



MAHOGANY

GRILL



ANTIPASTI

CRACKLING CALAMARI cherry peppers, italian salsa verde	\$15
SHRIMP COCKTAIL chilled jumbo shrimp, house-made cocktail sauce	\$17
FRESH BURRATA tomato, basil, extra virgin olive oil, aged balsamic reduction, crostini	\$15
HOUSE MADE MEATBALLS veal, pork, beef, sunday gravy, ricotta cheese	\$11
ARANCINI BALLS sun dried tomato, basil, mozzarella, sunday gravy	\$12
CHARCUTERIE PLATE prosciutto, calabrese salami, soppressata, sharp provolone, parmigiano reggiano, crostini	\$18
CRAB ARTICHOKE DIP jumbo lump crab, artichoke hearts, grilled crostini	\$15
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

SOUP AND SALAD

MINISTRONE SOUP fresh vegetables, beans, pasta, light tomato broth	\$4 / \$6
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
MAHOGANY SALAD romaine lettuce, red onion, tomatoes, cucumbers, parmigiano reggiano, red wine vinaigrette	\$5 / \$10
<i>SALAD ADD ON OPTIONS:</i> <i>Grilled Chicken \$6, Grilled Shrimp \$8, Faroe Island Salmon \$8</i> <i>Steak \$8, House Made Meatballs \$8</i>	

BURGERS

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
<i>SANDWICH SIDE OPTIONS:</i> <i>french fries or sweet potato fries</i> <i>Additional charge (\$3): small salad of your choice,</i> <i>truffle parmesan fries, cup of soup</i>	

* indicates fresh pasta. The fresh pasta we use is imported directly from Italy. We also have gluten free pasta. If you would like to substitute a pasta, please do not hesitate to ask your server.

MACARONI

*PAPPARDELLE WITH BOLOGNESE traditional veal, pork, beef meat sauce, parmigiano reggiano	\$18
PASTA AND MEATBALLS choice of pasta, sunday gravy, meatballs, ricotta cheese	\$18
PENNE ALLA VODKA vodka, san marzano tomatoes, shallots, cream, garlic add chicken \$6 or shrimp \$8	\$20
RIGATONI BUTTERNUT SQUASH ALFREDO goat cheese, chopped hazelnuts, fresh sage add chicken \$6 or shrimp \$8	\$20
*LASAGNA NAPOLENTANA house-made pasta sheets, sunday gravy, veal, pork, beef, ricotta, mozzarella	\$20
CAVATELLI CHICKEN BRUSCHETTA tomato, basil, fresh mozzarella, olive oil, garlic, romano cheese	\$25
*LINGUINE WITH CLAMS fresh clams, prosciutto, olive oil, garlic, white wine, italian parsley, chili flakes	\$26
*FETTUCINI SHRIMP SCAMPI shrimp, tomatoes, spinach, white wine, garlic	\$26
*LINGUINI PESCATORE shrimp, scallops, clams, spicy marinara	\$29

SPECIALTIES

CHICKEN PARMESAN sunday gravy, fresh mozzarella, spaghetti	\$25
FAROE ISLAND SALMON risotto cake, grilled asparagus, lemon caper butter	\$27
LOBSTER TAIL lobster tail, risotto cake, grilled asparagus, lemon, drawn butter	\$39
BONE IN PORK CHOP PIZZAIOLA red bell peppers, roasted italian long hot peppers, red wine, san marzano tomatoes, polenta	\$23
FILET OSCAR 8 oz filet mignon, half lobster tail, garlic mashed potatoes, house bearnaise, grilled asparagus	\$49
8 oz FILET MIGNON garlic mashed potatoes, house vegetables	\$39
12 oz BLACK ANGUS N.Y. STRIP garlic mashed potatoes, house vegetables	\$39

SIGNATURE STEAK FINISHINGS:

Stilton Bleu Cheese Butter
Aged Balsamic Reduction with Sea Salt
Bearnaise

SIDES

GRILLED ASPARAGUS locatelli romano, aged balsamic reduction	\$9
SIDE PASTA choice of pasta, sunday gravy or marinara sauce	\$9
GARLIC MASHED POTATOES garlic, cream, butter, salt, pepper	\$9
SAUTÉED WILD MUSHROOMS shallots, garlic, red wine, fresh herbs	\$9

We are able to alter our menu items to accomodate most diet restrictions. Please make your server aware of any restrictions your party may have before ordering.