

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

	6oz	9oz	Bottle
Head High Pinot Noir Sonoma County	16	24	62
Benton Lane Pinot Noir Willamette Valley	18	27	72
Château Mont-Redon Grenache Blend Côtes du Rhône	14	21	52
Catena Malbec Mendoza	18	27	70
Prisoner Red Blend Napa Valley	25	37	100
Katherine Goldschmidt Cabernet Sauvignon Alexander Valley	18	27	69
Caymus Cabernet Sauvignon Napa Valley	42	63	168

WHITE

Barone Fini Pinot Grigio Valdadige	12	18	48
Dr. Konstantin Frank Riesling Finger Lakes	13	19	50
Les Fumées Blanches Sauvignon Blanc Côtes de Gascogne	14	21	55
Ferrari Carano Rosé Sonoma	14	21	56
Harvey & Harriet White Blend Paso Robles	13	19	52
Flowers Chardonnay Sonoma Coast	23	34	92

SPARKLING

Nivole Moscato d'Asti Italy	14	-	50
Ruffino Prosecco Rosé Italy	14	-	56
Veuve Clicquot Brut Champagne	30	-	120

CRAFTED COCKTAILS

- Mahogany Manhattan** 19
Angel's Envy Rye, Cocchi Vermouth, Bitters, Maven Ice
- 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, Maven Ice
- Tablesides Martini** MP
Mahogany Recommends Belvedere Vodka or Hendrick's Gin, Served Dry, Shaken Tablesides
- Single Barrel Old Fashioned** 18
Single Barrel Whiskey, Blood Orange Bitters, Maven Ice

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.