

Nachos Grande

Tortilla chips smothered in mozzarella and cheddar cheese, tomatoes, black olives, jalapeños and fresh onions. 15.75

Extra Cheese 1.99

Add Chorizo Sausage, Chicken or Ground Beef 2.25

Mohave Wings

Full pound of our house fried wings served oven roasted or fried naked. 14.75

Yam Fries

Fried golden and served with chipotle lime aioli, 10.00

ensalada

Ensalada Casa

Mixed greens, tomato, cucumber, onion and manchego cheese. 12.25

Available as a half order for 8.75

Caesar Salad

Crisp romaine lettuce, Parmesan cheese, creamy garlic dressing with no croutons. 13.50

Available as a half order for 9.25

Smoked Salmon Salad

Wild mixed greens, tossed in a charred lemon and grainy mustard dressing, house pickled red onion, cucumber, and cherry tomatoes, cold smoked west coast salmon, popped capers and queso fresco. 19.25

Vegetarian Quinoa Salad

Roasted beets, chick peas, quinoa, apples, red onion, kale and arugula, poppy seed dressing, crumbled goat cheese and toasted pumpkin seeds. 15.00

Southwest Chop Chop Salad

Chiffonade of cabbage, iceberg and romaine tossed in a creamy spiced dressing topped with egg, avocado, cherry tomato, red onion and radish. 15.00

UPGRADE YOUR SALAD EXPERIENCE

Chili lime prawn skewers (ea.) 3.50

Pepper glazed breast of chicken 6.75

Sirloin steak, salt & cracked black pepper 6.75

from the grill

7oz Tenderloin

Most tender of cuts, grilled to perfection. 36.95

7oz New York Steak

New York Strip Steak, tender, juicy and grilled to perfection. 29.00

6oz Sirloin & Ribs

Mohave's famous half rack of ribs with a great flavorful cut of meat. 31.95

All our steaks are perfectly seasoned with our Mohave steak spice and are cut from AAA Alberta beef.

CHOICE OF SAUCE

Jack Daniels BBQ Sauce • Three Peppercorn Sauce • Mohave Pan Jus

UPGRADE YOUR STEAK EXPERIENCE

Mushroom Skillet 3.95

Smoked Chili Prawn Skewers (2) 7.50

Bacon Wrapped Scallops 5.95

sopa

**No muffins or crackers are served with the soups or salads.*

Roasted Jalapeño Corn Chowder Bowl 8.25 | Cup 6.75

Soup of the Day Bowl 8.25 | Cup 6.75

Chef's daily creation. Ask your server for details.

sandwiches

Pecos Pulled Pork Roll

Slow roasted pulled pork with Jack Daniels BBQ sauce, jalapeño jack cheese, spicy mango slaw and served on a gluten free bun. 16.25

Beef Dip

Thinly sliced AAA slow roasted beef piled high atop an Udi's bun. Au Jus for dipping. 16.50

Make it a Philly Cheese Steak 3.00

Sautéed peppers & onions topped with jalapeño jack cheese

Impossible Grill Burger

Plant based patty, roasted red pepper sauce, tomato, red onion, avocado and lettuce on a Udi's bun. 18.25

Alberta Grill Burger

House Made alberta beef chuck patty served on a Udi's bun with cheddar, Mohave's JD BBQ sauce, lettuce, tomato and red onion. 6oz. 17.00

Bacon 2.00 | Mushrooms 2.00 10oz. 21.00

Blue Cheese 3.00 | Avocado 3.00

chicken & ribs

Mohave Chicken Supreme

Bone in supreme of chicken, house rubbed and roasted to perfection. Served with your choice of our JD BBQ sauce or Mole sauce. 24.95

Smoked Pork Ribs

Slowly smoked in the Cookshack and glazed with our own BBQ sauce. 30.95

Available as a half rack for 23.95

Mohave Chicken Supreme & Half Rack of Ribs

Have both, no need to choose. Roll up your sleeves, this is going to get messy! 31.95

seafood

Cajun Jambalaya

Cajun seared prawns atop a pepper tomato ragout with ham, chicken & sausage. Served on fiesta rice. 23.25

Creole BBQ Salmon

House rubbed Atlantic salmon, grilled to medium, fiesta rice, grilled asparagus, cherry tomato avocado salsa Verde, with fresh lime. 26.25

Steamed Mussels

Fresh PEI mussels steamed in garlic, onions, saffron, tomatoes, fresh herbs and white wine with grilled gluten free bread for dipping.

Half Pound 14.00

Full Pound 22.00