



Gluten-Free Menu

APPETIZERS

Shrimp Cocktail	23	Beef Carpaccio*(no crostini)	23
Dungeness Crab Cocktail	26	Smoked Salmon (no brioche)	21
Lobster Cocktail	35	Steak Sashimi*(no sauces)	18
Caviar	MKT	Seared Big Eye Tuna*(no sauces)	19
Oysters on Half Shell*	MKT	Ahi Tuna Tartare*(no wonton)	19
Chilled Alaskan King Crab Legs (1/2lb)	35	Oysters Rockefeller*	20
Chilled Alaskan King Crab Claw	12	Sautéed Shrimp*(no crostini)	24
		Sautéed Sea Scallops*(no crostini)	23

MASTRO'S SEAFOOD TOWER

Create your own selection of fresh, chilled shellfish presented on our signature iced seafood tower

Served with our trio of gluten-free sauces

SOUPS & SALADS

Gluten-free Dressings: Caesar, Warm Bacon, Balsamic Vinaigrette, Oil & Vinegar.

Mastro's House Salad (no blue cheese)	17	Warm Spinach Salad (no blue cheese)	13
Caesar Salad (no crutons)	13	Iceberg Wedge (no blue cheese)	12
Spicy Mambo Salad (no blue cheese)	13	Beefsteak Tomato & Onion	12
Chopped Salad (no blue cheese)	13	Heirloom Tomato & Burrata Cheese	20

STEAKS & CHOPS

No House Rub- Seasoned with Salt & Pepper

Petite Filet* 6oz	41	Bone-In Ribeye* 22oz	58
Filet* 8oz	48	"Chef's Cut" Ribeye Chop* 33oz	65
Filet* 12oz	54	Porterhouse* 24oz	59
Bone-In Filet* 12oz	56	Double Cut Porterhouse* 48oz	MKT
Bone-In Filet* 18oz	64	Veal Chop* 16oz	55
New York Strip* 16oz	56	Herb Roasted Chicken* 24oz	34
New York Pepper Steak* 16oz	56	Double Cut Pork Chop* 16oz	38
"Chef's Cut" New York Strip* 20oz	59	Rack of Lamb* 22oz	49
Bone-In Kansas City Strip* 18oz	58		

SEAFOOD

Grilled or Blackened

Chilean Sea Bass*	49	Alaskan King Crab Legs*	65/lb
Scottish Salmon Filet*	39	Twin Lobster Tails 7oz ea*	68
Pacific Swordfish	40	Live Maine Lobster 2-6 lb*	35/lb
Big Eye Tuna Sashimi Style*(no sauces)	49		

POTATOES & FRESH VEGETABLES

Lobster Mashed Potatoes	35	Roasted Brussels Sprouts	14
1 Lb Baked Potato	13	Sautéed Mushrooms	14
Garlic Mashed Potatoes	14	Sautéed Sugar Snap Peas	14
Scalloped Potatoes	14	Spinach - Steamed or Sautéed	13
Sweet Potato Mash	13	Broccoli - Steamed or Sautéed	13
Green Beans with Sliced Almonds	13	Asparagus - Steamed or Sautéed	14

DESSERT

Chocolate Sin Cake	9	Sorbet Trio or Ice Cream	8
Chocolate Pudding Cake	10	Fresh Seasonal Berries	13
Crème Brulee	9	Chocolate Covered Strawberries	10

Executive Chef - Nick Foegal