



MAHOGANY

GRILL



STARTERS AND SOUPS

CRISPY FRIED CALAMARI seasoned flour, lemon, spicy cherry peppers	\$15
FRESH BURRATA tomato, basil, extra virgin olive oil, aged balsamic reduction, crostini	\$15
HOUSE MADE MEATBALLS veal, pork, beef, sunday gravy, ricotta cheese	\$11
CHARCUTERIE PLATE prosciutto, calabrese salami, soppressata, sharp provolone,	\$18
CHEESY GARLIC BREAD romano cheese, mozzarella cheese, garlic, tomato balsamic dipping oil	\$8
TRUFFLE PARMESAN FRIES white truffle oil, garlic, italian parsley, salt, pepper, parmigiano reggiano, garlic aioli	\$12
ARANCINI BALLS sun dried tomato, basil, mozzarella cheese, sunday gravy	\$12
MARYLAND CRAB CAKES red pepper remoulade, arugula, white balsamic	\$18
ITALIAN WEDDING SOUP	\$4/\$6

SALADS

SWEET SOY GLAZED GRILLED CHICKEN SALAD napa cabbage, orange segments, toasted almonds, wonton strips, ginger sesame dressing, scallions	\$17
HARVEST SALAD roasted beets, dried cherries, toasted pumpkin seeds, blue cheese crumbles, maple port vinaigrette	\$6 / \$12
CAESAR SALAD romaine lettuce, croutons, parmigiano reggiano, caesar dressing	\$6 / \$12
MEDITERRANEAN SALAD romaine, feta cheese, roasted peppers, olives, tomatoes, cucumber, red onion, hearts of palm, creamy white balsamic vinaigrette	\$6 / \$12
SALAD UPGRADES: ADD CHICKEN \$6 / GRILLED SHRIMP \$8 / FAROE ISLAND SALMON \$8 / STEAK \$8	

BURGERS AND SANDWICHES

MAHOGANY BURGER yellow cheddar, applewood bacon, crispy onion straws, bbq sauce, toasted brioche bun	\$15
CHOP HOUSE BURGER choice of cheese, arugula, marinated beef steak tomato, sliced red onion, toasted brioche bun	\$14
WHITE BEAN VEGGIE BURGER house-made white bean vegetarian patty, spinach, sun dried tomato aioli, toasted brioche bun	\$14
ITALIAN SUB SANDWICH soppressata, provolone, spicy cherry peppers, romaine, tomato, red onion, vinaigrette on sub roll	\$13
GRILLED MARINATED CHICKEN CLUB SANDWICH chicken breast, applewood smoked bacon, fresh mozzarella, romaine, tomato, red onion, balsamic glaze	\$14

SANDWICH SIDE OPTIONS:
french fries, sweet potato fries, cottage cheese
Additional charge (\$3): small salad of your choice,
truffle parmesan fries, cup of soup, fruit cup

STEAKS & CHOPS

FILET OSCAR 8 oz filet mignon, half lobster tail, truffle parmesan fries, grilled asparagus	\$49
8 oz FILET MIGNON truffle parmesan fries, house vegetables	\$39
12 oz BLACK ANGUS N.Y. STRIP truffle parmesan fries, house vegetables	\$39

SIGNATURE STEAK FINISHINGS:
Stilton Bleu Cheese Butter
Aged Balsamic Reduction with Sea Salt

BRUNCH

TRADITIONAL EGGS BENEDICT smokey canadian bacon, poached farm eggs, grilled english muffin, butter rich hollandaise sauce	\$15
MARYLAND CRAB CAKES EGGS BENEDICT citrus crab cakes, crisp asparagus, poached farm eggs, grilled english muffin, butter rich hollandaise sauce	\$17
EGGS FLORENTINE BENEDICT spinach, tomato, poached farm eggs, grilled english muffin, butter rich hollandaise sauce	\$15
BLT BENEDICT bacon, tomato, spinach, poached farm eggs, grilled english muffin, butter rich hollandaise	\$15
SMOKED SALMON EGGS BENEDICT scottish lox, red onion marmalade, capers, poached farm eggs, grilled english muffin, butter rich hollandaise sauce	\$17
BISCUITS W/SAUSAGE GRAVY AND TWO EGGS ANY STYLE sausage and bacon white gravy over rosemary cheddar biscuit	\$15
HEUVOS RANCHEROS 2 eggs any style, black beans, flour tortilla, salsa, cheddar cheese, guacamole, sour cream, scallions, and homefries	\$14
served w/ homefries and fresh fruit cup	

EGGS, FRITTATAS, & OMELETTES

TWO LARGE FARM EGGS ANY STYLE served with biscuit and homefries	\$10
ADD: APPLEWOOD SMOKED BACON \$3 / SAUSAGE LINK \$3 / HAM STEAK \$3 / 7 OZ. PRIME SIRLOIN STEAK \$8	
WESTERN OMELETTE ham, onions, peppers, american cheese	\$14
BACON AND CHEESE OMELETTE applewood smoked bacon, cheddar cheese	\$14
MIXED VEGETABLE AND CHEESE OMELETTE broccoli, mushroom, onion, tomato, guacamole, choice of cheese	\$14
ALL MEAT FRITTATA sausage, bacon, ham, and choice of cheese	\$15
GREEK FRITTATA feta cheese, tomato, spinach, onion	\$14
served w/ homefries, biscuits, and fresh fruit cup	

OFF THE GRIDDLE

NEW HOPE MILLS BUTTERMILK PANCAKES butter and powdered sugar	\$9
BANANA MACADAMIA NUT PANCAKES toasted coconut	\$12
WHITE CHOCOLATE AND STRAWBERRY PANCAKES fresh local strawberries, white chocolate chunks, whipped cream	\$12
BLUEBERRY PANCAKES whip cream and powdered sugar	\$12
MILK CHOCOLATE CHIP PANCAKES whip cream and powdered sugar	\$12
FRENCH TOAST served with seasonal fruit cup	\$9
ADD FLAVORS: STRAWBERRY \$4 / BLUEBERRY \$4 / CHOCOLATE CHIP \$4 / TROPICAL FRUIT WITH TOASTED COCONUT \$4	

BRUNCH SIDES

TWO FARM EGGS ANY STYLE	\$4
APPLEWOOD BACON	\$5
SAUSAGE LINKS	\$5
HAM STEAK	\$5
FRESH FRUIT CUP	\$4
COTTAGE CHEESE	\$3
TOAST [White, Rye, Sourdough, or Wheat]	\$3
BUTTERMILK BISCUIT	\$3
VEGETABLE OF THE DAY	\$6
GUACAMOLE	\$3