



Labrador Steakhouse

APPETIZERS

- Fried Calamari** mango chile mojo sauce | 17
Dynamite Shrimp sweet chile and sriracha sauce | 18
Applewood Smoked Trout Dip garlic toast points | 16
Crab Cakes green apple, corn, black bean relish, goat cheese | Market
Bacon Wrapped Scallops spinach pesto, baby greens | 18
Tenderloin on Toast Points roasted pepper and red wine sauce, served with béarnaise | 19
Seared Ahi Tuna red pepper louie, sesame ginger vinaigrette | 19
Shrimp Cocktail millionaire and red cocktail sauces | 19
Lobster Cargot butter, garlic, havarti cheese | 29
Appetizer Platter shrimp cocktail, calamari, dynamite shrimp | 49

SOUPS & SALADS

- French Onion Au Gratin** | 11
Crab & Lobster Bisque | 13
Wedge Salad bleu cheese, bacon, julienned carrots | 12
Mahogany House Salad goat cheese, candied walnuts, adobe dressing | 12
Spinach Salad wild mushrooms, hardboiled egg, hot bacon dressing | 12
Caesar Salad whole leaf romaine, parmesan, caesar dressing | 12
Chophouse Salad bleu cheese, hearts of palm, house-made croutons | 12
"M" Steak Salad sliced tenderloin, iceberg, bleu cheese, hearts of palm, parmesan crisp | 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, Peppercorn
Ask your server about our Oscar Topping.*

SEAFOOD

- Jumbo Fried Shrimp** | 29
Alaskan King Crab Legs | Market
Coldwater Australian Lobster Tail | Market
Fresh Seafood Selection | Market
North Coast Salmon shrimp, capers, tomatoes, citrus beurre blanc | 36
Pan-Seared Sea Bass pistachio-dusted, mango-vanilla beurre blanc, seasonal fruit relish | Market Availability

CHEF FAVORITES

All Chef Favorites are served with chive whipped potatoes.

- Filet Mignon 6 oz** | 44
Seared Filet Tips crimini mushrooms, cabernet reduction | 29
Chicken Marsala oven-roasted with crimini and shiitake mushrooms, sweet marsala | 26
Double-Cut Pork Chop apple-onion compote | 25
Rack of Lamb rosemary cabernet | 39

SHARED SIDES

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|---------------------------------------|----------------------------------|
| Steak Fries 11 | Sautéed Napa Spinach 11 |
| Salted Jumbo Baked Potato 11 | Au Gratin Potatoes 12 |
| Onion Rings 11 | Brussels Sprouts 11 |
| Chive Whipped Potatoes 11 | Spinach Risotto 12 |
| Sautéed Button Mushrooms 12 | Fresh Corn 11 |
| Fresh Asparagus 13 | Mac 'n' Cheese 12 |

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.

PRIME STEAK. FINE WINE. PREMIUM SERVICE. CHEERS!