

## APPETIZERS

Shrimp Cocktail.....	23	Steak Sashimi.....	17
Dungeness Crab Cocktail.....	25	Seared Ahi Tuna.....	19
Lobster Cocktail.....	35	Ahi Tuna Tartare*.....	19
Oysters on the Half Shell**.....	MKT	Oysters Rockefeller.....	19
Chilled Alaskan King Crab Legs.....	34	Escargot.....	17
Caviar.....	MKT	Sautéed Shrimp.....	23
Smoked Salmon.....	19	Sautéed Sea Scallops.....	23
Beef Carpaccio.....	22	Crab Cake.....	18/31
Jumbo Lump Crab Stuffed Mushrooms.....	17	Bone Marrow.....	20

### **Mastro's Seafood Tower**

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

## SUSHI SELECTIONS

*Developed exclusively for Mastro's Steakhouse by Chef Angel Carbajal of Nick-San Cabo San Lucas*

Veggie Roll.....	17	Jalapeño Tuna Sashimi.....	24
Ahi Tuna Tostada.....	18	Clear Lobster Roll.....	29
Maguro Lime Roll.....	25	Seared Albacore with Black Truffles.....	30
Hamachi with Crispy Onions.....	25		

## SOUPS & SALADS

French Onion Soup.....	12	Mastro's House Salad.....	17
Lobster Bisque.....	16	Warm Spinach Salad.....	11
Caesar Salad.....	12	Iceberg Wedge.....	12
Spicy Mambo Salad*.....	12	Beefsteak Tomato & Onion.....	12
Chopped Salad.....	12	Heirloom Tomato & Burrata.....	20

## STEAKS & CHOPS

Petite Filet.....	8OZ		43
Filet.....	12OZ		49
Bone-In Filet.....	12OZ		52
Bone-In Filet.....	18OZ		59
New York Strip.....	16OZ		52
New York Pepper Steak.....	16OZ		52
"Chef's Cut" New York Strip.....	20OZ		59
Bone-In Kansas City Strip.....	18OZ		57
Bone-In Ribeye.....	22OZ		57
"Chef's Cut" Ribeye Chop.....	33OZ		64
Porterhouse.....	24OZ		59
Double Cut Porterhouse.....	48OZ		99
Herb Roasted Chicken.....	24OZ		34
Double Cut Pork Chop.....	16OZ		38
Rack of Lamb.....	22OZ		49
Veal Chop.....	16OZ		55

## SEAFOOD

Chilean Sea Bass.....			49
Big Eye Tuna Sashimi.....			49
Pacific Halibut.....			48
Scottish Salmon.....			39
Grilled Pacific Swordfish.....			39
Alaskan King Crab Legs.....			65/lb
Twin Lobster Tails (7oz ea).....			67
Live Maine Lobster.....			35/lb

## POTATOES & FRESH VEGETABLES

Lobster Mashed Potatoes.....	35	Alaskan King Crab Black Truffle Gnocchi	33
Gorgonzola Mac & Cheese.....	13	Green Beans with Sliced Almonds.....	12
1 lb. Baked Potato.....	12	Roasted Brussels Sprouts.....	12
Twice Baked Potato.....	12	Sautéed Mushrooms.....	12
Garlic Mashed Potatoes.....	12	Creamed Spinach.....	12
Scalloped Potatoes.....	12	Creamed Corn.....	12
Sweet Potato Fries.....	12	Sautéed Sugar Snap Peas.....	12
French-Fried Potatoes.....	12	Spinach - Steamed or Sautéed.....	12
Shoestring Potatoes.....	12	Broccoli - Steamed or Sautéed.....	12
Beer Battered Colossal Onion Rings.....	12	Asparagus - Steamed or Sautéed.....	12

### **Executive Chef - Walter Mayen**

\* Consuming raw eggs or Pasturized raw eggs may have the potential to cause a food borne illness.

\*\*Consuming raw oysters may have the potential to cause a food borne illness.