

Mahogany[®]

PRIME STEAKHOUSE

TO START

Lobster Cargot 35
butter, garlic, havarti

Seared Pork Belly 18
honey molasses, peach-cranberry chutney

Tenderloin on Toast Points* 24
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 26
atomic horseradish & red cocktail sauce

Crab & Lobster Cakes 29
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 15
artisan romaine, parmesan, house-made
croutons

Steakhouse Wedge 16
tomato, avocado, bacon, bleu cheese

House Salad 14
mixed greens, campari tomato, candied
walnuts, goat cheese, adobe dressing

Chophouse Salad 14
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* 25
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

East Coast Oysters*

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

STEAK

Filet Mignon*

8oz.....58

14oz.....68

Bone-In Filet*

14oz.....72

Prime Ribeye*

14oz.....68

Prime Cowboy Ribeye*

21oz.....78

Prime New York Strip*

10oz.....57

Mishima Wagyu Filet*

7oz.....75

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

Half Order.....125

Full Order.....245

Coldwater Lobster Tail MP
Australian rock lobster

North Coast Salmon* 44
shrimp, capers, tomato, beurre blanc

Pan-Seared Sea Bass* 55
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 13

Salted Baked Potato 13

Chive Whipped Potatoes 14

Creamed Spinach 13

Sautéed Button Mushrooms 14

Fresh Jumbo Asparagus 17

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 13

Au Gratin Potatoes 16

Brussels Sprouts 16

House-Made Onion Rings 15

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

FEATURED VINTNER: HILL FAMILY ESTATE

Sauvignon Blanc Napa Valley

Cabernet Sauvignon Estate Napa Valley

Red Blend Like a Hawk Napa Valley

6oz	9oz	Bottle
15	22	56
35	52	136
44	66	172

RED

Coelho | Pinot Noir Bunny Series Willamette Valley

Vice | Pinot Noir Carneros

Leviathan | Red Blend California

El Enimago | Malbec Mendoza

Château Teyssier | Bordeaux Blend Montagne-Saint-Émilion

Olema | Cabernet Sauvignon Sonoma

Fortune 1621 | Cabernet Sauvignon Napa Valley

Post & Beam by Far Niente | Cabernet Sauvignon Napa Valley

14	21	55
17	25	64
23	34	88
19	28	72
18	27	68
17	25	64
21	31	80
33	49	128

WHITE

Vietti | Moscato d'Asti Piedmont

Social Bird | Rosé Côtes de Provence

Chehalem | Pinot Gris Willamette Valley

Walnut Block | Sauvignon Blanc Marlborough

Titus | Sauvignon Blanc Napa Valley

Talley Vineyards | Chardonnay San Luis Obispo

Far Niente | Chardonnay Napa Valley

12	18	44
13	19	48
14	21	52
14	21	52
18	27	68
17	25	64
31	46	120

SPARKLING

Montinore Estate | Prosecco Vivacé Veneto

Banfi | Brachetto d'Acqui Rosa Regale Piedmont (187ml)

Moët & Chandon | Brut Imperial Champagne (187ml)

14	-	52
15	-	-
31	-	-

CRAFTED COCKTAILS



Mahogany Manhattan 19

WhistlePig PiggyBack 6 Yr Rye, Cocchi Vermouth, Bitters



Hotel California 15

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



Strawberry Crush 14

Western Son Strawberry Vodka, Stoli Vanilla Vodka, Reàl Strawberry, Lemon



Bourbon Peach Smash 16

Elijah Craig Bourbon, Reàl Peach, Lemon, Owen's Ginger Beer



Limoncello Martini 16

Freezer Door Style with Stoli Vanilla Vodka, Limoncello, Lemon

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

SPIRIT FREE

Lyre's Classico 12
Sparkling, Crisp, Dry

Lyre's Rum Mule 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.