

# MAHOGANY GRILLE

*Omni Majestic Hotel*

## Appetizers

### Loaded Nachos

*Cheddar / Black Olives / Pickled Jalapenos / Sour Cream 8*  
*Add Grilled Chicken or Spicy Ground Beef 3*

### Sweet Potato Fries

*Tender Sweet Potato Sticks / Ranch Dressing 5*

### St. Louis Style Toasted Ravioli

*Lightly Breaded Beef Ravioli / Roasted Tomato & Basil Marinara*  
*Grated Parmesan 10*

### Popcorn Shrimp

*Beer Battered Shrimp / Cajun Chipotle Ranch Dipping Sauce 11*

### All-American Wings

*Zesty Buffalo or Tangy Barbeque Sauce*  
*Choice of Ranch or Bleu Cheese Dipping Sauce 11*

## Entrees

### Garden Vegetable Penne

*Penne / Broccoli / Mushrooms / Red Onions / Cherry Tomatoes*  
*Zucchini / Olive Oil and Grated Parmesan 14*  
*Add Sautéed Chicken Breast 3*

### Fish and Chips

*Amber-Ale Beer Battered Atlantic Cod / Waffle Fries / Zesty Tartar Sauce 14*

### Cajun Flat Iron Steak

*8 oz. Marinated Flat Iron Steak / Black Peppercorn Sauce*  
*Sweet Potato Fries / Chef's Vegetable 25*

## Sandwiches

*Choice of French Fries / Sweet Potato Fries / Fresh Fruit*

### Four Way Grilled Cheese

*American / Pepper Jack / Provolone / Applewood Smoked Bacon*  
*Grilled Sourdough Bread 8*

### Grilled Chicken Caesar Wrap

*Grilled Chicken Breast / Traditional Caesar Salad / Warm Tortilla 11*

### Grilled Chicken Sandwich

*Marinated Grilled Chicken Breast / Applewood Smoked Bacon*  
*Crisp Red Leaf Lettuce / Sliced Tomatoes / Toasted Sourdough Bread 11*

### Majestic Burger

*Grilled Black Angus Beef / Choice of Cheese / Red Leaf Lettuce*  
*Tomato / Red Onion / Toasted Kaiser Roll 12*  
*Add Bacon or Fried Egg 3*

### Buffalo Chicken Sandwich

*Lightly Breaded Chicken Filet / Zesty Buffalo Sauce*  
*Applewood Smoked Bacon / Red Leaf Lettuce*  
*Sliced Red Onion / Tomato / Baby Swiss Cheese*  
*Gourmet Kaiser Roll 11*

## Soups & Salads

### Soup Du Jour

*Homemade Daily with an Array of Fresh Seasonal Ingredients*  
*3 cup / 5 bowl*

### Tropical Chicken Salad

*Diced Chicken Breast / Fresh Fruit & California Raisins*  
*Toasted Pecans / Sweet Yogurt Dressing 10*

### Mayfair Caesar Salad

*Hearts of Romaine / Red Onion / Parmesan*  
*Housemade Croutons / Creamy Mayfair Dressing 10*  
*Add Grilled Chicken 3*

### Traditional Cobb Salad

*Mixed Greens / Smoked Turkey / Applewood Smoked Bacon / Black Olives*  
*Shredded Cheddar / Boiled Egg / Bleu Cheese / Grape Tomatoes 12*

### House Salad

*Mixed Greens / Tomatoes / Cucumbers / Red Onions 6*

### Sparkling

*Domain Chandon "Rose", Ca*  
*Moet & Chandon "White Star" Champagne, France*  
*Piper, Sonoma, Brut*

### Pinot Grigio

*Eco Domani, Delle Venezie, Italy*

### Chardonnay

*Hogue, Columbia Valley, WA*  
*Franciscan "Oakville Estate", Napa Valley, Ca*

### Whimsical Whites

*Kim Crawford Sauvignon Blanc,*  
*Marlborough, New Zealand*  
*Hogue Reisling, Columbia Valley, WA*

### Pinot Noir

*Estancia, Monterrey County, Ca*

### Merlot

*Jacobs Creek, Barossa County, Australia*  
*Hogue, Columbia Valley, WA*

### Cabernet

*Hogue, Columbia Valley, WA*

### Auxiliary Reds

*Catena Malbec "Restaurant Cuvee", Argentina*  
*McWilliams "Hanwood Estate" Shiraz, Australia*

### Domestic Beers

*Budweiser, Bud Light, Bud Light Platinum,*  
*Bud Select, Michelob Ultra, Coors Light,*  
*Miller Lite, O'Doul's NA*

### Micro/Craft Beers

*Sam Adams Boston Lager, Fat Tire Amber Ale,*  
*Schlafly Pale Ale, Schlafly Hefeweissen,*  
*Schlafly Seasonal Brew,*  
*Blue Moon Belgian White Ale*

### Imported Beers

*Heineken, Guinness Draught, Harp Lager,*  
*Dos Equis Lager, Corona Extra,*  
*Stella Artois, Newcastle Brown Ale*

### Soft Drinks

*Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper,*  
*Barq's Root Beer, Lemonade*

*Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

ALL IN ROOM DINING ORDERS ARE SUBJECT TO A \$2.75 DELIVERY FEE AND A 20% SERVICE CHARGE