

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

- Sauvignon Blanc Chiles Valley
- Cabernet Sauvignon Chiles Valley
- Bordeaux Blend Terzetto Chiles Valley

6oz	9oz	Bottle
19	28	72
39	58	145
50	75	190

RED

- Fossil Point | Pinot Noir Edna Valley
- Raptor Ridge | Pinot Noir Barrel Select Willamette Valley
- Selvapiana | Sangiovese Chianti Rufina
- Gran Potrero | Malbec Gualtallary
- Château Teyssier | Bordeaux Blend Montagne-Saint-Émilion
- Olema | Cabernet Sauvignon Sonoma
- Hill Family | Cabernet Sauvignon Napa Valley

14	21	51
18	27	71
17	25	67
17	25	67
18	27	71
17	25	67
30	45	119

WHITE

- Vietti | Moscato d'Asti Italy
- Guinigi | Pinot Grigio Delle Venezie
- Morgadio | Albariño Rias Baixas
- Tamber Bey | Sauvignon Blanc LamBentz Vineyard Napa Valley
- Center of Effort | Chardonnay Edna Valley

12	18	48
12	18	48
16	24	62
18	27	71
20	30	70

SPARKLING

- Montinore Estate | Prosecco Vivacé Veneto
- Banfi | Brachetto d'Acqui Rosa Regale Piedmont (187ml)
- Perelada | Brut Cava
- Veuve Clicquot | Brut Champagne

14	-	55
15	-	-
12	-	48
39	-	155

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.