

Mahogany[®]

PRIME STEAKHOUSE

GLUTEN FREE

APPETIZERS

- Applewood Smoked Trout Dip** served on romaine lettuce | 16
Bacon Wrapped Scallops spinach pesto, baby greens | 18
Shrimp Cocktail millionaire and red cocktail sauces | 19
Lobster Cargot butter, garlic, havarti cheese | 29

SALADS

- Wedge Salad** bleu cheese, bacon, julienned carrots | 12
Mahogany House Salad goat cheese, candied walnuts, adobe dressing | 12
Caesar Salad whole leaf 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	51	Prime Cowboy Ribeye	21 oz	65
Filet Mignon	12 oz	62	Prime New York Strip	10 oz	49
Bone-In Filet	14 oz	65	Prime New York Strip	14 oz	59
Prime Ribeye	14 oz	55	Prime Porterhouse	24 oz	75

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

SEAFOOD

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

SHARED SIDES

- | | |
|---------------------------------------|----------------------------------|
| Salted Jumbo Baked Potato 11 | Sautéed Napa Spinach 11 |
| Chive Whipped Potatoes 11 | Au Gratin Potatoes 12 |
| 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, 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!