

Appetizers

Sesame Crusted Ahi Tuna and Crab Rangoon

Sushi grade ahi tuna seared rare and coated in sesame seeds with crab Rangoon and Asian coleslaw

\$10.50

Anasazi Bean Cakes

Local Dove Creek beans with cilantro aioli atop jicama vegetable spaghetti

\$6.00

Grilled Shrimp Scampi

Six large shrimp with a wild berry sweet chili sauce and lemon-lime coleslaw

\$9.00

Crawfish Stuffed Mushrooms

Cremini mushrooms stuffed with crawfish and andouille sausage in a creole cream sauce

\$9.00

Southwestern Crab Cake

Lump crab cakes with roasted red pepper remoulade and orange-jalapeno jicama slaw

\$9.25

Southwestern Trio

(A great way to sample three of our appetizers)

Anasazi bean cake, stuffed mushrooms and southwestern crab cake

\$15.50

Soups

Mahogany's Tomato Bisque

Cup . . . \$3.50

Bowl . . . \$5.00

Soup du Jour

Cup . . . \$3.50

Bowl . . . \$5.00

Salads

Bacon and Blue Cheese Wedge Salad

Iceberg wedge topped with strips of applewood smoked bacon with blue cheese crumbles and blue cheese dressing

\$6.50

Candied Walnuts and Gorgonzola Salad

Field greens, sliced red grapes, red onion and raspberry vinaigrette

\$7.00

Classic Caesar Salad

Romaine lettuce, shaved parmesan and garlic croutons

\$6.00

Hearts of Palm Summer Salad

Asparagus, hearts of palm, mandarin orange, and shaved Manchego cheese with a citrus dressing and toasted pepitas

\$7.00

Louisiana Lump Crab Salad

Creole lump crab with arugula and a fresh herb vinaigrette

\$10.50



 - Denotes Mahogany Grille Signature Items



Executive Chef: Dave Cuntz Manager: Mike Shepherd

Entrees

Pepper Steak Herbert

Named "Best Steak in Town!"

Hand-Cut Sterling Silver beef filet peppered and pan seared then flambéed with brandy in a peppered-mango chutney. Served with garlic mashers and vegetables

\$30.00

Elk Tenderloin

Wild blueberry-veal demi-glaze, roasted fingerling potatoes and vegetables

\$29.00

K.C. Strip

Topped with melted herb and garlic butter, seasoned roasted vegetables and gorgonzola applewood smoked bacon mashers

\$28.00

Pork Filet Mignon

Wrapped in applewood smoked bacon in a brown sugar rub, Dijon mustard veal demi-glaze and mashed garnet yams

\$19.50

Ruby Red Trout

Pan seared ruby red trout glazed with a curried lemon-butter sauce. Served with wild rice and vegetables

\$19.50

Grilled Sea Bass

Pesto marinated sea bass and ugali cake served with a Ska Pinstripe onion compote and a Mediterranean tomato sauce

\$28.00

Tandoori Snapper

Tandoori snapper and watermelon-mango salsa nestled on a bed of spring mix with micro greens and a mango sesame dressing

\$24.00

Pan Seared Duck

Pan seared duck breast served over an ugali cake with turmeric-leek and carrot accompanied by a wild cherry and raspberry balsamic reduction

\$25.00

Rosemary-Saffron Crêpes

Roasted summer vegetables, spinach and feta wrapped up in a rosemary-saffron crêpe with an herb cream sauce

\$14.00

Mahogany Grille Bison Burger

Grilled 1/2 pound bison burger, fontina cheese, crispy tobacco onions with truffle parmesan steak fries

\$16.50

Maple and Rosemary Grilled Amish Chicken

Free-range chicken marinated in maple syrup and fresh rosemary in a light Boursin cream sauce, new potatoes and sautéed pancetta spinach

\$18.00

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For parties of 6 or more: an 18% gratuity will be added

Ignite Your Senses