

Mahogany®

PRIME STEAKHOUSE

TO START

Lobster Cargot 33
butter, garlic, havarti

Seared Pork Belly 16
honey molasses, peach-cranberry chutney

Tenderloin on Toast Points* 21
roasted red pepper sauce, béarnaise

Crispy Calamari 18
mango-chile mojo sauce

Dynamite Shrimp 19
sweet chile & sriracha

Seared Ahi Tuna* 22
red pepper louie, sesame ginger vinaigrette

Shrimp Cocktail 22
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

Chilled Seafood Tower*

East coast oysters, Alaskan king crab legs, Australian coldwater
lobster tail, smoked trout dip, jumbo shrimp, crab cocktail MP

STEAK

Filet Mignon*

8oz.....57

12oz.....67

Bone-In Filet*

14oz.....69

Bison Filet*

8oz.....59

Prime Ribeye*

14oz.....63

Prime Cowboy Ribeye*

21oz.....76

Prime New York Strip*

10oz.....55

A5 Japanese Wagyu*

5oz.....MP

Butcher's Cut* MP

Porterhouse Trio*

served with Alaskan king crab
and Australian rock lobster MP

East Coast Oysters*

fresh horseradish, mignonette, cocktail sauce, tabasco, saladitas
half dozen 24 | full dozen 45

OCEAN

Alaskan King Crab Legs 99
per pound, drawn butter

Coldwater Lobster Tail MP
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

Green Peppercorn Sauce 5

Black Truffle Butter 10

Crispy Fried Shrimp 14

King Crab Oscar 30

CHEF CLASSICS

Filet Mignon* 47
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

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 <i>Bunny Series</i> Willamette Valley	14
Gehricke Pinot Noir Sonoma Coast	17
Albert Bichot Pinot Noir <i>Secret de Famille</i> Bourgogne, Côte d'Or	24
Leviathan Red Blend California	23
Catena Malbec <i>Appellation Series</i> Paraje Altamira, Mendoza.....	16
Château La Croix de Rambeaux Bordeaux Blend Lussac Saint-Émillion	19
Olema Cabernet Sauvignon Sonoma	15
Fortune 1621 Cabernet Sauvignon Napa Valley	21
Post & Beam by Far Niente Cabernet Sauvignon Napa Valley	33

WHITE

Social Bird Rosé Côtes de Provence	15
Trimbach Riesling Alsace	18
Sauvion Vouvray Chenin Blanc Loire Valley	13
Cehalem Pinot Gris Willamette Valley	14
Titus Sauvignon Blanc Napa Valley	18
Walnut Block Sauvignon Blanc Marlborough	14
Mount Eden Chardonnay Santa Cruz Mountains	16
Rombauer Chardonnay Carneros	29

SPARKLING

Vietti Moscato d'Asti Italy	12
Banfi Brachetto D'Acqui <i>Rosa Regale</i> Piedmont.....	14
Montinori Prosecco <i>Vivace</i> Veneto, Italy	14
Moët & Chandon Brut Champagne <i>Imperial</i> France (187ml)	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



Golden Mule 16
Maker's Mark, Golden 8 Pear Liqueur, Lime, Cranberry, Cinnamon Simple, Ginger Beer



Paper Plane 16
Woodford Reserve Bourbon, Aperol, Amaro Nonino, Lemon



Vacation in Jalisco 18
Mi Campo Blanco, Golden 8 Pear Liqueur, Lemon, Allspice Dram



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



The Tableside Martini 19
Stoli Elit Vodka or Hendrick's Gin, Dry, Shaken Tableside



Single Barrel Old Fashioned 18
Single Barrel Whiskey, Blood Orange Bitters, King Cube

*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.*