

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 18
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
atomic horseradish & red cocktail sauce
- Crab & Lobster Cakes 27
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
& Australian rock lobster MP

OCEAN

- Alaskan King Crab Legs MP
per pound, drawn butter
- Coldwater Lobster Tail 79
Australian rock lobster, drawn butter
- North Coast Salmon* 42
shrimp, capers, tomato, beurre blanc
- Pan-Seared Sea Bass* 52
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 12
- Salted Baked Potato 12
- Chive Whipped Potatoes 13
- Creamed Spinach 12
- Sautéed Button Mushrooms 13
- Fresh Jumbo Asparagus 15
- 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* 38
crimini mushrooms, cabernet reduction
- Chicken Marsala 35
crimini & shiitake mushrooms, sweet marsala
- Double Cut Pork Chop* 37
chimichurri, custom mustard
- Rack of Lamb* 58
rosemary cabernet reduction

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

- Wild Mushroom Risotto 13
- Sautéed Hand Cut Corn 12
- Au Gratin Potatoes 15
- Brussels Sprouts 15
- House-Made Onion Rings 14
- Lobster Mac & Cheese 29

- Green Peppercorn Sauce 5
- Black Truffle Butter 12
- 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

CRAFTED COCKTAILS

FEATURED VINTNER: VOLKER EISELE FAMILY ESTATE

	6oz	9oz	Bottle
Sauvignon Blanc Chiles Valley	19	28	72
Cabernet Sauvignon Chiles Valley	39	58	145
Bordeaux Blend <i>Terzetto</i> Chiles Valley	50	75	190

RED

Coelho Pinot Noir <i>Bunny Series</i> Willamette Valley	14	21	55
Vice Pinot Noir Carneros	17	25	67
Leviathan Red Blend California	23	34	91
Catena Malbec <i>Appellation Series</i> Paraje Altamira	16	24	63
Château Teyssier Bordeaux Blend Montagne-Saint-Émilion	18	27	67
Olema Cabernet Sauvignon Sonoma	17	25	67
Fortune 1621 Cabernet Sauvignon Napa Valley	21	31	83
Post & Beam by Far Niente Cabernet Sauvignon Napa Valley	33	49	131

WHITE

Vietti Moscato d'Asti Italy	12	18	48
Trimbach Riesling Alsace	18	27	71
Chehalem Pinot Gris Willamette Valley	14	21	55
Walnut Block Sauvignon Blanc Marlborough	14	21	55
Titus Sauvignon Blanc Napa Valley	18	27	71
Talley Vineyards Chardonnay San Luis Obispo	17	25	67
Far Niente Chardonnay Napa Valley	31	46	123

SPARKLING

Montinore Estate Prosecco <i>Vivacé</i> Veneto	14	-	55
Banfi Brachetto d'Acqui <i>Rosa Regale</i> Piedmont (187ml)	15	-	-
Moët & Chandon Brut <i>Imperial</i> Champagne (187ml)	31	-	-

Mahogany Manhattan 19

WhistlePig PiggyBack 6 Yr Rye, Cocchi Vermouth, Bitters

Hotel California 14

21 Seeds Cucumber & Jalapeño Tequila, Lemon, Lime, Chamoy, Tajín

Strawberry Crush 14

Western Son Strawberry Vodka, Stoli Vanilla Vodka, Reàl Strawberry, Lemon

Whiskey Ube Sour 16

Basil Hayden Bourbon, House Sweet & Sour, Ube & Chai Simple

Sourball Lemon Drop 14

Bacardí Limón 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

Tableside Martini MP

Mahogany Recommends Stoli Elit Vodka or Hendrick's Gin, Served Dry, Shaken Tableside

Single Barrel Old Fashioned 18

Single Barrel Whiskey, Blood Orange Bitters

ZERO PROOF

Lyre's *Classico* 12
Sparkling Wine

Lyre's *Dark N Spicy* 12
Lively, Ginger, Lime

Lyre's *Amalfi Spritz* 12
Bitter, Sweet, Refreshing

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.