

Mahogany®

PRIME STEAKHOUSE

TO START

Lobster Cargot 32
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 14
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.....56
12oz.....66

Bone-In Filet*
14oz.....69

Certified High Plains Bison Filet*
8oz.....59

Prime Ribeye*
14oz.....61

Prime Cowboy Ribeye*
21oz.....76

Prime New York Strip*
10oz.....52

Dry-Aged Bone-In New York Strip*
16oz.....85

Butcher's Cut* MP

A5 Japanese Wagyu*
5oz.....MP

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

ENHANCEMENTS & PREPARATIONS

Béarnaise 3

Hollandaise 3

Argentinian-Style Chimichurri 4

Gorgonzola Fromage 4

CHEF CLASSICS

Filet Mignon* 46
6oz

Seared Filet Tips* 32
crimini mushrooms, cabernet reduction

Chicken Marsala 29
crimini & shiitake mushrooms, sweet marsala

Double Cut Pork Chop* 35
chimichurri, custom mustard

Rack of Lamb* 51
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 13

House-Made Onion Rings 12

Lobster Mac & Cheese 29

Green Peppercorn Sauce 4

Black Truffle Butter 10

Crispy Fried Shrimp 12

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

RED

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

WHITE

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

SPARKLING

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