



# 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*

### STEAKS

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 RIBEYE truffle parmesan fries, house vegetables, roasted italian hot pepper	\$39
12 oz BLACK ANGUS N.Y. STRIP truffle parmesan fries, house vegetables, roasted italian hot pepper	\$39

*SIGNATURE STEAK FINISHINGS:*

*Stilton Bleu Cheese Butter  
Aged Balsamic Reduction with Sea Salt*

\* 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	\$15
PASTA AND MEATBALL choice of pasta, sunday gravy, meatball, ricotta cheese	\$14
*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	\$20
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	\$18
*FETTUCINI SHRIMP SCAMPI shrimp, tomatoes, spinach, white wine, garlic	\$18
ORCHIETTE WITH SAUSAGE sweet italian sausage, broccolini, parmigiano cream sauce	\$18

### SPECIALTIES

ITALIAN HOAGIE capicola, red wine and black pepper salami, soppressata, provolone, marinated beef steak tomato, roasted red peppers, romaine, olive oil, balsamic vinegar, toasted italian roll	\$14
PHILLY CHEESE STEAK SUB caramelized onions, american cheese, toasted italian roll	\$15
GRILLED CHICKEN SANDWICH provolone, romaine, marinated beef steak tomato, red onion, roasted red pepper aioli, toasted brioche bun	\$13
CHICKEN PARMESAN SUB sunday gravy, fresh mozzarella, toasted italian roll	\$15
CHICKEN SALAD SANDWICH mayo, celery, onion, dijon, spinach, brioche bun	\$12
VEAL PARMESAN SUB sunday gravy, fresh mozzarella, toasted italian roll	\$15
SPINACH ARTICHOKE GRILLED CHEESE cheddar, provolone, cream cheese, sourdough bread	\$12
WHITE BEAN VEGGIE BURGER house-made vegetarian white bean patty, spinach, sun dried tomato aioli, toasted brioche bun	\$14
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

*SANDWICH SIDE OPTIONS:*

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

### SHAREABLE SIDES

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

Mahogany Grill serves lunch and dinner seven days a week.