

APPETIZERS

- Shrimp Cocktail
- Beef Carpaccio*
- Dungeness Crab Cocktail
 - Lobster Cocktail
 - Snow Crab Claw (ea)
 - Oysters on Half Shell**
- Chilled Alaskan King Crab Legs
- Alaskan Red King Crab Claws (ea)
 - Caviar*
- Jumbo Lump Crab Stuffed Mushrooms
 - Steak Sashimi
 - Seared Ahi Tuna
 - Ahi Tuna Tartare
 - Oysters Rockefeller
 - Sautéed Shrimp
 - Sautéed Sea Scallops
 - Crab Cakes
- Mastro's Seafood Tower

SUSHI

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

- Ahi Tuna Tostada
- Maguro Lime Roll
- Seared Albacore with Black Truffles

- Clear Lobster Roll
- Hamachi with Crispy Onions
 - Veggie Roll
- Jalapeno Tuna Sashimi

SOUPS & SALADS

- French Onion Soup
 - 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 Strip20oz
- Bone-In Kansas City Strip18oz
 - Porterhouse24oz
- Double Cut Porterhouse48oz
 - Bone-In Ribeye22oz
- “Chef’s Cut” Ribeye Chop33oz
- Herb Roasted Chicken24oz
- Double Cut Pork Chop16oz
 - Rack of Lamb22oz
 - Veal Chop16oz

SEAFOOD

- Chilean Sea Bass
- Ahi Tuna Sashimi Style
- Scottish Salmon Fillet
- Pacific Swordfish
- 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