

Mahogany Grille

699 Main Ave 81301-5423 · +19703757170 · Updated: Jan 14, 2026

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APPETIZERS 6

Adult Candy	\$14.00
Gorgonzola filled dates, Applewood Bacon, with a honey drizzle	
Navajo Cornbread	\$14.00
Blue cornbread, roasted poblano compound butter, charred corn, avocado, pepitas, and cotija cheese	
Calamari Fritte	\$16.00
Lightly fried and served with lemon caper aioli	
Stuffed Mushrooms	\$16.00
Stuffed with Italian sausage and finished with demi-glace	
Bacon Wrapped Shrimp	\$16.00
Honey grained mustard, on a potato nest	
Shrimp Cocktail	\$16.00
Cocktail Sauce	

SOUP & SALADS 6

Spring Salad	\$13.00
Mixed greens, grape tomatoes, cucumber, red onion, crispy tortilla strips. raspberry vinaigrette	
Strater Stack Chopped Salad	\$15.00
Romaine lettuce, bacon bits, avocado, tomato, French dressing	
Caesar Salad	\$13.00
Chopped romaine, shaved parmesan cheese, Caesar dressing	
Roasted Beet Salad	\$13.00
Red and yellow beets, goat cheese, candied pecans, balsamic vinaigrette	
New England Clam Chowder	\$7.00
French Onion Soup	\$7.00

A LA CARTE SIDES 10

Brussels Sprouts	\$9.00
Sauteed Broccolini	\$9.00

Sauteed Haricot Vert	\$9.00
Popcorn Cauliflower	\$10.00
Honey Glazed Carrots	\$8.00
Mushroom Medley	\$9.00
Cream of Spinach	\$10.00
Sugar Snap Peas	\$9.00
Cream of Corn	\$9.00
Garlic Edamame	\$9.00

STEAKS, CHOPS & CHICKEN 10

Peppered Steak Filet*	\$48.00
7 oz black peppered filet, pan seared with a juniper berry beurre rouge	
Fuego Bone-In Ribeye*	\$62.00
20oz, house marinated, topped with garlic cilantro sauce	
Land and Sea	\$65.00
Grilled 6oz filet mignon and 4oz lobster tail	
Peppered Steak Herbert	\$56.00
8oz peppered filet, pan seared with peppercorn demi	
Elk Tenderloin*	\$55.00
Grilled and served with cherry demi glaze	
Slow Roasted Prime Rib	\$36.00
Herb seasoned, slow cooked with au jus	
White Marble Farm Pork Porterhouse	\$36.00
Served with pineapple chutney	
Bone-In French Pork Chop	\$34.00
Apple demi sauce	
Chicken Saltimbocca	\$32.00
Stuffed with prosciutto and mozzarella, finished with wild mushroom and sage brown butter sauce	
Rigatoni Pasta with Italian Sausage	\$29.00
Creamy pomodoro sauce, parmesan cheese	

SEAFOOD 6

Crab Stuffed Salmon	\$39.00
Beurre blanc sauce, seasonal vegetable, choice of baked potato, sweet potato, or mashed potato	

Chilean Rainbow Trout	\$29.00
Blackened and grilled with shrimp creole, seasonal vegetable, choice of baked potato, sweet potato, or mashed potato	
Cioppino	\$36.00
Shrimp, clams, mussels and cod sautéed in a spicy marinara broth with crostini	
Yellowfin Tuna Steak	\$29.00
Soy citrus claze, seasonal vegetable, choice of baked potato, sweet potato, or mashed potato	
Steamed Manila Clam	\$29.00
Freshly steamed with clam juice, with crostini	
Coconut Curry Mussels	\$28.00
Red curry coconut sauce with crostini	

VEGAN 3

Stuffed Squash	\$27.00
Baked acorn squash stuffed with quinoa and seasonal vegetables	
Vegetarian's Dream	\$27.00
Grilled zucchini, red bell pepper, haricot vert, carrots, spaghetti squash with Ma-Po tofu sauce	
Vegan Tofu Delight	\$26.00
Deep fried tofu, red and green bell pepper	

SPARKLING 3

Friexenet Carta Nevada, Brut, Single, Spain	\$9.00
Mezzacorona Glacial, Bubbly, Italy	AVAILABLE OPTIONS
	\$9.00
	\$30.00
Paul Chevalier	\$15.00

CHARDONNAY & WHITE BLENDS 12

Ava Grace, Chardonnay, California	AVAILABLE OPTIONS
	\$9.00
	\$30.00
Chateau St. Michelle, Chardonnay, Columbia Valley	\$34.00
La Pralina	\$35.00
bottle	
Flowers Vineyards, Chardonnay, Sonoma, CA	\$45.00

Sonoma Curter, Chardonnay, Russian River	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Stags Leap, Chardonnay, Napa Valley, CA	\$48.00
Rombauer, Chardonnay, Carneros, CA	\$59.00
Cakebread Cellars, Chardonnay, Napa Valley, CA	\$66.00
La Pralina	\$8.00
Palate Cleanse	
Sea Sun	\$36.00
California Blend	
Famstead	\$47.00
Raventos Blanc de Blanc	\$48.00

PINOT GRIGIO, VIOGNIER-CHENIN BLANC & WHITE BLEND 1

Ecco Domani, Pinot Grigio, Italy	AVAILABLE OPTIONS
	\$8.00
	\$30.00

ROSÉ, RIESLING & MOSCATO 5

Wente Riesling Riverbank, Riesling, California	AVAILABLE OPTIONS
	\$8.00
	\$30.00
North by Northwest, Riesling, Oregon	\$32.00
Ovum, Riesling, Oregon	\$45.00
Cavit, Moscato, Trevenezie, Italy	AVAILABLE OPTIONS
	\$8.00
	\$30.00
Day Owl, Rosé	\$27.00

SAUVIGNON BLANC 1

Oyster Bay, Sauvignon Blanc, New Zealand	AVAILABLE OPTIONS
	\$9.00
	\$52.00

CABERNET SAUVIGNON 7

Josh Cellars, Cabernet Sauvignon, California	AVAILABLE OPTIONS
	\$10.00
	\$38.00
Quilt, Cabernet Sauvignon, Napa Valley, CA	\$62.00
Cakebread, Cabernet Sauvignon, Napa Valley, CA	\$132.00
Silver Oak, Cabernet Sauvignon, Alexander Valley	\$136.00
Alexander Crown	\$100.00
Caymus	\$128.00
Silver Oak, Napa Valley	\$145.00

MERLOT 3

Edna Valley, Merlot, Central Coast	AVAILABLE OPTIONS
	\$9.00
	\$32.00
Emmola Napa, Merlot, Napa Valley, CA	\$45.00
Stags Leap, Merlot, Napa Valley, CA	\$53.00

PINOT NOIR 6

Parducci, Pinot Noir, Mendocino, CA	\$30.00
Eloan, Pinot Noir, Oregon	\$39.00
Boen, Pinot Noir, Santa Barbera, CA	\$40.00
Meiomi, Pinot Noir, Monterey County, CA	\$42.00
Belle Glos, Pinot Noir, Santa Barbera, CA	\$66.00
Mer Soleil, Pinot Noir, Santa Luca, Italy	\$48.00

EUROPEAN REDS 1

Domaine de Saint Siffrein Côtes du Rhône Villages, Red Blend, France	\$45.00
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MALBEC, SHIRAZ & RED BLENDS 3

Alto Molino, Malbec, Argentina	AVAILABLE OPTIONS
	\$9.00
	\$30.00
Meomi, Red Blend, California	\$40.00

ZINFANDEL 2

Bogle Old Vine, Zinfandel, California	AVAILABLE OPTIONS
	\$9.00
	\$30.00
Carnivore, Zinfandel, Modesto California	\$33.00

DESSERT 6

Leche Flan	\$9.00
Custard creme, caramel	
Toffee Cake	\$12.00
Vanilla ice cream, toffee sauce	
Bread Pudding	\$10.00
with whiskey caramel sauce	
Carrot Cake	\$10.00
Shredding carrot, pecan, cream cheese frosting	
Tiramisu	\$12.00
Irresistible espresso flavor, sponge cake, mascarpone cheese	
Seasonal Fuit Crisp	\$12.00
Granola, vanilla ice cream	