

APPETIZERS

Colossal Shrimp

Classic Cocktail Sauce - 20

Crackling Fried Calamari

Tossed with Thai-Chili Sauce - 11

PEI Mussels

Basil Coconut-Curry Broth - 10

Seasonal Risotto

*Baby Shrimp, Corn, Zucchini, Tomato
Appetizer ~ 12 Entree ~ 24*

Vegetable Spring Rolls

Citrus Soy Drizzle - 8

Truffle-Infused Potato Pierogi

Caramelized Onions, Fire-Roasted Red Pepper Coulis - 10

Smoked Portabella Mushroom Wellington

Roasted Garlic & Basil Sauce - 12

Buttermilk Fried Griggstown Farm Chicken

Pommes Frites, Truffle Honey Dipping Sauce - 8

Fromage & Charcuterie Platter

Chef's Selection of Artisanal Cheeses & Cured Meats - 18

Soup Du Jour

Chef's Choice Made Daily - M.P.

SALADS

"Mahogany Grilled" Caesar Salad

Overnight Tomatoes, Housemade Dressing - 10

Mixed Greens Salad

*Grape Tomatoes, Cucumber, Red Onion, Asiago Cheese
White Balsamic Vinaigrette - 7*

Baby Spinach Salad

*Goat Cheese, Shaved Carrots, Dried Cranberries, Cashews
Strawberry Vinaigrette - 11*

"Mahogany Grille" Chopped Salad

*Crumbled Blue Cheese, Bacon, Asparagus, Carrots, Cucumber, Parsnips
Tomato Vinaigrette - 13*

ENTREES

Salmon

Toasted Vegetable Quinoa, Fire-Roasted Red Pepper Coulis - 22

Mahi Mahi

Shrimp Dumplings, Julienned Mixed Vegetables, Ponzu Sauce - 27

Orecchiette Pasta

Sauteed Wild Mushrooms, Porcini Butter Sauce - 21

Honey BBQ Griggstown Farm Chicken

Cajun Frank's Dry Rub, Roasted Fingerling Potatoes, Sauteed Spinach - 22

Pan-Seared Duck Breast

Wild Rice, Sauteed Spinach, Pineapple-Grapefruit Glaze - 26

Rack of Lamb

Mashed Yucca, Grilled Asparagus, Charred Tomato Demi-Glace - 34

Prime Pork Tenderloin

Mustard Seed Spaetzle, Haricot Vert, Port Wine Reduction - 30

"THE GRILLE"

~NY Strip Steak or Filet Mignon~

Horseradish Mashed Potatoes, Fried Shaved Onions, Demi-Glace - 30

Side Orders - 5

Our staff is available to assist you in selecting wine to complement your meal from our Wine Spectator and Wine Enthusiast Award winning list.



Mahogany Grille is available as an elegant venue for special events and private parties.

Please see the Maitre D' for details.

*A \$7.00 charge will be added when sharing an entrée.
We respectfully reserve the right to add an 18% gratuity for parties of 8 or more.*