



**MAHOGANY GRILLE**

Handcrafted Flavors of the West

**Soup**

**Creamy tomato bisque**

cup 4, bowl 6

**Soup of the day**

cup 4, bowl 6

**Shared plates**

**Warm tomato fondue**, mozzarella, basil, best garlic bread u ever ate (v) 9

**'Calamari e zucchini fritti'** Pomodoro sauce, pesto aioli dipping sauce 11

**Spicy tuna roll**, wasabi, pickled ginger, ponzu sauce 10

**Shrimp n veggie tempura**, Asian dipping sauce 12

**Pan-seared Maryland style lump crab cake**, papaya mango relish  
Citrus beurre blanc, balsamic reduction 14

½ **Maine Lobster cocktail**, sauce Louie (Friday, Saturday and Sunday) 16

**Salads**

**House**, Boston lettuce, Mesclun greens, heirloom cherry tomatoes  
Julienned cucumbers, marinated artichoke hearts (v & VG) 8

**Strater**, Baby greens, homemade brandied pecans, sundried cranberries, goat cheese 10  
MG exclusive: rosemary beet vinaigrette (v)

**Earl's favorite: Iceberg wedge**, hickory smoked bacon, heirloom tomatoes  
English cucumbers, imported Gorgonzola dressing 9

**Bistro**, frisée lettuce aka French curly endive, poached egg, crispy shallots  
Applewood smoked bacon, crumbled imported bleu cheese  
Dijon mustard and champagne vinaigrette 10

**Artisan romaine Caesar**, ciabatta crisp, Parmigiano Reggiano 9  
Classic Caesar dressing

V: Vegetarian      VG: Vegan



Prices are subject to Colorado state sales tax  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 07/25