

Chilled Seafood Tower*

East coast oysters, Alaskan king crab legs, Australian coldwater lobster tail, smoked trout dip, jumbo shrimp, crab cocktail MP

East Coast Oysters*

fresh horseradish, mignonette, cocktail sauce, tabasco, saladitas
half dozen 24 | full dozen 45

TO START

- Lobster Cargot 35

butter, garlic, havarti
- Seared Pork Belly 16

honey molasses, peach-cranberry chutney
- Tenderloin on Toast Points* 22

roasted red pepper sauce, béarnaise
- Crispy Calamari 19

mango-chile mojo sauce
- Dynamite Shrimp 19

sweet chile & sriracha
- Seared Ahi Tuna* 22

red pepper louie, sesame ginger vinaigrette
- Shrimp Cocktail 24

red cocktail & millionaire sauces
- Crab Cakes 25

green apple, mango, corn, black bean relish
- Smoked Trout Dip 16

green pepper sauce, toast points

Seafood Centerpiece 59

shrimp cocktail, crab cakes,
crispy calamari

GREEN

- Caesar Salad 14

artisan romaine, parmesan, house-made croutons
- Steakhouse Wedge 15

tomato, avocado, bacon, bleu cheese
- House Salad 14

mixed greens, campari tomato, candied walnuts, goat cheese, adobe dressing
- Chophouse Salad 13

iceberg, tomato, red onion, hearts of palm, house-made croutons, bleu cheese
- Caprese Salad 13

campari tomato, bocconcini, balsamic, toasted ciabatta, microgreens
- Roasted Beets 13

seasoned goat cheese, microgreens, orange vinaigrette
- 'M' Steak Salad* 22

sliced tenderloin, iceberg, tomato, red onion, hearts of palm, house-made croutons, parmesan crisp, bleu cheese

SOUP

- French Onion Au Gratin 12
- Crab & Lobster Bisque 15

add VSOP cognac +2

STEAK

- Filet Mignon*

8oz.....58
12oz.....68
- Bone-In Filet*

14oz.....69
- Bison Filet*

8oz.....59
- Prime Ribeye*

14oz.....65
- Prime Cowboy Ribeye*

21oz.....76
- Prime New York Strip*

10oz.....57
- A5 Japanese Wagyu*

5oz.....MP
- Butcher's Cut* MP

Porterhouse Trio*

served with Alaskan king crab
and Australian rock lobster MP

OCEAN

- Alaskan King Crab Legs 99

per pound, drawn butter
- Coldwater Lobster Tail 79

Australian rock lobster, drawn butter
- North Coast Salmon* 39

shrimp, capers, tomato, beurre blanc
- Pan-Seared Sea Bass* 49

pistachio-dusted, mango-vanilla beurre blanc, seasonal fruit relish
- Jumbo Fried Shrimp 29

hand-breaded gulf shrimp
- Fresh Seafood Selection* MP

chef's seasonal preparation

SHARED SIDES

- Steak Fries 11
- Salted Baked Potato 11
- Chive Whipped Potatoes 12
- Creamed Spinach 11
- Sautéed Button Mushrooms 12
- Fresh Jumbo Asparagus 14
- Lobster Whipped Potatoes 29

ENHANCEMENTS & PREPARATIONS

- Béarnaise 4
- Hollandaise 4
- Argentinian-Style Chimichurri 5
- Gorgonzola Fromage 5

CHEF CLASSICS

- Filet Mignon* 48

6oz
- Seared Filet Tips* 35

crimini mushrooms, cabernet reduction
- Chicken Marsala 32

crimini & shiitake mushrooms, sweet marsala
- Double Cut Pork Chop* 35

chimichurri, custom mustard
- Rack of Lamb* 55

rosemary cabernet reduction

All Chef Classics are served with chive whipped potatoes. No substitutions please.

- Wild Mushroom Risotto 12
- Sautéed Hand Cut Corn 11
- Au Gratin Potatoes 14
- Brussels Sprouts 14
- House-Made Onion Rings 12
- Lobster Mac & Cheese 29

- Green Peppercorn Sauce 5
- Black Truffle Butter 10
- Crispy Fried Shrimp 14
- King Crab Oscar 30

Prime Steak — Fine Wine — Premium Service

If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINES BY THE GLASS

RED

- Coelho | Pinot Noir** *Bunny Series* Willamette Valley
- Vice | Pinot Noir** Carneros
- Leviathan | Red Blend** California
- Catena | Malbec** *Appellation Series* Paraje Altamira
- Château Teyssier | Bordeaux Blend** Montagne-Saint-Émilion
- Olema | Cabernet Sauvignon** Sonoma
- Fortune 1621 | Cabernet Sauvignon** Napa Valley
- Post & Beam by Far Niente | Cabernet Sauvignon** Napa Valley

6oz	9oz	Bottle
14	21	55
17	25	67
23	34	91
16	24	63
17	25	67
16	24	63
21	31	83
33	49	131

WHITE

- Trimbach | Riesling** Alsace
- Chehalem | Pinot Gris** Willamette Valley
- Walnut Block | Sauvignon Blanc** Marlborough
- Titus | Sauvignon Blanc** Napa Valley
- Talley Vineyards | Chardonnay** San Luis Obispo
- Far Niente | Chardonnay** Napa Valley

18	27	71
14	21	55
14	21	55
18	27	71
17	25	67
31	46	123

SPARKLING

- Vietti | Moscato d'Asti** Piedmont
- Montinore Estate | Prosecco** *Vivacé* Veneto
- Banfi | Brachetto d'Acqui** *Rosa Regale* Piedmont
- Moët & Chandon | Brut** *Imperial* Champagne (187ml)

12	-	48
14	-	55
14	-	-
31	-	-

CRAFTED COCKTAILS

- Mahogany Manhattan** 19
Angel's Envy Rye, Cocchi Vermouth, Bitters
- Hotel California** 14
21 Seeds Tequila, Cucumber, Jalapeño, Lemon, Lime, Chamoy, Tajín
- Strawberry Crush** 14
Western Son Strawberry Vodka, Stoli Vanilla Vodka, Reàl Strawberry, Lemon
- Ube Sour** 16
Basil Hayden Bourbon, House Sweet & Sour, Ube & Chai Simple

- Sourball Lemon Drop** 14
Bacardí Superior Rum, Ketel One Citroen Vodka, House Sweet & Sour, Orgeat, Lime Cordial

CLASSIC COCKTAILS

- Millionaire Margarita** 18
Maestro Dobel Diamante Tequila, Ferrand Cognac, Agave, Lemon, Lime
- Tablesides Martini** MP
Mahogany Recommends Stoli Elit Vodka or Hendrick's Gin, Served Dry, Shaken Tablesides
- Single Barrel Old Fashioned** 18
Single Barrel Whiskey, Blood Orange Bitters

We invite you to enjoy a cocktail or glass of wine while you browse our dinner menu.
Our well-trained staff is available to guide you through the comprehensive book of wine and spirits.

We would like to see that you make it home safely. If you do not have a designated driver, we will be happy to make arrangements for you.