

# 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

<b>Head High   Pinot Noir</b> Sonoma County.....	16
<b>Alexana   Pinot Noir</b> Willamette Valley.....	20
<b>Château Mont-Redon   Grenache Blend</b> Côtes du Rhone, France.....	14
<b>Cline   Zinfandel</b> <i>Ancient Vines</i> Central Coast.....	12
<b>Trig Point   Merlot</b> Alexander Valley.....	16
<b>Catena   Malbec</b> Mendoza.....	18
<b>Langhe   Nebbiolo</b> Produttori del Barbaresco.....	19
<b>Prisoner   Red Blend</b> Napa Valley.....	25
<b>Katherine Goldschmidt   Cabernet Sauvignon</b> Alexander Valley.....	18
<b>Caymus   Cabernet Sauvignon</b> Napa Valley.....	42

### WHITE

<b>Italo   Pinot Grigio</b> Delle Venezie.....	12
<b>Dr. Konstantin Frank   Riesling</b> Finger Lakes, New York.....	13
<b>Les Fumées Blanches   Sauvignon Blanc</b> France.....	14
<b>Whispering Angel   Rosé</b> France.....	14
<b>Harvey &amp; Harriet   White Blend</b> Paso Robles.....	13
<b>Clos Pegase   Chardonnay</b> Napa Valley/Carneros.....	15
<b>Matera   Chardonnay</b> Oak Knoll District.....	16

### SPARKLING

<b>Nivole   Moscato d'Asti</b> Italy.....	14
<b>Valdo   Prosecco Rosé</b> Italy.....	13
<b>Paula Kornell   Brut</b> California.....	15
<b>Veuve Clicquot   Brut Champagne</b> France.....	30

## CRAFTED COCKTAILS



### Strawberry Crush Martini 14

Grey Goose Vodka, Lemongrass, Strawberry, Lemon



### Camillo's Imposter 14

J. Reiger Gin, Dolin Sweet Vermouth, Aperol



### Inniskillin Martini 20

Hanson Vodka, Inniskillin Ice Wine, Frozen Grapes



### Hotel California 14

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



### Summer in Jalisco 18

Mi Campo Blanco Tequila, Golden Eight Pear Liqueur, Allspice Dram, Lemon



### Perfect Paradise 14

Bacardí Rum, Chambord, Coconut, Lemon

## CLASSIC COCKTAILS



### Millionaire Margarita 18

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



### The Mahogany Manhattan 19

Knob Creek 9yr Bourbon 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.*

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.