

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

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 Terzetto Chiles Valley | 50  | 75  | 190    |

## RED

|                                                |    |    |     |
|------------------------------------------------|----|----|-----|
| Lola   Pinot Noir California                   | 15 | 22 | 58  |
| Cedar + Salmon   Pinot Noir Willamette Valley  | 15 | 22 | 58  |
| Zuccardi Q   Malbec Valle de Uco               | 14 | 21 | 54  |
| Voché   Tempranillo Blend Reserva Rioja        | 13 | 19 | 51  |
| Ridge   Zinfandel Three Valleys Sonoma         | 20 | 30 | 78  |
| Orin Swift   Merlot Napa Valley                | 20 | 30 | 80  |
| Anatomy   Cabernet Sauvignon No. 1 Napa Valley | 16 | 24 | 63  |
| Fortune 1621   Cabernet Sauvignon Napa Valley  | 19 | 28 | 74  |
| Faust   Cabernet Sauvignon Napa Valley         | 33 | 49 | 133 |

## WHITE

|                                                          |    |    |     |
|----------------------------------------------------------|----|----|-----|
| Guinigi   Pinot Grigio Delle Venezie                     | 12 | 18 | 48  |
| Locations NZ by Orin Swift   Sauvignon Blanc Marlborough | 14 | 21 | 52  |
| Jacky Preys   Sauvignon Blanc Terroir Silex Loire Valley | 18 | 27 | 72  |
| Heinz Eifel   Kabinett Riesling Mosel                    | 10 | 15 | 40  |
| Mer Soleil   Chardonnay Silver Central Coast             | 13 | 19 | 51  |
| Rombauer   Chardonnay Carneros                           | 26 | 39 | 104 |

## SPARKLING

|                                             |    |   |     |
|---------------------------------------------|----|---|-----|
| Tintero   Moscato d'Asti Piedmont           | 15 | - | 58  |
| Lampo Borgoluce   Brut Prosecco Treviso DOC | 13 | - | 51  |
| Paula Kornell   Brut California             | 14 | - | 54  |
| Moët & Chandon   Brut Imperial Champagne    | 31 | - | 124 |

## 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.