

Seafood Appetizers

- Oysters on the Half Shell*** (3) **GF** 7.95
traditional horseradish-cocktail sauce, lemon
- Oysters Rockefeller*** (3) **GF** 8.95
spinach, bacon, hollandaise, Pernod
- Jumbo Shrimp Cocktail** (3) **GF** 9.95
traditional horseradish-cocktail sauce, lemon
- Shrimp LeJon** (3) 10.95
bacon wrapped, horseradish, remoulade
- Firecracker Shrimp** (3) 9.95
spicy red chile sauce
- Shrimp Trio** (3) 9.95
shrimp cocktail, shrimp LeJon, firecracker shrimp
- Caviar Sampler*** 11.95
habañero, citrus, wasabi and traditional black caviar, lahvosh, crème fraiche, diced onion, capers, diced hardboiled egg
- Prosciutto Wrapped Diver Scallops** (2) 9.95
creamy risotto, balsamic reduction
- Crispy Calamari** 8.95
chipotle pico de gallo

Steakhouse Appetizers

- Kobe Beef Stuffed Mushrooms** (5) 9.95
mushroom ragout
- Tracy's Carpaccio*** 10.95
paper thin filet mignon, parmesan, red onion, extra virgin olive oil, diced hardboiled egg, capers
- Emery's Beef Wellingtons** (3) 11.95
puff pastry wrapped tenderloin of beef, Madeira demi-glace
- Escargot Chablisienne** 9.95
baked petit-gris snails, white wine, butter, garlic, parsley

Soup & Salad

- Janoff's Soup of the Day** 5.95
- Field Greens Salad** **GF** 4.95
field greens, Willcox tomatoes, red onions, choice of dressing
- McMahon's Salad** 7.95
mixed greens, fresh corn, peppers, avocado, black beans, southwestern ranch
- Caesar Salad** 6.95
hearts of romaine, aged parmesan, croutons
- Wedge of Iceberg** 6.95
bleu cheese dressing, diced Willcox tomatoes, chopped bacon

McMahon's Prime Steakhouse Knives
Set of Four 49.95

McMahon's Prime Seafood

(choice of any two steakhouse accompaniments included)

Pan Roasted Idaho Trout GF	25.95
<i>double fillet of rainbow trout, fresh dill, citrus beurre blanc</i>	
Seared Diver Scallops GF	29.95
<i>fennel potatoes, Grand Marnier sauce</i>	
Steakhouse Swordfish GF	31.95
<i>broiled fresh open water swordfish, balsamic-brown butter, capers</i>	
Heavy Weight Prawns a la Scampi GF	27.95
<i>garlic butter, capers, white wine</i>	
Fresh Salmon Plate	27.95
<i>grilled salmon fillet, pan cooked salmon cake, hollandaise</i>	

McMahon's Prime Cuts

(choice of any two steakhouse accompaniments included)

Marinated Hanger Steak* GF	25.95
<i>also called a "butcher's steak" because butchers have long knowingly saved this juicy cut for themselves</i>	
Prime Rib* GF	Regular 31.95 Heavy 39.95
<i>slow roasted to perfection</i>	
Filet Mignon* GF	41.95
<i>the world's most tender cut of beef</i>	
Rib Eye Delmonico* GF	41.95
<i>wet aging this well-marbled steak adds richness, earning the name "a steak lover's steak"</i>	
Dry Aged Bone-in New York Strip* GF	44.95
<i>20 oz center cut strip steak served bone-in for intense steak flavor</i>	

Miller's Petite Filet Mignon* GF	32.95
<i>fresh spinach, tumbleweed onions, McMahon's potatoes, corn off the cob</i>	
McMahon's Steak Frite*	23.95
<i>sliced bistro tender, au poivre sauce, parmesan & garlic fries</i>	

McMahon's Prime Features

DeBernardis "El Tour de Tucson" Chicken Piccata	24.95
<i>pan seared all natural chicken breasts, lemon caper sauce, creamy risotto, vegetables of the season</i>	
Colorado Lamb Shank GF	27.95
<i>red wine braised lamb, mint scented demi-glace, creamy mashed potatoes, vegetables of the season</i>	
Elk Osso Bucco GF	28.95
<i>riesling reduction, creamy mashed potatoes, vegetables of the season</i>	
Whole Pork Tenderloin GF	27.95
<i>Arizona steakhouse glaze, balsamic reduction, fennel potatoes, fresh corn off the cob</i>	

Make it 3 Courses for Free on Sundays

~Complimentary McMahon's Salad & Flourless Chocolate Torte with any Entrée~

(not valid with any other promotions or discounts)

Sizzle Up Your Steak

The Allar GF <i>sweet garlic marinated Willcox tomatoes</i>	2.95
The Bernal GF <i>shallots, mushrooms, bacon, port wine demi-glace</i>	2.95
The Cesare <i>bleu cheese</i>	2.95
The Cristiani GF <i>crimini mushrooms, garlic, aged parmesan cheese</i>	3.95
The Ellsworth GF <i>brandy & green peppercorn sauce</i>	2.95
The Ott GF <i>melted butter, 5 exotic salts</i>	2.95

Steakhouse Accompaniments

Fresh Vegetables

Fresh Corn off the Cob GF <i>a McMahon's favorite</i>	
Creamed or Fresh Sautéed Spinach <i>steakhouse classic</i>	
Roasted Willcox Tomatoes GF <i>fresh basil, parmesan cheese</i>	

Vegetables of the Season

Potatoes

McMahon's Potatoes GF <i>scalloped potatoes, green chiles, cheese</i>	
Creamy Mashed Potatoes GF	
Baked Potato GF <i>butter, sour cream, chives</i>	

Prime Accompaniments

substitute any prime accompaniment with your entrée for an additional charge

Fresh Asparagus GF <i>béarnaise sauce</i>	1.95
McMahon's Accompaniment Sampler GF <i>McMahon's potatoes, sautéed spinach, fresh corn off the cob, roasted Willcox tomato</i>	3.95
Creamy Mushroom Risotto GF <i>parmesan cheese</i>	2.95

Steak Temperature Chart

Rare	Red Cool Center
Medium Rare	Red Warm Center
Medium	Pink Hot Center
Medium Well	Slight Pink Hot Center
Well	Hot Center No Juices

GF = indicates Gluten Free

*Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.