MAHOGANY GRILLE

Handcrafted Flavors of the West

Three Course Special

Dinner Includes Choice of Beverage: Iced Tea, Coffee, or Soft Drink

STARTERS

Mixed Greens
Mustard Vinaigrette

Cup of Mahogany's Soup du Jour or Tomato Bisque

ENTREES

Flatiron Steak
Red wine demi glace, pomme puree, Brussels sprouts

Peptita Encrusted Scottish Salmon
Anasazi bean lime salad

Chorizo Stuffed Chicken
Dark meat pave, roasted spaghetti squash, chipotle puree

Butternut Squash Cannelloni
Brussels sprouts, lemon pine nut brown butter

DESSERT

Chocolate Decadence Cake
Raspberry puree, almonds

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

Executive Chef: Dave Cuntz · Manager: Michael Shepherd · Sous Chef: Max Schön

The Mahogany Grille is proud to partner with these fine local producers to provide you with the freshest possible ingredients:

Turtle Lake Refuge, James Ranch, Foxfire Farms, Sunnyside Meats, The Gardens at Waterfall Lane.