

GRAND

APPETIZERS

- Calamari
- Crab Cakes
- Shrimp Cocktail
- Australian Rock Lobster Tail

SOUP OR SALADS

- Mahogany House Salad
goat cheese, candied walnuts, adobe dressing
- Caesar Salad
artisan romaine, parmesan, caesar dressing
- Crab & Lobster Bisque

ENTRÉES

- Filet Mignon* 8oz. or Bone-In Filet* 14oz.
kosher salt, black pepper, clarified butter
- Prime Cowboy Ribeye* 21oz.
kosher salt, black pepper, clarified butter
- Double Cut Pork Chop*
chimichurri with house mustard
- Chicken Marsala
with crimini and shiitake mushrooms
- Pan Seared Sea Bass*
pistachio-dusted, mango-vanilla beurre blanc, seasonal fruit relish

DESSERTS

- Chocolate Cake
- Cheesecake

\$125

PRIME

APPETIZERS

- Calamari
- Crab Cakes
- Shrimp Cocktail

SALADS

- Mahogany House Salad
goat cheese, candied walnuts, adobe dressing
- Caesar Salad
artisan romaine, parmesan, caesar dressing

ENTRÉES

- Filet Mignon* 8oz. or 12oz.
kosher salt, black pepper, clarified butter
- Prime Ribeye* 14oz.
kosher salt, black pepper, clarified butter
- Double Cut Pork Chop*
chimichurri with house mustard
- North Coast Salmon*
shrimp, capers, tomatoes, citrus beurre blanc
- Chicken Marsala
with crimini and shiitake mushrooms

DESSERTS

- Chocolate Cake
- Cheesecake

\$99

CLASSIC

SALADS

- Mahogany House Salad
goat cheese, candied walnuts, adobe dressing
- Caesar Salad
artisan romaine, parmesan, caesar dressing

ENTRÉES

- Filet Mignon* 8oz.
kosher salt, black pepper, clarified butter
- Double Cut Pork Chop*
chimichurri with house mustard
- North Coast Salmon*
shrimp, capers, tomatoes, citrus beurre blanc
- Chicken Marsala
with crimini and shiitake mushrooms

DESSERTS

- Chocolate Cake
- Cheesecake

\$79