

# 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

## East Coast Oysters\*

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

## 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

<b>Lola   Pinot Noir</b> North Coast.....	16
<b>Cedar + Salmon   Pinot Noir</b> Willamette Valley.....	15
<b>Zuccardi Q   Malbec</b> Valle de Uco, Argentina.....	15
<b>Ridge   Zinfandel</b> <i>Three Valleys</i> Sonoma.....	21
<b>Chronology   Red Blend</b> California.....	18
<b>Milbrant Vineyards   Merlot</b> Wahluke Slope.....	19
<b>Batasiolo   Barbera d'Alba</b> Italy.....	18
<b>Primus   Carménère</b> Colchagua, Chile.....	14
<b>Anatomy No. 1   Cabernet Sauvignon</b> Napa Valley.....	18
<b>Fortune 1621   Cabernet Sauvignon</b> Napa Valley.....	21
<b>Caymus   Cabernet Sauvignon</b> Napa Valley.....	60

### WHITE

<b>Guinigi   Pinot Grigio</b> Delle Venezie, Italy.....	12
<b>Locations NZ   Sauvignon Blanc</b> New Zealand.....	15
<b>Ancient Peaks   Sauvignon Blanc</b> Paso Robles.....	13
<b>Heinz Eifel   Kabinett Riesling</b> Mosel.....	11
<b>Unshackled   Rosé</b> Napa Valley.....	14
<b>Martin Ray   Chardonnay</b> Monterey/Sonoma.....	14
<b>Rombauer   Chardonnay</b> Carneros.....	33

### SPARKLING

<b>Naonis   Prosecco</b> Italy.....	11
<b>Tintero   Moscato d'Asti</b> Italy.....	13
<b>Raventós i Blanc   Brut Cava Blanc de Blancs</b> Conca del Riu Anoia, Spain.....	19
<b>Paula Kornell   Brut</b> California.....	15
<b>Moët &amp; Chandon   Brut Champagne Imperial</b> France (187ml).....	31

## 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.*

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.