

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
- Gehricke | Pinot Noir** Sonoma Coast
- Leviathan | Red Blend** California
- Catena | Malbec** *Appellation Series* Paraje Altamira, Mendoza
- Olema | Cabernet Sauvignon** Sonoma
- Fortune 1621 | Cabernet Sauvignon** Napa Valley
- Post & Beam by Far Niente | Cabernet Sauvignon** Napa Valley

WHITE

- Social Bird | Rosé** Côtes de Provence
- Trimbach | Riesling** Alsace
- Chehalem | Pinot Gris** Willamette Valley
- Titus | Sauvignon Blanc** Napa Valley
- Walnut Block | Sauvignon Blanc** Marlborough
- Mount Eden | Chardonnay** Santa Cruz Mountains
- Rombauer | Chardonnay** Carneros

SPARKLING

- Vietti | Moscato d'Asti** Italy
- Montinori | Prosecco** *Vivace* Veneto, Italy
- Moët & Chandon | Brut Champagne** *Imperial* France (187ml)

6oz 9oz Bottle

14 21 56
17 25 68
23 34 92
16 24 64
15 22 60
21 31 84
33 49 132

15 22 60
18 27 72
14 21 56
18 27 72
14 21 56
16 24 64
30 45 100

12 48
14 56
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 XX
Western Son Strawberry Vodka, Stoli Vanilla, Reàl Strawberry, Lemon



Ube Sour 16
Basil Hayden, House Sweet & Sour, Ube & Chai Simple



Sourball Martini 14
Bacardi Superior Rum, Ketel One Citroen, Orgeat, Lime Cordial, Lemon, Egg White

CLASSIC COCKTAILS



Millionaire Margarita 18
Single Barrel Maestro Dobel Diamante, Ferrand Cognac, Agave, Lemon, Lime



Tableside Martini MP
Mahogany Suggests Stoli Elit Vodka or Hendrick's Gin, Served Dry, Shaken Tableside



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.