

The Mahogany Special



~ \$27.00 Dinner Includes Choice of Beverage: Iced Tea, Coffee, or Soft Drink ~

Starters

Mahogany House Salad

Mixed greens with Artichoke Hearts, Tomato, and your choice of dressing

Grilled Shrimp Scampi

3 Shrimp Grilled and Brushed with a Wild Berry Sweet Chili Sauce

Cup of Mahogany's Soup du Jour or Tomato Bisque

Entrees

Kansas City Strip Steak

Served with Brown Gravy and Mashers

Ruby Red Trout

Pan Seared with a Lemon-Curry Butter, served over Wild Rice with Veggies.

Maple & Rosemary Amish Chicken

Accompanied with Roasted New Potatoes, Pancetta-Spinach and a Boursin-Cream Sauce

Anasazi Truffled Bean Cakes

Served over Wild Jicama & Grilled Sweet-Peppers with Veggies and a Cilantro Aioli.

Desserts

Triple Chocolate Mousse

Three Layers of White, Dark and Milk Chocolate Mousse.

Crème Brulee

Chef Dave's Delicious Crème Brulee.

11 and Under Kids Menu for \$12.50

Vegetable Appetizer and Choice of One:

Petite Filet

Chicken Tenders

Cheeseburger

Dessert:

Brownie with Ice Cream

~ *Server's Gratuity Is Not Included* ~



Executive Chef: Dave Cuntz Manager: Mike Shepherd

