 10.99  
Thick cut and double dipped for that extra beer battered flavor.

**CHEESE FRIES** 9.99  
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

**\*DEEP FRIED CALAMARI** 15.00  
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.

**SPINACH & ARTICHOKE DIP** 14.00  
Freshly prepared creamy blend of spinach and artichoke hearts and Italian cheeses. Served with toasted crostini's

**FRESH CAPRESE** 14.00  
Ripe tomato slices topped with fresh 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

**\*CRAB CAKES** 15.00  
Maryland style cakes. prepared with wild swimmer crab meat, breaded and baked. Served with our cajun aioli.

**\*OYSTERS ON THE HALF SHELL** \$4 each  
Half shell oysters, plump and juicy with a fresh clean taste. Served with lemon wedges and cocktail sauce

**\*STEAMED CLAMS** 21.00  
1lb of little necked clams steamed, then lightly sautéed in butter, garlic, and fresh basil with toasted crostini's.

# 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**

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.