

# Mahogany Club

## SALADS

### Caesar Salad 21

Romaine Lettuce, Homemade Caesar Dressing,  
Bagel Croutons and Fresh Tomatoes

*Add Chicken 4 or Shrimp 6*

### Insalata Caprese VT GF 23

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil Drizzle

### Colonial Salad VT 19

Mixed Greens, Roasted Beets, Toasted Almonds, Shaved Onions,  
Cherry Tomatoes, Charred Corn, Goat Cheese, Tahini-Lime Dressing

## APPETIZERS

### Pineapple Carpaccio V 21

Thinly Sliced Pineapple with Capers, Kalamata Olives,  
Mushrooms and Molasses-Balsamic Drizzle

### Island Bruschetta V 18

Toasted Garlic Bread Topped with Tomato,  
Basil and Roasted Pepper Concassé

### Spicy Jamaican Clams 27

Littleneck Clams Sautéed with  
White Wine and Jerk Seasoning with Garlic Croutons

### Mussels Gorgonzola 27

Black Mussels in a Blue Cheese Sauce with Garlic Croutons

### Tuna Carpaccio GF 32

Brown Sugar-Cured Ahi Tuna with Capers, Kalamata Olives,  
Mushrooms, Lemon Zest and Universale Sauce

### Creole Calamari 26

Crispy Fried Calamari Served with Creole Dip

### Beef Carpaccio GF 28

Thinly Sliced Beef with Capers,  
Grana Cheese, Mushrooms and Truffle Sauce

## SOUPS

### Pasta e Fagioli V 16

Borlotti Beans Simmered with Tomatoes and Vegetables

### Bahamian Conch Chowder 17

Served with Garlic Toasts

## PRIMI

Enquire with your server about gluten-free options for select pasta dishes

### Barley Risotto with Mushroom and Blue Cheese VT 35

Think Risotto... but with Barley

### Chitarrini alle Verdure VT 32

Rustic Spaghetti with Smoked Vegetable Ragù,  
Finished with Goat Cheese

### Gnocchi alla Sorrentina VT 42

Potato Gnocchi in Spicy Pomodoro Sauce with  
Fresh Mozzarella Cheese

### Caribbean Lobster Pasta Au Gratin 52

Fusilli with Spiny Lobster Bites, Baked in Alfredo Sauce  
with Mozzarella and Parmesan Cheese

### Conch Penne alla Vodka 38

Tender Conch with Tomato, Cream and Vodka Sauce

### Creole Seafood Spaghetti 38

Spaghetti with Assorted Seafood in Tomato Ragù  
Finished with Lemon Zest

### Lasagne al Forno 35

Classic Lasagna with Meat Sauce, Béchamel and Parmesan Cheese

### Pappardelle al Ragù 35

Freshly Made Pasta with Slow-Cooked Bolognese Sauce,  
Finished with Parmesan Cheese

## SIDE DISHES 12

### Truffled Mashed Potatoes GF VT

### Garlic Broccoli Rabe GF V

### Rosemary Potatoes GF V

### Wild Mushroom Ragout GF V

## SECONDI

### Sweet And Sour Vegetable Caponata V 42

Toasted Garlic Bread

### Eggplant Milanese V 42

Balsamic Tomato Salad

### Escovitch Snapper 52

Grilled Local Snapper Fillet Served with  
Classic Jamaican Pickled Vegetables

### Salmone alla Wellington 48

Atlantic Salmon Baked in Puff Pastry with Spinach and  
Roasted Peppers Bagnetto Verde Dip

### Caribbean Lobster Thermidor GF 85

Sautéed with Mushrooms and Simmered with Mustard,  
Cognac and White Wine

### Prawns Thermidor GF 65

Sautéed with Mushrooms and Simmered with Mustard,  
Cognac and White Wine

### Chicken Parmigiana 48

Panko-Breaded Chicken Cutlet with Pomodoro Sauce and Fresh Mozzarella

### Chicken Cordon Bleu 48

Tender Chicken Breast Stuffed with Prosciutto Ham and  
Emmentaler Cheese

### Pork Chop Marsala 46

Pork Chop in Mushroom and Sweet Marsala Sauce  
Accompanied by Island Polenta

### Jerk Beef Paillard GF 55

Thinly Pounded Jerk-Seasoned Sirloin Steak Served with Mango Chutney

### Filet Gorgonzola GF 62

Petite Filet Tagliata Served with Blue Cheese and  
Toasted Pistachio Mango Salsa

### Ribeye Steak GF 78

Served with Barolo Sauce

GF - Gluten-Free V- Vegan VT - Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness, especially if you have certain medical conditions.  
Please inform your server if a person in your party has a food allergy.

SPARKLING WINE & CHAMPAGNE			GL	BTL
Prosecco	ITA	Arduini	10	32
Prosecco	ITA	Da Luca	14	45
Champagne	FRA	Moët & Chandon Brut Impérial		150
Champagne	FRA	Veuve Clicquot Yellow Label Brut		210

WHITE WINE			GL	BTL
Pinot Grigio	ITA	Fiordaliso	10	39
Pinot Grigio	ITA	Santa Margherita	17	59
Sauvignon Blanc	NZL	Kim Crawford		72
Sauvignon Blanc	Monterey, CA	Carmel Road	15	50
Bordeaux Blanc	FRA	Côtes du Rhône		48
Viognier	FRA	Domaine Villard IGP Les Contours de Deponcins 2018		68
Chardonnay	Monterey, CA	Carmel Road	16	52
Chardonnay	Carneros, CA	Rombauer		125
Chardonnay	FRA	Bouchard Reserve 2020		76
Gewürztraminer	FRA	Leon Beyer 2019		72
Riesling	Columbia Valley, WA	Chateau Ste. Michelle		48
Rosé	FRA	Saint Max	17	49

RED WINE			GL	BTL
Pinot Noir	CA	Meiomi		83
Pinot Noir	CA	Bogle	21	57
Bordeaux	FRA	Château Cap d'Or St Émilion		74
Merlot	Napa, CA	Duckhorn		135
Merlot	AUS	Jacob's Creek		59
Cabernet Sauvignon	CA	Bogle	20	55
Cabernet Sauvignon	Napa, CA	Sterling		150
Cabernet Sauvignon	Napa, CA	Caymus		245
Red Blend	AUS	Jam Shed	15	43
Red Blend	Paso Robles, CA	Daou The Pessimist		90
Syrah	FRA	C'est La Vie Vin de Pays	13	49
Malbec	Mendoza, ARG	Punto Final Reserva	10	44
Zinfandel	Paso Robles, CA	Foxglove 2019		61
Chianti	ITA	Castello di Farnetella Colli Senesi Riserva DOCG 2018		59
Montepulciano	ITA	Folonari	10	42
Super Tuscan	ITA	Le Volte dell'Ornellaia Toscana IGT 2020		115
Super Tuscan	ITA	Gaja Promis Toscana IGT 2021		149

BRITISH COLONIAL'S

# Mahogany Club

CLASSIC ITALIAN

## 3 Course Mahogany Club Special

Choice of Soup or Salad  
65\$ per person ++

### The Beginning:

#### Pasta e fagioli

borlotti beans simmered with tomatoes  
and vegetables

ask no pasta to make it gluten free g.f

~or~

#### Bahamian conch chowder

served with garlic toasts

#### Colonial Salad

mixed greens, roasted beets,  
toasted almonds, shaved onions,  
cherry tomatoes, charred corn, goat cheese,  
tahini-lime dressing

~or~

#### Insalata Caprese

vine-ripened tomatoes,  
fresh mozzarella and basil drizzle

#### Tuna carpaccio

brown sugar cured ahi-tuna with capers,  
kalamata olives, mushrooms, lemon  
zest and universale sauce

### The Primi:

#### Escoveitch Snapper

grilled local snapper fillet served with  
classic jamaican pickled vegetables

~or~

#### Salmon alla Wellington

atlantic salmon baked in puff pastry with  
spinach and roasted peppers  
bagnetto verde dip

#### Chicken Cordon Bleu

tender chicken breast stuffed with  
prosciutto ham and emmentaler cheese

#### Pork chop Marsala

pork chop in a mushroom and  
sweet marsala sauce accompanied  
by island polenta

### The End:

#### Molten Chocolate Cake

served with vanilla ice cream

~or~

#### Coconut Creme Brulee

~or~

#### Guava and Coconut Mousse



ONE BAY STREET,  
NASSAU