

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 32
butter, garlic, havarti

Seared Pork Belly 16
honey molasses, peach-cranberry chutney

Seared Ahi Tuna* 22
red pepper louie

Shrimp Cocktail 22
red cocktail & millionaire sauces

Smoked Trout Dip 16
served on romaine lettuce

GREEN

Caesar Salad 14
artisan romaine, parmesan

Steakhouse Wedge 15
tomato, avocado, bacon, bleu cheese

House Salad 14
mixed greens, campari tomato, candied walnuts, goat cheese, adobe dressing

Chophouse Salad 13
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* 22
sliced tenderloin, iceberg, tomato, red onion, hearts of palm, parmesan crisp, bleu cheese

STEAK

Filet Mignon*
8oz.....56
12oz.....66

Bone-In Filet*
14oz.....69

Certified High Plains Bison Filet*
8oz.....59

Prime Ribeye*
14oz.....61

Prime Cowboy Ribeye*
21oz.....76

Prime New York Strip*
10oz.....52

Dry-Aged Bone-In New York Strip*
16oz.....85

Butcher's Cut* MP

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

OCEAN

Alaskan King Crab Legs 99
per pound, drawn butter

Coldwater Lobster Tail MP
Australian rock lobster, drawn butter

Pan-Seared Sea Bass* 49
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 12

Sautéed Button Mushrooms 12

Fresh Jumbo Asparagus 14

CHEF CLASSICS

Filet Mignon* 46
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 14

ENHANCEMENTS & PREPARATIONS

Béarnaise 3

Hollandaise 3

Argentinian-Style Chimichurri 4

Black Truffle Butter 10

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.