

# Mahogany®

PRIME STEAKHOUSE

## APPETIZERS

- Fried Calamari** mango chile mojo sauce | 17  
**Dynamite Shrimp** sweet chile and sriracha sauce | 18  
**Applewood Smoked Trout Dip** garlic toast points | 16  
**Crab Cakes** green apple, corn, black bean relish, goat cheese | Market  
**Bacon Wrapped Scallops** spinach pesto, baby greens | 18  
**Tenderloin on Toast Points** roasted pepper and red wine sauce, served with béarnaise | 19  
**Seared Ahi Tuna** red pepper louie, sesame ginger vinaigrette | 19  
**Shrimp Cocktail** millionaire and red cocktail sauces | 19  
**Lobster Cargot** butter, garlic, havarti cheese | 29  
**Appetizer Platter** shrimp cocktail, calamari, dynamite shrimp | 49

## SOUPS & SALADS

- French Onion Au Gratin** | 11  
**Crab & Lobster Bisque** | 13  
**Wedge Salad** bleu cheese, bacon, julienned carrots | 12  
**Mahogany House Salad** goat cheese, candied walnuts, adobe dressing | 12  
**Spinach Salad** wild mushrooms, hardboiled egg, hot bacon dressing | 12  
**Caesar Salad** whole leaf romaine, parmesan, caesar dressing | 12  
**Chophouse Salad** bleu cheese, hearts of palm, house-made croutons | 12  
**"M" Steak Salad** sliced tenderloin, iceberg, bleu cheese, hearts of palm, parmesan crisp | 19  
**Roasted Beets** seasoned goat cheese, micro-basil, orange vinaigrette | 12

## STEAKS

*All of our steaks are finely seasoned with kosher salt, black pepper and butter.*

<b>Filet Mignon</b>	8 oz	51	<b>Prime Cowboy Ribeye</b>	21 oz	65
<b>Filet Mignon</b>	12 oz	62	<b>Prime New York Strip</b>	10 oz	49
<b>Bone-In Filet</b>	14 oz	65	<b>Prime New York Strip</b>	14 oz	59
<b>Prime Ribeye</b>	14 oz	55	<b>Prime Porterhouse</b>	24 oz	75

*Mahogany recommends: Béarnaise, Chimichurri, Hollandaise, Peppercorn  
Ask your server about our Oscar Topping.*

## SEAFOOD

- Jumbo Fried Shrimp** | 29  
**Alaskan King Crab Legs** | Market  
**Coldwater Australian Lobster Tail** | Market  
**Fresh Seafood Selection** | Market  
**North Coast Salmon** shrimp, capers, tomatoes, citrus beurre blanc | 36  
**Pan-Seared Sea Bass** pistachio-dusted, mango-vanilla beurre blanc, seasonal fruit relish | Market Availability

## CHEF FAVORITES

*All Chef Favorites are served with chive whipped potatoes.*

- Filet Mignon 6 oz** | 44  
**Seared Filet Tips** crimini mushrooms, cabernet reduction | 29  
**Chicken Marsala** oven-roasted with crimini and shiitake mushrooms, sweet marsala | 26  
**Double-Cut Pork Chop** apple-onion compote | 25  
**Rack of Lamb** rosemary cabernet | 39

## SHARED SIDES

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| <b>Steak Fries</b>   11               | <b>Sautéed Napa Spinach</b>   11 |
| <b>Salted Jumbo Baked Potato</b>   11 | <b>Au Gratin Potatoes</b>   12   |
| <b>Onion Rings</b>   11               | <b>Brussels Sprouts</b>   11     |
| <b>Chive Whipped Potatoes</b>   11    | <b>Spinach Risotto</b>   12      |
| <b>Sautéed Button Mushrooms</b>   12  | <b>Fresh Corn</b>   11           |
| <b>Fresh Asparagus</b>   13           | <b>Mac 'n' Cheese</b>   12       |

If you have allergies, please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, eggs or milk products may increase your risk of foodborne illness.

**PRIME STEAK. FINE WINE. PREMIUM SERVICE. CHEERS!**