

FRESH. PRIME. JOY.

The Mahogany Room

ESTABLISHED
1992

SALAD & SHAREABLES

RAW BAR**

OYSTERS** 36 | 18 GS
on the half shell
cocktail, mignonette, + lemon

ROCKEFELLER* 20
fontina crumb

SEA CREATURE TOWER** 75 GS
6 oysters, 6 chilled poached shrimp, ½ Maine lobster, Ahi tuna tartare, 10 grams Hackleback caviar, house made hot sauce, horseradish, mignonette, atomic cocktail sauce, chive-crème fraiche, lemon, saltines, kettle chips

FARMERS SALAD 10 GS | V
mixed greens, tomato, cucumber, garbanzo, olives, white cheddar, roasted asparagus, + poached egg

WEDGE 10 GS | V
farm iceberg, heirloom cherry tomato, pickled red onion, double smoked bacon + house blue cheese dressing

CAESAR 10 GS
little gem, lemon-parmesan dressing, garlic buttered croutons, + white anchovy

AHI TUNA* 20
key lime-ginger vinaigrette, wasabi guacamole + crispy shallots

BURRATA 18 GS | V
warm grilled asparagus, brown butter, guanciale, almonds, + breadcrumbs

BEEF TARTARE* 20 GS
hand cut sirloin, dijon, shallot, caper berry, + grilled sourdough

EGG YOLK RAVIOLO* 18 V
handmade pasta, ricotta, brown butter, age, parmesan, + balsamic

CHESAPEAKE CRAB CAKE 20
tomato confit, herb salad, + pickled red onion aioli

MAINS

SAUTÉED DOVER SOLE MEUNIÈRE* 60 GS
lemon-parsley brown butter, capers, long grain rice, baby vegetables

WILD MUSHROOM 25 V
MAFALDE PASTA
fresh black truffle, roasted wild mushroom, garlic butter, + aleppo pepper

PAN SEARED CHILEAN 40
SEA BASS*
warm soba noodles, sesame carrot salad, + coriander

ROASTED LONG ISLAND DUCKLING 32
toasted pecan-wild rice pilaf, red wine figs, glazed shallots, root vegetables, duck jus

FARM RISOTTO 22 GS | V
local vegetables, garlic butter, parmesan

BONE IN SHORT RIB 36 GS
natural jus, Thumbelina carrots, crispy Brussels, horseradish mash

CIOPPINO 36 GS
shrimp, fish, calamari, scallop, roasted tomato broth, charred lemon, + grilled sourdough

COFFEE & COCOA
RUBBED ELK CHOP 45 GS
glazed beets, toasted barley risotto, blackberry gastrique

MAHOGANY BURGER* 14 GS
8 oz special grind, butter lettuce, tomato, red onion, dijonaise, smoked cheddar

*add candied bacon +3
*add fried farm egg +2

FRESH FISH* SANDWICH MP GS
delivered daily and fileted in house, your choice of grilled, blackened, or fried on a soft brioche bun, butter lettuce, ripe tomato, sweet red onion, & key lime tartare sauce

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

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A LA CARTE CHOP HOUSE STYLE

BERKSHIRE PORK CHOP* 42
double cut

COLORADO LAMB RACK* 48

8 OZ FILET MIGNON* 48

16 OZ NY STRIP* 75
dry aged

STEAK TEMPERATURES

BLUE: *cold red center*
RARE: *cool red center*
MEDIUM RARE: *warm red center*

MEDIUM: *warm pink center*
MEDIUM WELL: *warm slight pink center*
WELL: *hot center no pink*

ADD-ONS

SAUCE BÉARNAISE 2 GS|V

PORCINI 2 GS|V
MUSHROOM BUTTER

DOUBLE SMOKED BACON 3 GS
+ BLUE CHEESE FONDUE

BLUE CRAB BEARNAISE 15 GS

FOIE GRAS (3 OZ) 18 GS

SIDES

FARM VEGETABLES 8 GS|V

ROASTED LEMON 8 GS|V
PARMESAN ASPARAGUS

ROASTED MUSHROOMS 8 GS|V

BAKED POTATO 8 GS|V

FRITES 8 GS|V

CRISPY BRUSSELS 8 GS|V

HERB RISOTTO 8 GS|V