

# ENTRÉES

## **\*Pepper Steak Herbert \$46\***

*Roasted Garlic Mashed Potatoes, Local Seasonal Vegetables  
Mango Chutney*

## **\*Hand Cut 12oz Ribeye \$42**

### **\*Cowboy Cut 20oz Ribeye \$66**

*Choice of Chimichurri or House Steak Sauce,  
Bacon Blue Cheese Mashed Potatoes, Local Seasonal Vegetables*

## **\*Colorado Lamb Burger \$25**

*Mint Yogurt, Pickled Red Onion, Local Greens,  
Cream Ale Bun  
Herbed Fingerling Potatoes*

## **\*The Mahogany Burger \$25**

*Featuring Gleason Bison, Romesco, Honey Herb Goat Cheese,  
Balsamic Caramelized Onions, Local Greens, Cream Ale Bun  
Herbed Fingerling Potatoes*

## **\*Land and Sea Risotto \$46**

*4oz Petit Sirloin with Seared Scallops, Wilted Local Greens, Creamy Garlic Risotto*

## **\*Skuna Bay Salmon with Tarragon Cream Sauce \$34**

*Potato Gratin, Local Seasonal Veg*

## **\*Elk Tenderloin \$48**

*Early Times Bourbon and Berry Reduction  
Manchego Mashed Sweet Potatoes, Local Seasonal Veg*

## **Chef's Choice Pasta - Market**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS IN OUR KITCHEN: MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY AND SESAME. PLEASE ASK OUR STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.

A 3% service charge is added to support our dedicated back-of-house team, helping ensure fair compensation for all staff members who contribute to your dining experience.

*Our kitchen is more than happy to split your entrée for a \$5 charge*



**MAHOGANY GRILLE**