

Mahogany®

PRIME STEAKHOUSE

TO START

Lobster Cargot 31
butter, garlic, havarti

Seared Pork Belly 16
honey molasses, peach-cranberry chutney

Tenderloin on Toast Points* 19
roasted red pepper sauce, béarnaise

Crispy Calamari 17
mango-chile mojo sauce

Dynamite Shrimp 18
sweet chile & sriracha

Seared Ahi Tuna* 22
red pepper louie, sesame ginger vinaigrette

Shrimp Cocktail 21
red cocktail & millionaire sauces

Crab Cakes 24
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 13
artisan romaine, parmesan, house-made
croutons

Steakhouse Wedge 15
tomato, avocado, bacon, bleu cheese

House Salad 13
mixed greens, campari tomato, candied
walnuts, goat cheese, adobe dressing

Chophouse Salad 12
iceberg, tomato, red onion, hearts of palm,
house-made croutons, bleu cheese

Caprese Salad 12
campari tomato, bocconcini, balsamic,
toasted ciabatta, microgreens

Roasted Beets 12
seasoned goat cheese, microgreens,
orange vinaigrette

'M' Steak Salad* 21
sliced tenderloin, iceberg, tomato, red onion,
hearts of palm, house-made croutons,
parmesan crisp, bleu cheese

SOUP

French Onion Au Gratin 11

Crab & Lobster Bisque 13
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.....55
12oz.....65

Bone-In Filet*
14oz.....68

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

Prime Ribeye*
14oz.....59

Prime Cowboy Ribeye*
21oz.....75

Prime New York Strip*
10oz.....51

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* 38
shrimp, capers, tomato, beurre blanc

Pan-Seared Sea Bass* 48
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 11

Creamed Spinach 11

Sautéed Button Mushrooms 12

Fresh Jumbo Asparagus 13

ENHANCEMENTS & PREPARATIONS

Béarnaise 3

Hollandaise 3

Argentinian-Style Chimichurri 4

Gorgonzola Fromage 4

CHEF CLASSICS

Filet Mignon* 45
6oz

Seared Filet Tips* 31
crimini mushrooms, cabernet reduction

Chicken Marsala 28
crimini & shiitake mushrooms, sweet marsala

Double Cut Pork Chop* 35
chimichurri, custom mustard

Rack of Lamb* 49
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 13

Brussels Sprouts 12

House-Made Onion Rings 11

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

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| Raptor Ridge Pinot Noir Willamette Valley..... | 15 |
| Belle Glos Pinot Noir Clark & Telephone Santa Maria Valley..... | 20 |
| Selvapiana Chianti Rufina Italy..... | 16 |
| Bodegas LAN Tempranillo Reserva Rioja..... | 18 |
| Matchbook Petit Verdot Dunnigan Hills..... | 17 |
| Ancient Peaks Zinfandel Paso Robles..... | 15 |
| Catena Lunlunta Malbec Mendoza..... | 17 |
| Molly Dooker Merlot The Scooter McLaren Vale..... | 23 |
| Olema Cabernet Sauvignon Sonoma..... | 16 |
| Châteaux Teyssier Bordeaux Superior Pezat Italy..... | 15 |
| Hess Collection Cabernet Sauvignon Allomi Napa Valley..... | 30 |

WHITE

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| Whispering Angel Rosé Côtes de Provence..... | 17 |
| Vera Rosé Vinho Verde DOC, Portugal..... | 10 |
| Tintero Moscato d'Asti Italy..... | 13 |
| Guinigi Pinot Grigio Delle Venezie..... | 13 |
| Vignerons De Chablis Chardonnay France..... | 15 |
| Santiago Ruiz Albariño Rias Baixas..... | 16 |
| Honig Sauvignon Blanc California..... | 15 |
| Selbach Riesling Incline Mosel..... | 12 |
| Château Buena Vista Chardonnay Carneros..... | 18 |




SPARKLING

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

CRAFTED COCKTAILS

-  **Strawberry Crush Martini** 14
Grey Goose Vodka, Lemongrass, Strawberry, Lemon
-  **Cable Car** 15
Ron Zacapa No. 23 Rum, Cointreau, Lemon, Cinnamon Vanilla Foam
-  **Baked Golden Appletini** 15
Golden Eight Pear Liqueur, Apple & Cinnamon Vodka, Velvet Falernum, Calvados, Lemon
-  **Hotel California** 14
21 Seeds Tequila, Cucumber, Jalapeño, Lemon, Lime, Chamoy, Tajín
-  **Harvest Mule** 14
Elijah Craig Small Batch Bourbon, Golden Eight Pear Liqueur, Cinnamon Simple, Lime
-  **Cranberry Sauce** 14
Koval Cranberry Gin, Domaine de Canton, Cranberry Juice, Blueberry Syrup, Lemon

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.*