



Local Appreciation Month at The Mahogany Grille

Every Evening 5-9pm

\$70 For Two People
(plus tax and gratuity)

Reservations Encouraged
970-247-4433

Wine

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio

Appetizers

Pot Stickers

Pan-seared & served with a spicy plum sauce.

Fried Calamari

Lightly breaded & fried, served with a lemon caper aioli.

Salad

House Salad

Mixed baby greens, cherry heirloom tomatoes, cucumber, red onion, and garlic herb croutons.

Entrees

Tequila Shrimp Pasta

Sautéed with fresh garlic & cilantro in a tequila lime cream sauce, served over linguini.

Mahi-Mahi

Grilled & served over jasmine rice, in a red curry broth, finished with a papaya slaw.

Ruby Red Trout

Grilled in a cornmeal crust, topped with a crab meunière.

Beef Teriyaki

Pan-seared with stir fried vegetables in a teriyaki sauce over rice noodles.

Ahi Tuna

Pan-seared in a sesame seed crust on Asian slaw, finished with a Thai peanut vinaigrette.

Flat Iron Steak

Grilled 8oz flat iron steak, topped with onion confit.

Stuffed Chicken

Baked with Fontina cheese & prosciutto, finished with a wild mushroom & sage brown butter sauce.

Salmon

Grilled & finished with an orange & bourbon glaze.

Smoked Salmon Pasta

House smoked salmon, sautéed with tomatoes, mushrooms & spinach, in a garlic cream sauce over Linguini.

Dessert

Pot De Crème

Traditional French chocolate custard.

**The Strater supports and sources from local family-owned farms and ranches. Some items on our menu are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

Local's menu not available on holidays, such as Easter Sunday.