



MAHOGANY

GRILL



ANTI PASTA

CRACKLING CALAMARI cherry peppers, italian salsa verde	\$15
SHRIMP COCKTAIL chilled jumbo shrimp, house-made cocktail sauce, lemon	\$17
FRESH BURRATA tomato, basil, extra virgin olive oil, aged balsamic reduction, crostini	\$14
HOUSE MADE MEATBALLS veal, pork, beef, sunday gravy, ricotta cheese	\$11
ARANCINI BALLS sun dried tomato, basil, mozzarella, sunday gravy	\$12
CHARCUTERIE PLATE capicola, red wine and black pepper salami, soppressata, provolone, baguette	\$18
CRAB ARTICHOKE DIP jumbo lump crab, artichoke hearts, grilled crostini	\$14
CHEESY GARLIC BREAD romano cheese, garlic, tomato balsamic dipping oil	\$8
TRUFFLE PARMESAN FRIES white truffle oil, garlic, italian parsley, salt, pepper, parmigiano reggiano, garlic aioli	\$10

SOUP AND SALAD

PASTA FAGIOLI pancetta, onion, carrot, celery, cannellini beans	\$4 / \$6
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
CHOPPED SUMMER SALAD spinach, almonds, bleu cheese, blackberries, balsamic vinaigrette	\$6 / \$12

SALAD ADD ON OPTIONS:

*Grilled Chicken \$6, Grilled Shrimp \$8, Faroe Island Salmon \$8
Steak \$8, House Made Meatballs \$8*

BURGERS

MAHOGANY BURGER yellow cheddar, applewood bacon, crispy onion straws, bbq sauce, toasted brioche bun	\$15
CHOP HOUSE BURGER choice of cheese, romaine, 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

SANDWICH SIDE OPTIONS:

*french fries or sweet potato fries
Additional charge (\$3): small salad of your choice,
truffle parmesan fries, cup of pasta fagioli*

* indicates pastas that are made in house daily. The other pastas we use are 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

PENNE ALLA VODKA vodka, san marzano tomatoes, shallots, cream, garlic	\$20
PASTA AND MEATBALLS choice of pasta, sunday gravy, meatballs, ricotta cheese	\$18
*LASAGNA NAPOLENTANA house-made pasta sheets, sunday gravy, veal, pork, beef, ricotta, mozzarella	\$18
*PAPPARDELLE WITH PESTO AND SCALLOPS basil pesto, dayboat scallops, parmigiano chips	\$29
SUMMER SQUASH PACHERI PRIMAVERA mushrooms, sun dried tomatoes, shallots, garlic, marinara	\$20
*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	\$25
ORCHIETTE WITH SAUSAGE sweet italian sausage, broccolini, parmigiano cream sauce	\$24

SPECIALTIES

CHICKEN PARMESAN sunday gravy, fresh mozzarella, spaghetti	\$25
CHICKEN PICATTA lemon caper butter sauce, shaved asparagus, spaghetti	\$25
VEAL MARSALA marsala wine, mushrooms, spaghetti	\$27
VEAL PARMESAN sunday gravy, fresh mozzarella, spaghetti	\$27
FAROE ISLAND SALMON risotto cake, grilled asparagus, lemon caper butter	\$26
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	\$20 / \$27
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 RIBEYE garlic mashed potatoes, house vegetables, roasted italian long hot pepper	\$39
12 oz BLACK ANGUS N.Y. STRIP garlic mashed potatoes, house vegetables, roasted italian long hot pepper	\$39
SIGNATURE STEAK FINISHINGS:	
<i>Stilton Bleu Cheese Butter Aged Balsamic Reduction with Sea Salt Bearnaise</i>	

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