



# MAHOGANY

## GRILL



### ANTIPASTI

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

### SOUP AND SALAD

<b>MINISTRONE SOUP</b> fresh vegetables, beans, pasta, light tomato broth	\$4 / \$6
<b>CAESAR SALAD</b> romaine lettuce, croutons, parmigiano reggiano, caesar dressing	\$6 / \$12
<b>MEDITERRANEAN SALAD</b> romaine, feta cheese, roasted peppers, olives, tomatoes, cucumber, red onion, hearts of palm, creamy white balsamic vinaigrette	\$6 / \$12
<b>MAHOGANY SALAD</b> romaine lettuce, red onion, tomatoes, cucumbers, parmigiano reggiano, red wine vinaigrette	\$5 / \$10

**SALAD ADD ON OPTIONS:**

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

### STEAKS

<b>FILET OSCAR</b> 8 oz filet mignon, half lobster tail, truffle parmesan fries, grilled asparagus	\$49
<b>8 oz FILET MIGNON</b> truffle parmesan fries, house vegetables	\$39
<b>15 oz VEAL CHOP</b> truffle parmesan fries, house vegetables	\$39
<b>12 oz BLACK ANGUS N.Y. STRIP</b> truffle parmesan fries, house vegetables	\$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

<b>PENNE ALLA VODKA</b> vodka, san marzano tomatoes, shallots, cream, garlic	\$15
<b>PASTA AND MEATBALL</b> choice of pasta, sunday gravy, meatball, ricotta cheese	\$14
<b>*LASAGNA NAPOLENTANA</b> house-made pasta sheets, sunday gravy, veal, pork, beef, ricotta, mozzarella	\$18
<b>*PAPPARDELLE WITH BOLOGNESE</b> traditional veal, pork, beef meat sauce, parmigiano reggiano cheese	\$16
<b>*LINGUINE WITH CLAMS</b> fresh clams, prosciutto, olive oil, garlic, white wine, italian parsley, chili flakes	\$18
<b>*FETTUCINI SHRIMP SCAMPI</b> shrimp, tomatoes, spinach, white wine, garlic	\$18
<b>ORCHIETTE WITH SAUSAGE</b> sweet italian sausage, broccolini, parmigiano cream sauce	\$18

### SPECIALTIES

<b>ITALIAN HOAGIE</b> 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
<b>PHILLY CHEESE STEAK SUB</b> caramelized onions, american cheese, toasted italian roll	\$15
<b>GRILLED CHICKEN SANDWICH</b> provolone, romaine, marinated beef steak tomato, red onion, roasted red pepper aioli, toasted brioche bun	\$13
<b>CHICKEN PARMESAN SUB</b> sunday gravy, fresh mozzarella, toasted italian roll	\$15
<b>VEAL PARMESAN SUB</b> sunday gravy, fresh mozzarella, toasted italian roll	\$15
<b>SPINACH ARTICHOKE GRILLED CHEESE</b> cheddar, provolone, cream cheese, sourdough bread	\$12
<b>WHITE BEAN VEGGIE BURGER</b> house-made vegetarian white bean patty, spinach, sun dried tomato aioli, toasted brioche bun	\$14
<b>MAHOGANY BURGER</b> yellow cheddar, applewood bacon, crispy onion straws, bbq sauce, toasted brioche bun	\$15
<b>CHOP HOUSE BURGER</b> 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 soup*

### SHAREABLE SIDES

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

Mahogany Grill serves lunch and dinner seven days a week.