



MAHOGANY GRILLE
Handcrafted Flavors of the West



SOUP

Today's featured Soup

cup 4, bowl 6

SHARED PLATES

Chilled Seafood Lettuce Wraps , Grilled shrimp, house citrus cured salmon, scallop crudo, house-pickled vegetables	13.50
Local White Bean Hummus , Char grilled vegetables, herb oil, grilled bread	8.50
Blue Corn Calamari Fritti , Sweet onion and garlic jam, roasted poblano aioli, fresh oregano	12.25
Cured Meat & Cheese Plate , Today's selection of three meats and two cheeses, house pickles	18.50
Pork & Roasted Chili Pate , Pork and apple cider gastrique, pork lard biscuit	10.95
Greens In A Blanket , Slow cooked greens, crispy country style ham, pot liquor jus	9.75
Crab & Sweet Potato En Croute , Piquante pepper seasoned crab, flaky pate brisee, spring peas & vegetables	16.25

SALADS

Make Your Salad an Entrée , pan seared scallops 17, petite fillet 13, grilled chicken breast 6	
Spring Picnic Greens Salad , Candied strawberries, thinly shaved country ham, James Ranch Reserved Belford cheese, smoked maple vinaigrette	9.50
Smoke House Wedge , Crispy house bacon, James Ranch blue cheese, Cucumber spirals, buttermilk ranch or house blue cheese dressing	10.25
Smoked Trout Nicoise , Watercress, Castlevetrano olives, hard cooked farm egg, blanch greens beans, Yukon gold potato, extra virgin olive oil	14.25
Spring Vegetable Salad , Shaved spring carrots and asparagus, fresh mint and tarragon, fresh pea shoots, grapefruit oil	9.50
Artisan Caesar Salad , Hearts of romaine, grated parmesan, garlic herb croutons, creamy Caesar dressing	10.25

(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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