



Handcrafted Flavors of the West



Soup

Today's Featured Soup

cup 4 | bowl 6

Shared Plates

- Pacific Striped Bass Duo** GF, V 13
Blackened & crudo style, confit of Field to Plate beets & fennel, crispy skin, blood orange marmalade, shisito pepper, yuzu aioli
- Local Roasted Beet Hummus** GF, VG 8
Grilled local root vegetables, herb oil, grilled bread
- Grilled Spanish Octopus & Chorizo Caponata** GF, V 12
Castelvetro olives, charred local onions, peppers, tomatoes, Arbequina olive oil
- Cured Meat & Cheese Plate** 14
Today's selection of two cheeses, two meats, house pickles, house-made jam, grilled bread
- Duck Confit Taquitos** 12
Blackberry adobo sauce, local kohlrabi, cabbage
- Bacon & Eggs Pork Belly Wellington** 13
Sunny fried farm egg, maple & bacon gastrique

Salads

Make Your Salad an Entrée

petit filet 13 | Redbird Farm grilled chicken breast 6

- Fall Greens Salad** GF, V 10
Fresh local apples, Madeira glazed Cipollini onions, Garrotxa cheese apple cider vinaigrette
- Smoke House Wedge** GF 11
Crispy house bacon, blue cheese, fresh cucumber, house-made blue cheese dressing
- Kale & Crispy Brussels Leaves Salad** GF, V 11
Candied beet spears, James Ranch Belford Reserve cheese, toasted walnuts, Warmed white balsamic & beet dressing
- Artisan Caesar Salad** 10
Lightly grilled hearts of romaine, parmesan, fresh baked garlic herb croutons, creamy Caesar dressing

Chef de Cuisine Neal Drysdale | Sous Chef Andrew Buono

11.16.17

(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.



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Entrées

Pan Fried Colorado Trout GF	27
<i>Sautéed bacon, Brussels sprouts, roasted Cipollini onions, Field to Plate fingerling potato hash, chili-apple sauce</i>	
Crispy Skin Striped Bass GF, V	29
<i>Kohlrabi mash, local vegetable kimchi, saffron glaze</i>	
Winter Squash Cannelloni v	23
<i>Fresh pasta, roasted Hubbard squash, kale, local onions, pumpkin béchamel, Romano cheese, house-made ricotta cheese</i>	
Roasted & Char-Grilled Half Chicken GF	28
<i>Creamy mashed potatoes, maple glazed squash, sautéed local kale, roasted beets, roasted garlic pan gravy</i>	
Char-Grilled Ribeye Steak GF	37
<i>Pumpkin stuffed relleno, chile Colorado sauce, cilantro crema</i>	
Grilled New York Striploin Oscar GF	38
<i>Creamy mashed local Yukon gold potatoes, crab meat, grilled asparagus, classic béarnaise sauce</i>	
House Smoked Colorado Elk Sausage GF	33
<i>Smashed roasted Hubbard squash, house-made sauerkraut, toasted cashews, chokecherry mustard</i>	
Pan Seared Duck Breast GF	31
<i>Mountain Roots Farm potato and duck sausage gratin, roasted Brussels sprouts, sherry wine, duck jus</i>	
Pepper Steak Herbert	40
<i>A 30 year award-winning Strater exclusive: Black peppered beef tenderloin, brandied chutney, local mashed potatoes, seasonal vegetables</i>	

Featured Farmers

The Mahogany Grille Proudly Supports Local Food!

Windsong Farm LB Meat Coop Mountain Roots Farm
Frontier Trout Ranch Fields to Plate Produce Burk Beef Red Bird Farms
Caviness Ranch Farm Fresh Beef James Ranch Cheese Adobe Milling Company
Bow & Arrow Foods San Luis Valley Potatoes Farmer Bob's Mangalitsa Pork

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