

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
half dozen 24 | full dozen 45

GLUTEN FREE

TO START

Lobster Cargot 33
butter, garlic, havarti

Seared Pork Belly 16
honey molasses, peach-cranberry chutney

Seared Ahi Tuna* 21
red pepper louie

Shrimp Cocktail 21
red cocktail & millionaire sauces

Smoked Trout Dip 16
served on romaine lettuce

GREEN

Caesar Salad 13
artisan romaine, parmesan

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,
bleu cheese

Caprese Salad 12
campari tomato, bocconcini, balsamic,
microgreens

Roasted Beets 12
seasoned goat cheese, microgreens,
orange vinaigrette

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

STEAK

Filet Mignon*
8oz.....57
12oz.....67

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

Bison Filet*
8oz.....59

Prime Ribeye*
14oz.....63

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

Prime New York Strip*
10oz.....55

A5 Japanese Wagyu*
5oz.....MP

Butcher's Cut* MP

Porterhouse Trio*

served with Alaskan king crab
and Australian rock lobster MP

OCEAN

Alaskan King Crab Legs 99
per pound, drawn butter

Coldwater Lobster Tail MP
Australian rock lobster, drawn butter

Pan-Seared Sea Bass* 48
pistachio-dusted, mango-vanilla beurre
blanc, seasonal fruit relish

Fresh Seafood Selection* MP
chef's seasonal preparation

SHARED SIDES

Salted Baked Potato 11

Chive Whipped Potatoes 11

Sautéed Button Mushrooms 12

Fresh Jumbo Asparagus 13

CHEF CLASSICS

Filet Mignon* 47
6oz

Double Cut Pork Chop* 35
chimichurri, custom mustard

*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

ENHANCEMENTS & PREPARATIONS

Béarnaise 4

Hollandaise 4

Argentinian-Style Chimichurri 5

Black Truffle Butter 10

King Crab Oscar 30

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.

Prime Steak — Fine Wine — Premium Service

We created this menu for our gluten intolerant guests. Please be aware that the handcrafted nature
of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients or
equipment (such as shared fryers) containing gluten, and our reliance on information obtained from
our suppliers may result in variations in the ingredients of these menu items. No allergen or nutritional
information provided should be considered a guarantee, but simply a best faith effort to serve our
guests. It is ultimately our guests' discretion to make an informed choice based upon their individual
dietary needs. Mahogany Prime Steakhouse and its employees do not assume responsibility for a
person's sensitivity or allergy to any food item provided in our restaurants.