

# Mahogany<sup>®</sup>

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

<b>Raptor Ridge   Pinot Noir</b> <i>Barrel Select</i> Willamette Valley.....	15
<b>Domaine Matrot   Pinot Noir</b> <i>Maranges</i> Côte de Beaune.....	20
<b>Selvapiana   Sangiovese</b> Chianti Rufina.....	16
<b>Bodegas LAN   Tempranillo</b> <i>Reserva</i> Rioja.....	18
<b>Primus   Red Blend</b> Colchagua Valley.....	15
<b>Ancient Peaks   Zinfandel</b> Paso Robles.....	15
<b>Catena Lunlunta   Malbec</b> Mendoza.....	17
<b>Molly Dooker   Merlot</b> <i>The Scooter</i> McLaren Vale.....	23
<b>Olema   Cabernet Sauvignon</b> Sonoma.....	16
<b>Château Teyssier   Bordeaux Superior</b> <i>Pezat</i> France.....	15
<b>Hess Collection   Cabernet Sauvignon</b> <i>Allomi</i> Napa Valley.....	30

### WHITE

<b>Vietti   Moscato d'Asti</b> Italy.....	13
<b>Guinigi   Pinot Grigio</b> Delle Venezie.....	13
<b>Santiago Ruiz   Albariño</b> Rias Biexas.....	16
<b>Groth   Sauvignon Blanc</b> Napa Valley.....	15
<b>Selbach   Riesling</b> <i>Incline</i> Mosel.....	12
<b>Whispering Angel   Rosè</b> Côtes de Provence.....	17
<b>Vera   Rosé</b> Vinho Verde.....	10
<b>Château Buena Vista   Chardonnay</b> Carneros.....	18

### SPARKLING

<b>Cleto Chiarli   Lambrusco di Modena</b> <i>Centenario</i> Emilia-Romagna.....	13
<b>Montinore Estate   Prosecco</b> <i>Vivacé</i> Italy.....	15
<b>Naveran   Brut Rosé</b> <i>Rosado</i> Cava.....	13
<b>Paula Kornell   Brut</b> California.....	15
<b>Moët &amp; Chandon   Brut</b> <i>Imperial</i> Champagne.....	30

## CRAFTED COCKTAILS



### Strawberry Nectar 15

Kraft Vodka, Sweet & Sour, Vanilla-Strawberry Syrup



### Watermelon Crush 15

Kraft Vodka, Watermelon, Simple



### Hotel California 14

21 Seeds Tequila, Cucumber, Jalapeño, Lemon, Lime, Chamoy, Tajín



### Paper Plane 16

Woodford Reserve Bourbon, Aperol, Amaro Nonino, Lemon



### Inniskillin Martini 20

Ciroc Vodka, Inniskillin Vidal Ice Wine, Frozen Grapes



### Summer Mule 13

Bombay Sapphire Gin, Lime, Grapefruit, Ginger Beer, Lavender Bitters

## CLASSIC COCKTAILS



### Millionaire Margarita 18

Single Barrel Maestro Dobel Diamante, Ferrand Cognac, Agave, Lemon, Lime



### The Mahogany Manhattan 19

Willett 4yr Rye Whiskey, Cocchi Vermouth, Bitters



### 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.*