

SOUPS Tomato Bisque 7 Soup Du Jour 7

APPETIZERS

Calamari Fritte 16

Seasoned flour, Lemon Tarragon Aioli

Crab Stuffed Mushrooms 16

Served with a Cajun Cream Sauce

Adult Candy 14

Gorgonzola filled Dates, Applewood Bacon, and a Honey Glaze

Blue Corn Cornbread 12

Chipotle Honey Butter

SALADS

Strater Stack Chopped Salad 15

Romaine Lettuce, Bacon Bits, Avocado, Tomato, French Dressing

Roasted Beet Salad 13

Red and Yellow Beets, Goat Cheese, Candy Pecan with Balsamic Vinaigrette

Caesar Salad 13

Chopped Romaine, Shaved Parmesan, Caesar Dressing

House Salad 13

Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Crispy Tortilla Strips, Raspberry Vinaigrette

Add On 4oz

Chicken Breast 6 NY Steak 9 Atlantic Salmon 9

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14oz Grilled Ribeye 62

Served With Chimichurri

Land and Sea 59

Petite Filet Mignon and Featured Fish

Peppered Steak Herbert 55

60z Peppered Filet, Pan Seared with Mango Chutney

Marinated Elk Tenderloin 55

Grilled and Served with Early Times Bourbon Blueberry Glaze

Bone-In French Pork Chop 34

Adobo Apple Compote

Crab Stuffed Salmon 39

with Beurre Blanc Sauce

Blackened Steelhead Trout 29

Blackened and Served with White Wine Cream Sauce

Above Entrées Served with Seasonal Vegetables and Choice of Baked Potato, Sweet Potato, or Mashed Potatoes.

Chefs Pasta of The Day - Market

Stuffed Squash 27

Baked Acorn Squash Stuffed with Quinoa and a Medley of Colorful Local Seasonal Vegetables

MAHOGANY GRILLE



WINE LIST

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CHARDONNAI	
Ava Grace - Central Coast California - 2022	32 / 9
Chateau St. Michelle - Columbia Valley, Washington - 2022	36
Sea Sun - California Blend - 2021	36
Flowers - Sonoma Coast, California - 2021	58
Stags Leap - Napa Valley, California - 2019	69
Sonoma Cutrer - Sonoma Valley, California - 2022	43/13
Rombauer - Russian River, California - 2019	59
Cakebread - Napa Valley, California - 2022	72
SAUVIGNON BLANC	
Oyster Bay - Marlborough, New Zealand - 2023	36
PINOT GRIGIO	
	22 / 0
Ecco Domani - Italy - 2022	32 9
ROSÉ	
Day Owl - California -	32 / 9
RIESLING	
Wente Riverbank - California - 2018	32 / 10
North by Northwest - Oregon	35
Ovum - Oregon -	45
SPARKLING	
Mezzacorona Glacial Bubbly - Italy	32 / 10
Raventos Blanc de Blanc - Spain	42
Freixenet Carta Nevada - Brut - Single - Spain	9
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NEW MENU AND WINE LIST COMING IN JANUARY!

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CABERNET SAUVIGNON

38 / 10
85
110
155
132
195

MERLOT

Edna Valley - Central Coast	32 / 9
Emmolo - Napa Valley - 2017	68
Stags Leap - Napa Valley - 2016	79

PINOT NOIR

30
39
65
44 / 12
48
75

EUROPEAN REDS

Domaine	Saint Siffrein	nce - 2016	52

MALBEC, SHIRAZ & RED BLENDS

Alto Molino Malbec - Argentina - 2018	32 / 9
Meomi Red Blend - California	44
Penfolds Bin 398 Shiraz - Australia	70

ZINFANDEL

Bogle Old Vine - California	30 / 9
Carnivore - California	33
Buehler - Saint Helena	47

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