

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* 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

STEAK

- Filet Mignon*
8oz.....58
12oz.....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

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: MATERRA FAMILY VINEYARDS

	6oz	9oz	Bottle
Chardonnay <i>Estate</i> Oak Knoll	16	24	64
Red Blend <i>Midnight</i> Napa Valley	34	51	136
Cabernet Sauvignon <i>Hidden Block</i> Napa Valley	40	60	160

RED

Head High Pinot Noir Sonoma	16	24	64
Benton Lane Pinot Noir Willamette Valley	18	27	72
Château Mont-Redon Grenache Blend Côtes du Rhône	14	21	56
Catena Malbec Mendoza	18	27	72
Prisoner Red Blend Napa Valley	25	37	100
Katherine Goldschmidt Cabernet Sauvignon Alexander Valley	18	27	72
Caymus Cabernet Sauvignon Napa Valley	42	63	168

WHITE

Barone Fini Pinot Grigio Valdadige	12	18	48
Dr. Konstantin Frank Riesling Finger Lakes	13	19	52
Les Fumées Blanches Sauvignon Blanc Côtes de Gascogne	14	21	56
Ferrari Carano Rosé Sonoma	14	21	56
Harvey & Harriet White Blend Paso Robles	13	19	52
Flowers Chardonnay Sonoma Coast	23	34	92

SPARKLING

Nivole Moscato d'Asti Italy	14	-	56
Ruffino Prosecco Rosé Italy	14	-	-
Veuve Clicquot Brut Cuvée Champagne	30	-	-

Mahogany Manhattan 19

WhistlePig PiggyBack 6 Yr Rye, Cocchi Vermouth, Bitters, Maven Ice

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, Maven Ice

Tableside Martini MP

Mahogany Recommends Belvedere Vodka or Hendrick's Gin, Served Dry, Shaken Tableside

Single Barrel Old Fashioned 18

Single Barrel Whiskey, Blood Orange Bitters, Maven Ice

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
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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.