



Handcrafted Flavors of the West



## Soup

Today's Featured Soup

cup 4 | bowl 6

## Shared Plates

- Ceviche Seafood Lettuce Wraps** GF V 12  
*Citrus-cured fish & shrimp, house-pickled vegetables, grapefruit oil*
- Local White Bean Hummus** GF VG 8  
*Char-grilled vegetables, herb oil, and grilled bread*
- Grilled Calamari & Spanish Octopus** GF V 12  
*Local blue corn zucca, local arugula, poblano aioli, vinaigrette del mar*
- Cured Meat & Cheese Plate** choose 5 - 13  
*Today's selection, house pickles, house-made jam, grilled baguette* choose 5 - 18
- Deconstructed Summer Shrimp Cocktail Tacos** V 12  
*Salsa Verde cocktail sauce, local greens, roasted sweet corn, red onions, flour tortillas*
- Local Mangalitsa Pork Belly Wellington** 11  
*Flaky egg washed crust, truffled Colorado cherry gastrique*
- Fried Local Zucchini Fritti** V 7  
*Roasted poblano aioli*

## Salads

### Make Your Salad an Entrée

*grilled Skuna Bay salmon 11 | petite filet 15 | grilled Colorado chicken breast 6 | grilled shrimp 8*

- Summer Local Greens Salad** GF V 10  
*Fresh berries, James Ranch Reserved Belford cheese, cool cucumber herb dressing*
- Smoke House Wedge** 10  
*Crispy house bacon, blue cheese, cucumber spirals, choice of buttermilk ranch or house blue cheese dressing*
- Caprese Salad** 11  
*Local heirloom tomatoes, house-pulled mozzarella, basil "caviar", Extra virgin olive oil*
- Farmer's Market Chopped Salad** 12  
*Snap peas, sweet corn, avocado, cucumber, radish, smoked ham, aged white cheddar*
- Artisan Caesar Salad** 9  
*Hearts of romaine, grated parmesan, garlic herb croutons, creamy Caesar dressing*

*Chef de Cuisine Neal Drysdale | Sous Chef Andrew Buono | Mahogany Grill Manager Carmen Druils*

(V) Vegetarian (VG) Vegan

6.20.17

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.





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## Entrées

**The Mahogany Burger** 18

*Featuring Local Brands beef, house-made pork butter bun, and gourmet fixings crafted daily from local and seasonal selections*

**Smoked Trout “Nicoise” Salad** 16

*House-smoked Colorado trout, local spicy greens, Castlevetrano olives, pickled quail egg, local radish, asparagus, purple potatoes, lemon garlic olive oil*

**Tonight’s Featured Seafood** MP

*Crafted daily to feature the freshest fish and seafood*

**Cast Iron Colorado Trout** 26

*Sweet corn succotash, butter braised greens, yellow pepper Romesco, smoked butter blue cornbread*

**Grilled Skuna Bay Salmon** 30

*House-smoked bacon posole, coriander braised red onions, squash ribbon salad, cilantro & lime gremolata, crème fraîche*

**Daily Pasta Special** 23

*Featuring house-made pasta*

**Chicken Chile Verde Roulade** 28

*Green chile and chorizo stuffed Colorado chicken breast, molasses glazed sweet potatoes, southwestern-style panzanella salad (Grilled Chicken Breast available upon request)*

**Char Grilled Ribeye Steak** 37

*Queso Cojita & potato stuffed relleno, chile Colorado sauce*

**Grilled New York Striploin Oscar** 38

*Twice-baked potatoes, lump crab meat, grilled asparagus, classic béarnaise sauce*

**Char Grilled Elk Tenderloin** 42

*Chilled local 5-bean salad, butter braised local greens, salsa verde*

**Pepper Steak Herbert** 38

*A 30 year award-winning Strater exclusive: Beef tenderloin filet pan seared in butter and black pepper. Finished with a brandied chutney and served atop local smashed potatoes. Garnished with fresh seasonal vegetables.*

## Mahogany Exclusive Local Entrée Feature

*Local, whole animals are brought in and butchered in-house to craft an exclusive dish with exceptional flavor*

Market Price

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