

APPETIZERS

Colossal Shrimp

Classic Cocktail Sauce - 20

Buttermilk Fried Griggstown Farm Chicken

Herbed Steak Fries - 8

Asian Vegetable Spring Rolls

Citrus Soy Drizzle - 8

Wild Mushroom Goat Cheese Phyllo Pockets

Red Onion Jam, Truffle Vinaigrette - 7

Duck Confit Quesadilla

Brie, Green Apple, Scallions, Cherry-Orange Chutney - 10

Crackling Fried Calamari

Tossed with Sweet Thai Sauce - 11

PEI Mussels

Shallot-Dijon Cream - 10

Seasonal Risotto

Braised Short Rib, Acorn Squash, Wild Mushrooms

~ Appetizer - 12 ~ Entrée - 24

Soup Du Jour

Chef's Choice Made Daily - M.P.

Charcuterie & Cheese Platter

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

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

Poached Pear, Pecans, Dried Currants, Crumbled Blue Cheese,
Aged Sherry Vinaigrette - 11

ENTREES

Salmon

Herbed Israeli Couscous, Grilled Red Onions, Cherry Tomatoes, Arugula - 22

Branzino

Creamy Polenta, Caramelized Fennel, Capers, Tomatoes, Olives - 27

Housemade Ravioli

Spinach, Roasted Shallots, Ricotta Cheese, Béchamel - 19

Griggstown Farm Chicken

*Roasted Breast, Confit Thigh, Butternut Squash Hash,
Rosemary-Thyme Butter - 22*

Pan-Seared Duck Breast

Roasted Root Vegetables, Housemade Chorizo, Hazelnut Cream - 26

Prime Pork Chop

Sweet Potato Wedges, Braised Collard Greens, Red Wine Reduction - 30

Rack of Lamb

Asiago Smashed Potatoes, Sautéed Spinach, Charred Tomato Demi-Glace - 34

“THE GRILLE”

*Bright Lights Swiss Chard, Portabello Mushroom Confit,
Roasted Fingerling Potatoes, Shallot Puree*

~NY Strip Steak - 35

~Filet Mignon - 35

Side Orders - 5

Pommes Frites

Glazed Carrots

Smashed Potatoes

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

Executive Chef
Ian Cooper



*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.*