Mahogany® PRIME STEAKHOUSE

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 35
butter, garlic, havarti

Seared Pork Belly 19
honey molasses, peach-cranberry chutney

Seared Ahi Tuna* 22
red pepper louie

Shrimp Cocktail 26
atomic horseradish & red cocktail sauce

Smoked Trout Dip 16
served on romaine lettuce

GREEN

Caesar Salad 15
artisan romaine, parmesan

Steakhouse Wedge 16
tomato, avocado, bacon, bleu cheese

House Salad 15
mixed greens, campari tomato, candied walnuts, goat cheese, adobe dressing

Chophouse Salad 15
iceberg, tomato, red onion, hearts of palm, bleu cheese

Caprese Salad 14
campari tomato, bocconcini, balsamic, microgreens

Roasted Beets 13
seasoned goat cheese, microgreens, orange vinaigrette

'M' Steak Salad* 25
sliced tenderloin, iceberg, tomato, red onion, hearts of palm, parmesan crisp, bleu cheese

STEAK

Filet Mignon*
8oz 59
12oz 69

Bone-In Filet*
14oz 75

Prime Ribeye*
14oz 69

Prime Cowboy Ribeye*
21oz 81

Prime New York Strip*
10oz 57

Mishima Wagyu Filet*
7oz 75

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

Butcher's Cut* MP

Porterhouse Trio*
served with Alaskan king crab & Australian rock lobster MP

OCEAN

Alaskan King Crab Legs
Half Order 125
Full Order 245

Coldwater Lobster Tail MP
Australian rock lobster

Pan-Seared Sea Bass* 55
pistachio-dusted, mango-vanilla beurre blanc, seasonal fruit relish

Fresh Seafood Selection* MP
chef's seasonal preparation

CHEF CLASSICS

Filet Mignon* 49
6oz

Double Cut Pork Chop* 37
chimichurri, custom mustard

All Chef Classics are served with chive whipped potatoes. No substitutions please.

SHARED SIDES

Salted Baked Potato 13
Chive Whipped Potatoes 14
Sautéed Button Mushrooms 14
Fresh Jumbo Asparagus 17
Wild Mushroom Risotto 13
Sautéed Hand Cut Corn 13
Au Gratin Potatoes 16

ENHANCEMENTS & PREPARATIONS

Béarnaise 4
Hollandaise 4
Argentinian-Style Chimichurri 5
Black Truffle Butter 12
King Crab Oscar 30

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.

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.