

Mahogany's

AT SUMMIT HILL

ENTREES

- **GRILLED MEATLOAF 19**
Old fashioned meatloaf topped with portabella mushroom gravy and your choice of two sides
 - GRILLED PORK CHOP DUET* 21**
Two center cut loin 6 oz chops served with apple cider reduction and your choice of two sides
 - **FILET MIGNON 30**
7 oz center cut filet on a bed of sautéed wild mushrooms, cabernet demi-glace, steak house mash and your choice of vegetable
 - **BEEF RIB EYE 29**
12 oz cut with maître' d butter and chipotle onion straws and your choice of two sides
 - **JACK DANIEL'S ATLANTIC SALMON* 24**
Dusted with our smoky mountain spice blend and presented with a Jack Daniel's spiked peach chutney and your choice of two sides
 - **SHRIMP AND GRITS* 24**
Creamy grits topped with jumbo shrimp and grilled smoked sausage in a slow simmered creole style sauce of mushrooms, tomato and bacon
 - CHICKEN AND DUMPLINGS 19**
Grilled chicken breast with ricotta gnocchi tossed in a light sauce with cream, spring peas, asparagus and fresh herbs
 - FARMHOUSE VEGETABLE HASH* 17**
Heirloom potatoes, asparagus, chick peas, sun dried tomatoes, sweet corn, wild mushrooms, garlic and fresh herbs simmered in a light tomato broth
 - FETTUCCINE ALFREDO 14**
Parmesan Cream, scallions and wild mushroom garnish
Add your choice of:
grilled chicken breast 6
 - seared salmon 7
 - sautéed shrimp 8
- *Gluten free selection*
- Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

BEER SELECTIONS

DOMESTIC BEER 4		
BUDWEISER	YUENGLING LAGER	MILLER LITE
BUD LIGHT	MICHELOB ULTRA	ODOUL'S NON ALCOHOLIC
COORS LIGHT		
IMPORT/PREMIUM/CRAFT BEER 4.50		
HEINEKEN	LAGUNITAS IPA	SAW WORKS ROCK HOP
STELLA ARTOIS	BLUE MOON	SAW WORKS BROWN
CORONA	SWEETWATER 420 EXTRA PALE ALE	FANATIC TENNESSEE PALE ALE
SAMUEL ADAMS	FAT TIRE	
SAMUEL ADAMS SEASONAL		
DRY STOUT 5.75		
GUINNESS DRAUGHT		

WINE SELECTIONS

CHAMPAGNES & SPARKLING WINES

Listed from sweetest to driest, these wines will remain virtually unaffected by any food you choose.

DOMAINE STE. MICHELLE BRUT	34
MARTINI & ROSSI ASTI SPUMANTE	9 34
ROEDERER ESTATE ALEXANDER VALLEY BRUT	56

LIGHT, FRUITY BLUSH & WHITE WINES

Listed from sweet to dry. These wines compliment light, spicy, & delicate fare.

BERINGER WHITE ZINFANDEL	7 27
VILLA POZZI MOSCATO	8 30
SARTORI PINOT GRIGIO	8 32
CHATEAU STE. MICHELLE SAUVIGNON BLANC	8 32

MEDIUM TO FULLER-BODIED, WHITE WINES

Listed from medium-bodied to fuller bodied. These wines are listed by increasing intensity of flavor and oak.

ESTANCIA UNOAKED CHARDONNAY	9 36
LINDEMAN'S BIN 65 CHARDONNAY	8 29
KENDALL-JACKSON VR CHARDONNAY	11 42

LIGHT, FRUITY RED WINES

Listed from light and fruity to mildly tannic. These red wines compliment a lighter fare.

BELL RED BLEND	9 36
PARDUCCI PINOT NOIR	9 36
ZIN*PHOMANIAC ZINFANDEL	8 34

MEDIUM-BODIED, MODERATELY TANNIC RED WINES

Fruity, with gentle levels of tannin. Listed by increasing body and tannins.

LINDEMAN'S BIN 40 MERLOT	8 29
ANGELINE NAPA RESERVE MERLOT	10 38
KENDALL-JACKSON VINTNER'S RESERVE MERLOT	11 42

FULL-BODIED, TANNIC RED WINES

Increasingly full-bodied and tannic red wines. These red wines compliment a heavier fare.

AVALON NAPA CABERNET SAUVIGNON	11 44
SEVEN FALLS CABERNET SAUVIGNON	9 34

WE PROUDLY SERVE COCA-COLA, STARBUCKS, AND TAZO TEA BEVERAGES.

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SOUPS

SIGNATURE CHICKEN TORTILLA* 5

Made from scratch with whole chickens, tomatoes, onions, peppers and chiles. Seasoned with fresh Latin flavors and topped with crispy tortilla straws.

FEATURED SOUP 4

Made daily from fresh ingredients.

SMALL PLATES

SPICY SHRIMP TACOS 11

Three warm flour tortillas filled with crispy shrimp, shredded cabbage, chipotle mayo and salsa add fresh avocado \$1

TENNESSEE BBQ CHICKEN QUESADILLA 9

Grilled chicken breast, our sweet BBQ sauce, roasted peppers and onions, cheddar and jack cheese

HONEY SRIRACHA SHRIMP 9

Crispy shrimp tossed in our honey-Sriracha sauce

CHIPS AND DIP

Fresh tortilla chips with your choice of:

Chili con Queso 8

Fire roasted tomato salsa 7

House made pimento cheese with jalapeno jelly 8

• GRILLED STEAK TIPS 12

Topped with Gorgonzola crumbles, chipotle onion straws, served with creamy horseradish sauce and jalapeno jelly

SALADS

GREEK SALAD* 8

Local bibb lettuce topped with kalamata olives, pickled red onions, cucumbers, baby tomatoes, roasted red pepper, feta cheese and balsamic vinaigrette

SOUTHWEST CHICKEN SALAD 12

Grilled chicken breast, sweet corn, cucumber, tomato, avocado, cheddar and jack cheese on a bed of crisp greens garnished with crispy tortilla strips, chipotle ranch dressing

• STEAK HOUSE COBB* 13

Crisp greens topped with grilled steak tips, baby tomatoes, chopped egg, pickled onions and Gorgonzola

OLD WORLD CAESAR 6

Romaine, garlic croutons and parmesan tossed in classic dressing

MAHOGANY'S HOUSE SALAD 6

Baby greens, grape tomatoes, English cucumber, garlic croutons and pickled beets served with our signature of thousand island dressing

ENHANCE YOUR SALAD BY ADDING YOUR CHOICE OF:

Grilled Chicken 6

• Seared Salmon 7

Sautéed Shrimp 8

DRESSING SELECTIONS

Mahogany's Thousand Island*, Ranch*, Chipotle Ranch*, Raspberry Vinaigrette*, Balsamic Vinaigrette*, Honey Mustard*, Bleu Cheese*, lite Ranch, or lite Italian

*Gluten Free Selection

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SANDWICHES

Sandwiches selections are served with your choice of french fries, kettle chips, sweet potato wedges, creamy slaw or tater tots

GRILLED SWEETWATER VALLEY FARMS BUTTERMILK CHEDDAR 8.50

Applewood smoked bacon and granny smith apples on country style buttermilk bread

RANCH CHICKEN WRAP 9.50

Crispy fried chicken breast, applewood bacon, tomatoes, cheddar cheese, crisp field greens and ranch wrapped in a chipotle tortilla

GRILLED REUBEN 9.50

Classic combination of shaved corned beef, sauerkraut, swiss cheese and our house thousand island on rye bread

COUNTRY GRILLED CHICKEN 9.50

Grilled chicken breast with sweetwater valley farms buttermilk cheddar, applewood smoked bacon and Tennessee chow-chow on a Flour Head Bakery roll

TURKEY CLUB 9

Triple decker of shaved turkey, swiss, applewood bacon, lettuce, ripe tomato and mayo on toasted whole grain bread

MAHOGANY'S BURGERS

Presented on local Flour Head Bakery buns with local bibb lettuce, pickles, ripe tomato, and red onion

• OLD FASHIONED BURGER 9.50

• CHEESEBURGER 10

Choice of cheddar, swiss, pepper jack, pimento cheese or buttermilk cheddar

• THE SUMMIT 11

Applewood bacon, pimento cheese and Tennessee Chow-Chow

• BBQ BURGER 10

Our sweet BBQ sauce, cheddar and pickled onions

ENTREE SIDE ITEMS

STEAK HOUSE MASH*
(YUKON GOLD POTATOES, CHIVES, CHEDDAR, BUTTER AND SOUR CREAM)

SOUTHERN GREEN BEANS*

AMARETTO BRUSSELS SPROUTS*

CRISP SWEET POTATO WEDGES

FRENCH FRIES*

TATER TOTS*

CREAMY SLAW*

SIDE CAESAR SALAD

SIDE HOUSE SALAD

*Gluten Free Selections