

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* 17.00

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* 17.99

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 bread.

Fresh Caprese 14.00

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

**Classic Shrimp Cocktail* 18.00

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

Onion Rings 12.99

Thick cut and double dipped for that extra beer battered flavor. Served with our house ranch.



**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 tomatoes, 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. 12.99

Spinach & Artichoke Dip

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

16.00



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. 20% 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 2.00, Mashed Potato – Load it or add Brown Gravy for 2.00, 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, Creamy 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.
45.99

**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. 40.99

**Filet Mignon*

7 oz. 38.99 & 9 oz. 45.99

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. 36.99

**Arizona Sirloin*

9 oz. 28.99 & 12 oz. 32.99
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 14oz*

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. 40.99

**Bone In New York 16oz*

The Kansas City Steak, Boss's favorite cut. This Bone-In Strip Steak delivers bold, juicy flavor with a perfect balance of tenderness and robust character – a classic choice for true steak lovers.
49.99

**T-Bone 20oz*

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 24oz*

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. 41.99 & 16 oz. 46.99
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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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.

23.99

**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. 16.99



**12 oz Chopped Steak*

Tender and flavorful 100% American Certified Angus Beef ground chuck, grilled, and topped with your choice of sautéed mushrooms, sautéed onions, or 1/2 & 1/2. Served with a starter of soup or salad and your choice of one side. 26.99

Veggie Burger

For our veggie lovers! Served with lettuce, tomato, pickle, and onion. Choice of one side. 12.99

**Steak Sandwich*

Hand cut Sirloin grilled to your liking. Topped with lettuce, tomato, pickle, and onion. Choice of one side. 22.99

**Classic Cheeseburger*

100% American Certified Angus Beef ground chuck served with American cheese, lettuce, tomato, pickle, and onion. Add bacon for \$3. Choice of one side. 17.99

**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 21.99

SALADS

Dressings: House Ranch, Blue Cheese, Honey Mustard, 1000 Island, French, Creamy 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 15.99

*Grilled or Cajun Chicken Breast 18.99

*Grilled Certified Angus Beef Steak 27.99

*Grilled Shrimp 24.99

*Honey Bourbon Salmon 29.99

Fresh Spring Salad

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

By Itself 16.99

*Cajun or Grilled Chicken 22.99

*Grilled Certified Angus Beef Steak 32.99

*Grilled Shrimp 25.99

*Honey Bourbon Salmon 33.99

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 23.99

*Grilled Shrimp 21.99

*Honey Bourbon Salmon 26.99

PASTAS

Your choice of Rigatoni or Gluten Free Penne pasta served with either Alfredo, Butter & Garlic, or Marinara sauce.** Upgrade to Creamy Pesto Sauce for \$3.00** Comes with a side of Garlic Toast.

Rigatoni or Gluten Free Penne 17.99

Primavera (with Vegetables & Sun-Dried Tomatoes) 21.99

Grilled Certified Angus Beef Steak 29.99 Grilled or Cajun Chicken Breast 21.99

*Grilled Shrimp 26.99 *Honey Bourbon Salmon 32.99

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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 one 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 & Honey Bourbon Salmon*

Sirloin served with 8 oz. of Wild Atlantic Salmon submerged in our honey bourbon glaze and grilled to perfection. 40.99

**Sirloin & Chicken*

Sirloin served with an 8 oz. butterfly chicken breast, choice of grilled, teriyaki, BBQ or Cajun. 37.99

**Ribs & Chicken*

½ rack of baby back ribs served with an 8 oz. butterfly chicken breast, choice of grilled, teriyaki, BBQ or Cajun. 35.99

**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 33.99

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

**Pork Chop*

Succulent 10 oz. Center Cut Pork Chop grilled to your liking and served with seasoned mashed potato with mixed vegetables. 19.99

**Grilled Chicken Breast*

Plump and juicy butterfly chicken breasts. Choice of grilled, teriyaki, BBQ, or Cajun 22.99

**Honey Bourbon Salmon*

A favorite among our guests, 8oz. Wild Atlantic Salmon submerged in our honey bourbon glaze and grilled to perfection. 28.99

**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 Lobster tails (8 ounces), 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 \$2, or Mashed Potato - Load it 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
25.99

**Chicken Breast*

Grilled, BBQ, Teriyaki or Cajun 19.99

**8oz Chopped Sirloin*

Comes with your choice of sautéed mushroom, onions or 1/2 & 1/2 22.99

**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 2.00

Baked Sweet Potato 7.00

Mashed Potato 4.00 - add cheese & bacon brown gravy for 2.00

Fries 5.00

Sweet Potato Fries 5.00

Rice 4.00

Vegetables 5.00

Cup of Soup 5.99

Bowl of Soup 8.99

Dinner Salad 6.00

Soup & Salad 13.99

Dinner Bread 5.50 (includes 2 refills)

Onion Rings 12.99

Side of Alfredo Sauce \$6.00

House Made Mac & Cheese 7.99

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SOFT DRINKS

Pepsi 3.50

Pepsi Zero 3.50

Diet Pepsi 3.50

Starry 3.50

Dr. Pepper 3.50

Mountain Dew 3.50

Mug Root Beer 3.50

Shirley Temple 4.00

Roy Rogers 4.00

Hot Tea 3.00

Lemonade 4.00

Flavored Lemonades 5.50

Iced Tea 3.50

Raspberry Iced Tea 3.50

Sweet Tea 3.50

Arnold Palmer 3.75

Milk 4.00

Chocolate Milk 4.50

Coffee 3.00

Bottled Water 4.00

DESSERTS

Decadent Chocolate Cake

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

12.99

Gourmet Carrot Cake

Moist and light carrot cake topped with traditional creamy, slightly tart frosting. 13.99

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 sugar and garnished with fresh berries. 7.00

Churro Cake

Fluffy cinnamon-spiced cake filled with rich caramel, dusted with cinnamon sugar. topped with caramel drizzle and a swirl of whipped cream. Add a scoop of vanilla ice cream for \$3.00 more. 7.99

New York Style Cheesecake

Traditional, creamy, New York Cheesecake. 7.00