

Mahogany®

PRIME STEAKHOUSE

GLUTEN FREE

APPETIZERS

- Applewood Smoked Trout Dip** served on romaine lettuce | 16
Bacon Wrapped Scallops* spinach pesto, baby greens | 23
Shrimp Cocktail millionaire and red cocktail sauces | 21
Lobster Cargot butter, garlic, havarti cheese | 29

SALADS

- Wedge Salad** bleu cheese, bacon, julienned carrots | 13
Mahogany House Salad goat cheese, candied walnuts, adobe dressing | 13
Caesar Salad artisan romaine, parmesan, caesar dressing (order without croutons) | 12
Chophouse Salad bleu cheese, hearts of palm (order without croutons) | 12
"M" Steak Salad* sliced tenderloin, iceberg, bleu cheese, hearts of palm, parmesan crisp (order without croutons) | 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.

Filet Mignon*	8 oz	53	Prime Cowboy Ribeye*	21 oz	68
Filet Mignon*	12 oz	64	Prime New York Strip*	10 oz	51
Bone-In Filet*	14 oz	68	Prime New York Strip*	14 oz	59
Prime Ribeye*	14 oz	56	Prime Porterhouse*	24 oz	75

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

SEAFOOD

- Alaskan King Crab Legs** | 99
Coldwater Australian Lobster Tail | Market
Fresh Seafood Selection* | Market
Pan-Seared Sea Bass* pistachio-dusted, mango-vanilla beurre blanc, seasonal fruit relish | 44

SHARED SIDES

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|---------------------------------------|----------------------------------|
| Salted Jumbo Baked Potato 11 | Sautéed Napa Spinach 11 |
| Chive Whipped Potatoes 11 | Au Gratin Potatoes 13 |
| Sautéed Button Mushrooms 12 | Spinach Risotto 12 |
| Fresh Asparagus 13 | Fresh Corn 11 |

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, poultry, eggs or milk products may increase your risk of foodborne illness.

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.

PRIME STEAK. FINE WINE. PREMIUM SERVICE. CHEERS!