

APPETIZERS

- Shrimp Cocktail
- Beef Carpaccio
- Dungeness Crab Cocktail
- Lobster Cocktail
- Snow Crab Claws
- Oysters on Half Shell
- Chilled Alaskan King Crab Legs
- Alaskan Red King Crab Claws (ea)
- Caviar
- Smoked Salmon
- Jumbo Lump Crab Stuffed Mushrooms
- Steak Sashimi
- Seared Ahi Tuna
- Ahi Tuna Tartare
- Oysters Rockefeller
- Sautéed Shrimp
- Sautéed Sea Scallops
- Crab Cakes
- Mastro's Signature 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
- Chopped Salad
- Mastro's House Salad
- Warm Spinach Salad
- Iceberg Wedge
- Beefsteak Tomato & Onion
- Heirloom Tomato & Burrata

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*
- Porterhouse *24oz*
- Double Cut Porterhouse *48oz*
- Bone-In Ribeye *22oz*
- "Chef's Cut" Ribeye Chop *33oz*
- Herb Roasted Chicken *24oz*
- Double Cut Pork Chop *16oz*
- Rack of Lamb *22oz*
- Veal Chop *16oz*

SEAFOOD

- Chilean Sea Bass
- Ahi Tuna Sashimi
- Scottish Salmon
- Grilled Swordfish
- Alaskan King Crab Legs
- Twin Lobster Tails(7oz-ea)
- Live Maine Lobster(2-6lbs)

POTATOES & FRESH VEGETABLES

- Lobster Mashed Potatoes
- Gorgonzola Mac & Cheese
- 1 lb. Baked Potato
- Twice Baked Potato
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Sweet Potato Fries
- 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