



THE GRILLE
at MAHOGAN Y RUN

Appetizers

Soup of the Day *MARKET PRICE*

Spinach & Artichoke Dip 12

Baked spinach, artichoke hearts, parmesan and cream cheeses served with grilled ciabatta bread, celery and carrot sticks

Ahi Wasabi 15

Sesame-crusted Yellow Fin tuna with wakame salad, wasabi and pickled ginger

Chorizo Sliders 13

Three toasted slider buns stuffed with grilled chorizo, manchego cheese and crispy-fried onions with whole-grain honey mustard aioli

Fried Sweet Potatoes 8

Served with bleu cheese and chive dipping sauce

Cheese & Charcuterie Plate 20

Goat brie, Manchego, sharp white cheddar with prosciutto, lamb merguez, whole-grain mustard, berries and grapes

PEI Mussels 16

Italian sausage, VI beer and garlic served with grilled ciabatta

Chicken Strips 11

With Honey-Dijon Dipping Sauce / Buffalo Style with Bleu Cheese 12

Flash-Fried Calamari 13

Served with fresh lemon, marinara and lime aioli

Salads

To any of our salads you may add Grilled or Blackened Chicken 6 / Fresh Catch 10 / Shrimp 9 / or Tofu 6

Caesar Salad 12/7

Crispy romaine, crumbled bacon, garlic croutons, shaved parmesan and tossed with creamy Caesar dressing

Garden Salad 10/5

Mixed greens, red and green peppers, grape tomatoes and carrot curls with your choice of bleu cheese, ranch, orange vinaigrette, maple balsamic vinaigrette, three-pepper vinaigrette or honey-Dijon dressing

Spinach Salad 13/8

Fresh spinach and romaine with dried cranberries, toasted almonds, grape tomatoes, crumbled bleu cheese and orange vinaigrette

Arugula Salad 14/8

Fresh arugula, grape tomatoes, shaved manchego and toasted pecans and tossed with maple-balsamic vinaigrette

Quinoa Salad 18

Mixed greens and quinoa, blackened shrimp, cherry tomatoes, cucumber, cilantro, scallions, local lentil sprouts and mango-ginger vinaigrette

Lighter Fare

Mahogany Run Certified Angus Beef® Burger 15

Certified Angus Beef® burger topped with bacon, cheddar cheese, grilled onions, lettuce and tomato served with French fries

Pizza of the Day 13

*House-made flatbread pizza with Chef's choice of toppings garnished with small house salad tossed with three-pepper vinaigrette / Substitute Caesar or Garden Salad with Choice of Dressing Add 3
Pepperoni Pizza 13*

Brisket Melt 14

Coffee and brown sugar-braised Certified Angus Beef® brisket, cherry-pepper cheese sauce and tobacco onions on a brioche roll served with french fries

Bison Chili 14

Topped with Cheddar cheese served with jalapeño-Cheddar cornbread

Entrées



We are among an elite group of restaurants serving Certified Angus Beef® brand entrées. Uncompromising standards ensure it's a cut above USDA Prime, Choice and Select, making it the best-tasting beef available.

Certified Angus Beef® Tenderloin Tips 26

Tenderloin tips sautéed with onions and mushrooms in red wine demi-glace served with mashed potatoes, julienne vegetables and topped with crispy fried onions

Pan-Seared Sea Scallops 30

Served with parmesan-wild mushroom risotto, lemon-dijon beurre blanc and grilled asparagus

Bacon-Wrapped Stuffed Chicken 23

Stuffed with artichokes, spinach and cream cheese, served with seasoned rice and sautéed spinach

Red Chile Pork Osso Bucco 32

With mashed potatoes, garlic-sautéed spinach and au jus

Lump Crab Ravioli 30

House-made ravioli filled with Lump crab, scallions and red peppers in parmesan-roasted red pepper cream, grilled asparagus and truffle arugula

Chicken au Poivre Linguine 24

Sautéed garlic, prosciutto, spinach and grape tomatoes in brandy-peppercorn and parmesan cream topped with shaved parmesan

Israeli Couscous Risotto 20

*Sautéed vegetables, artichokes and grape tomatoes with Parmesan cheese
Add Grilled or Blackened Chicken 6 / Shrimp 9 / Fresh Catch 10*

Hand-cut Steaks & Fresh Fish



Our beef is exceptional. It offers the incredible flavor, tenderness and juiciness only found in the Certified Angus Beef® brand. Indulge your taste buds today.

Our steaks and fresh fish are served with choice of two sides and one sauce or compound butter. The Fresh Catch can be served pan-seared, grilled or blackened.

Certified Angus Beef® Filet Mignon, 8 oz. 33

Certified Angus Beef® NY Strip, 12 oz. 31

Certified Angus Beef® Ribeye, 14 oz. 33

Fresh Catch of the Day Market Price

To Any of Our Steaks You May Add Sautéed Mushrooms 3 / Grilled Shrimp 9 / Pan-Seared Scallops 10

Sauces *Extra Sauces 2*

Au Poivre – Peppercorn crusted with brandy cream

Lemon Dijon Beurre Blanc

Bleu Cheese & Bacon Cream

Red Wine Demi-Glace

Compound Butters *Extra Butters 2*

Pink Peppercorn & Honey

Onion & Balsamic

Port Wine Truffle

Lemon Caper

Sides *4 each*

Mashed Potatoes

French Fries

Seasoned Rice

Sweet Potato Mash

Julienne Vegetables

Grilled Asparagus

Steamed Broccoli

Baked Potato w/Butter &

Sour Cream

Crispy Onion Rings

Potato au Gratin

Parmesan-Wild

Mushroom Risotto

Sautéed Garlic Spinach

Housemade Desserts Baked Daily

Please ask your server about today's selections.

We Love Our Coffee

Freshly Ground Dillanos Coffee from Seattle

Open Daily Tuesday ~ Sunday

Lunch served 11 a.m. ~ 5 p.m.

Dinner served 5 p.m. ~ 9 p.m.

Sunday Brunch served 10:30 a.m ~ 3 p.m.

A 20% gratuity will be added to parties of five or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

Menu Design by Certified Angus Beef LLC (12/14). www.certifiedangusbeef.com