

## APPETIZERS

- Shrimp Cocktail
- Beef Carpaccio\*
- Dungeness Crab Cocktail
- Lobster Cocktail
- Chilled Alaskan King Crab Legs
- Alaskan Red King Crab Claws (ea)
- Caviar\*
- Oysters on Half Shell\*
- Jumbo Lump Crab Stuffed Mushrooms
- Steak Sashimi\*
- Seared Ahi Tuna\*
- Ahi Tuna Tartare\*
- Oysters Rockefeller\*
- Sautéed Shrimp
- Sautéed Sea Scallops\*
- Crab Cakes
- Escargot
- Bone Marrow\*
- Mastro's Seafood Tower
- Create your own selection of fresh, chilled shellfish presented on our signature iced seafood tower

## SUSHI SELECTION

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

- Ahi Tuna Tostada
- Big eye tuna with fresh avocado, spicy onion salsa, and ponzu chili sauce.
- Maguro Lime Roll
- California chile tempura with big eye tuna, fresh avocado, ponzu sauce and curry oil.
- Seared Albacore with Black Truffles
- Seared albacore sliced sashimi style. Topped with ponzu, fresh shaved black truffle and fried crushed garlic chips.

- Clear Lobster Roll
- Spiny lobster tempura, mango, avocado, spicy mayo and masago (flying fish roe) rolled with fresh greens. Served with Chef Angel's signature lobster sauce and curry oil.
- Hamachi with Crispy Onions
- Hamachi sliced sashimi style. Served with fried thinly sliced Mexican green onions. Topped with ponzu truffle oil and truffle salt.
- Veggie Roll
- Tempura fried asparagus rolled with rice, cucumber, spicy mayo, yamagobo, avocado, red lettuce & sesames seeds. Served with spicy mayo.
- Jalapeno Tuna Sashimi
- Ahi Tuna sliced sashimi style, topped with fresh squeezed key lime juice, thinly sliced jalapenos, and ponzu chili sauce.

## **SOUPS & SALADS**

- French Onion Soup
- Lobster Bisque
- Caesar Salad
- Spicy Mambo Salad
- Beefsteak Tomato & Onion
- Heirloom Tomato & Burrata
- Mastro's House Salad
- Warm Spinach Salad
- Iceberg Wedge
- Chopped Salad

## **STEAKS & CHOPS**

- Petite Filet\**8oz*
- Filet\**12oz*
- Bone-In Filet\* *12oz*
- Bone-In Filet\* *18oz*
- New York strip\**16oz*
- New York Pepper Steak\**16oz*
- "Chef's Cut" New York strip\**20oz*
- Bone-In Kansas City Strip\**18oz*
- Bone-In Ribeye\**22oz*
- "Chef's Cut" Ribeye Chop\**33oz*
- Porterhouse\**24oz*
- Double Cut Porterhouse\**48oz*
- Herb Roasted Chicken\**24oz*
- Double Cut Pork Chop\**16oz*
- Rack of Lamb\**22oz*
- Veal Chop\*

## **SEAFOOD**

- Chilean Sea Bass\*
- Ahi Tuna Sashimi Style\*
- Scottish Salmon Fillet\*
- Alaskan King Crab Legs
- Twin Lobster Tails\*
- Live Maine Lobster\*

## **POTATOES & FRESH VEGETABLES**

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