

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

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

Rodney Strong Pinot Noir Russian River Valley	14
Raptor Ridge Pinot Noir Barrel Select Willamette Valley	18
Selvapiana Sangiovese Chianti Rufina	16
Bodegas LAN Tempranillo Reserva Rioja	18
Primus Carménère Colchagua, Chile	15
Catena Lunlunta Malbec Mendoza	17
Molly Dooker Merlot The Scooter McLaren Vale	23
Château Teyssier Bordeaux Saint-Émilion, France.....	17
Olema Cabernet Sauvignon Sonoma	16
Hess Collection Cabernet Sauvignon Allomi Napa Valley	30

WHITE

Vietti Moscato d'Asti Italy	13
Guinigi Pinot Grigio Delle Venezie	13
Vignerons de Chablis Chardonnay France	16
Honig Sauvignon Blanc Napa Valley.....	15
Selbach Riesling Incline Mosel	12
Hampton Water Rosé Langeudoc-Roussillon, France	15
Château Buena Vista Chardonnay Carneros	18

SPARKLING

Cleto Chiarli Lambrusco di Modena Centenario Emilia-Romagna	13
Montinore Estate Prosecco Vivacé Italy	15
Naveran Brut Rosé Rosado Cava	13
Paula Kornell Brut California	15
Moët & Chandon Brut Champagne Imperial France	30

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.*