

GLUTEN FREE

TO START

Lobster Cargot 35

butter, garlic, havarti

Seared Pork Belly 18

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 14

mixed greens, campari tomato, candied walnuts, goat cheese, adobe dressing

Chophouse Salad 14

iceberg, tomato, red onion, hearts of palm, bleu cheese

Caprese Salad 13

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*

8oz58

12oz.....68

Bone-In Filet*

14oz72

Prime Ribeye*

14oz68

Prime Cowboy Ribeye*

21oz78

Prime New York Strip*

10oz57

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 Order125

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

SHARED SIDES

Salted Baked Potato 13

Chive Whipped Potatoes 14

Sautéed Button Mushrooms 14

Fresh Jumbo Asparagus 17

CHEF CLASSICS

Filet Mignon* 48

6oz

Double Cut Pork Chop* 37

chimichurri, custom mustard

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

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

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.