

Mahogany®

PRIME STEAKHOUSE

TO START

Lobster Cargot 31
butter, garlic, havarti

Seared Pork Belly 16
honey molasses, peach-cranberry chutney

Tenderloin on Toast Points* 19
roasted red pepper sauce, béarnaise

Crispy Calamari 17
mango-chile mojo sauce

Dynamite Shrimp 18
sweet chile & sriracha

Seared Ahi Tuna* 22
red pepper louie, sesame ginger vinaigrette

Shrimp Cocktail 21
red cocktail & millionaire sauces

Crab Cakes 24
green apple, mango, corn, black bean relish

Smoked Trout Dip 16
green pepper sauce, toast points

Seafood Centerpiece 59
shrimp cocktail, crab cakes,
crispy calamari

GREEN

Caesar Salad 13
artisan romaine, parmesan, house-made
croutons

Steakhouse Wedge 15
tomato, avocado, bacon, bleu cheese

House Salad 13
mixed greens, campari tomato, candied
walnuts, goat cheese, adobe dressing

Chophouse Salad 12
iceberg, tomato, red onion, hearts of palm,
house-made croutons, bleu cheese

Caprese Salad 12
campari tomato, bocconcini, balsamic,
toasted ciabatta, microgreens

Roasted Beets 12
seasoned goat cheese, microgreens,
orange vinaigrette

'M' Steak Salad* 21
sliced tenderloin, iceberg, tomato, red onion,
hearts of palm, house-made croutons,
parmesan crisp, bleu cheese

SOUP

French Onion Au Gratin 11

Crab & Lobster Bisque 13
add VSOP cognac +2

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, saladitas
half dozen 24 | full dozen 45

STEAK

Filet Mignon*
8oz.....55
12oz.....65

Bone-In Filet*
14oz.....68

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

Prime Ribeye*
14oz.....59

Prime Cowboy Ribeye*
21oz.....75

Prime New York Strip*
10oz.....51

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

North Coast Salmon* 38
shrimp, capers, tomato, beurre blanc

Pan-Seared Sea Bass* 48
pistachio-dusted, mango-vanilla beurre
blanc, seasonal fruit relish

Jumbo Fried Shrimp 29
hand-breaded gulf shrimp

Fresh Seafood Selection* MP
chef's seasonal preparation

SHARED SIDES

Steak Fries 11

Salted Baked Potato 11

Chive Whipped Potatoes 11

Creamed Spinach 11

Sautéed Button Mushrooms 12

Fresh Jumbo Asparagus 13

ENHANCEMENTS & PREPARATIONS

Béarnaise 3

Hollandaise 3

Argentinian-Style Chimichurri 4

Gorgonzola Fromage 4

CHEF CLASSICS

Filet Mignon* 45
6oz

Seared Filet Tips* 31
crimini mushrooms, cabernet reduction

Chicken Marsala 28
crimini & shiitake mushrooms, sweet marsala

Double Cut Pork Chop* 35
chimichurri, custom mustard

Rack of Lamb* 49
rosemary cabernet reduction

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

Wild Mushroom Risotto 12

Sautéed Hand Cut Corn 11

Au Gratin Potatoes 13

Brussels Sprouts 12

House-Made Onion Rings 11

Lobster Mac & Cheese 29

Green Peppercorn Sauce 4

Black Truffle Butter 10

Crispy Fried Shrimp 12

King Crab Oscar 30

Prime Steak — Fine Wine — Premium Service

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.

WINES BY THE GLASS

RED

Coelho Pinot Noir <i>Bunny Series</i> Willamette Valley.....	14
Gehricke Pinot Noir Sonoma Coast.....	17
Albert Bichot Pinot Noir <i>Secret de Famille</i> Bourgogne, Côte d'Or.....	22
Leviathan Red Blend California.....	23
Catena Malbec <i>Appellation Series</i> Paraje Altamira, Mendoza.....	15
Hourglass Merlot Blend <i>HG III</i> Napa Valley.....	22
Château La Croix de Rambeaux Bordeaux Blend Lussac Saint-Émilion.....	19
Olema Cabernet Sauvignon Sonoma.....	15
Fortune 1621 Cabernet Sauvignon Napa Valley.....	21
Post & Beam <i>by Far Niente</i> Cabernet Sauvignon Napa Valley.....	33







WHITE

Social Bird Rosé Côtes de Provence.....	13
Trimbach Riesling Alsace.....	18
Sauvion Vouvray Chenin Blanc Loire Valley.....	13
Paco & Lola Albariño Rias Baixas.....	15
Astrolabe Pinot Gris Marlborough.....	14
Hourglass Sauvignon Blanc Napa Valley.....	23
Walnut Block Sauvignon Blanc Marlborough.....	14
Mount Eden Chardonnay Santa Cruz Mountains.....	15
Rombauer Chardonnay Carneros.....	29

SPARKLING

Vietti Moscato d'Asti Italy.....	12
Banfi Brachetto D'Acqui <i>Rosa Regale</i> Piedmont.....	13
Montinori Prosecco <i>Vivace</i> Veneto, Italy.....	14
Paula Kornell Brut <i>Blanc de Noirs</i> California.....	14
Moët & Chandon Brut Champagne <i>Imperial</i> France (187ml).....	31

CRAFTED COCKTAILS

-  **Strawberry Crush Martini** 14
Grey Goose Vodka, Lemongrass, Strawberry, Lemon
-  **Ultraviolet Martini** 15
Hendricks Grand Cabaret Gin, Bitter Truth Violet Liqueur, Herring Cherry Liqueur, Lemon
-  **Paloma Premier** 15
Lalo Tequila, Fresh Grapefruit, Orange Bitters, Grapefruit Soda
-  **Hotel California** 14
21 Seeds Tequila, Cucumber, Jalapeño, Lemon, Lime, Chamoy, Tajín
-  **Perfect Paradise** 15
Clément Coconut Rhum, Chambord, Lemon
-  **Nordic Fig** 16
Nordes Gin, Figenza Vodka, Marska Walnut Liqueur, Lemongrass Bitters

CLASSIC COCKTAILS

-  **Millionaire Margarita** 18
Single Barrel Maestro Doblé Diamante, Ferrand Cognac, Agave, Lemon, Lime
-  **The Mahogany Manhattan** 19
Willett 4yr Rye Whiskey, Cocchi Vermouth, Bitters
-  **Single Barrel Old Fashioned** 18
Single Barrel Whiskey, Blood Orange Bitters, King Cube

*We invite you to enjoy a cocktail or glass of wine while you browse our dinner menu.
Our well-trained staff is available to guide you through the comprehensive book of wine and spirits.*