

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

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

East Coast Oysters*

fresh horseradish, mignonette, cocktail sauce, tabasco, saladitas
half dozen 24 | full dozen 45

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

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

Raptor Ridge Pinot Noir <i>Barrel Select</i> Willamette Valley.....	15
Domaine Matrot Pinot Noir <i>Maranges</i> Côte de Beaune.....	20
Selvapiana Sangiovese Chianti Rufina.....	16
Bodegas LAN Tempranillo <i>Reserva</i> Rioja.....	18
Primus Red Blend Colchagua Valley.....	15
Ancient Peaks Zinfandel Paso Robles.....	15
Catena Lunlunta Malbec Mendoza.....	17
Molly Dooker Merlot <i>The Scooter</i> McLaren Vale.....	23
Olema Cabernet Sauvignon Sonoma.....	16
Château Teyssier Bordeaux Superior <i>Pezat</i> France.....	15
Hess Collection Cabernet Sauvignon <i>Allomi</i> Napa Valley.....	30

WHITE

Vietti Moscato d'Asti Italy.....	13
Guinigi Pinot Grigio Delle Venezie.....	13
Santiago Ruiz Albariño Rias Baixas.....	16
Groth Sauvignon Blanc Napa Valley.....	15
Selbach Riesling <i>Incline</i> Mosel.....	12
Whispering Angel Rosè Côtes de Provence.....	17
Vera Rosé Vinho Verde.....	10
Château Buena Vista Chardonnay Carneros.....	18

SPARKLING

Cleto Chiarli Lambrusco di Modena <i>Centenario</i> Emilia-Romagna.....	13
Montinore Estate Prosecco <i>Vivacé</i> Italy.....	15
Naveran Brut Rosé <i>Rosado</i> Cava.....	13
Paula Kornell Brut California.....	15
Moët & Chandon Brut <i>Imperial</i> Champagne.....	30

CRAFTED COCKTAILS



Strawberry Nectar 15

Kraft Vodka, Sweet & Sour, Vanilla-Strawberry Syrup



Watermelon Crush 15

Kraft Vodka, Watermelon, Simple



Hotel California 14

21 Seeds Tequila, Cucumber, Jalapeño, Lemon, Lime, Chamoy, Tajín



Paper Plane 16

Woodford Reserve Bourbon, Aperol, Amaro Nonino, Lemon



Inniskillin Martini 20

Ciroc Vodka, Inniskillin Vidal Ice Wine, Frozen Grapes



Summer Mule 13

Bombay Sapphire Gin, Lime, Grapefruit, Ginger Beer, Lavender Bitters

CLASSIC COCKTAILS



Millionaire Margarita 18

Single Barrel Maestro Dobel 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.*