

## **APPETIZERS**

- Shrimp Cocktail
- Colossal Crab Cocktail
- Lobster Cocktail
- Seafood Martini
- Oysters on the Half Shell
- Chilled Alaska King Crab Legs
- Chilled Alaska King Crab Claws
- Smoked Salmon
- Beef Carpaccio
- Jumbo Lump Crab Stuffed Mushrooms
- Caviar
- Steak Sashimi
- Seared Ahi Tuna
- Oysters Rockefeller
- Escargot
- Sautéed Shrimp
- Sautéed Sea Scallops
- Crab Cake
- Bone Barrow

## **SUSHI SELECTION**

- Veggie Roll
- Tempura fried asparagus rolled with rice, cucumber, spicy mayo, yamagobo, avocado, red lettuce & sesames seeds. Served with spicy mayo.
- 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.
- Hamachi with Crispy Onions
- Hamachi sliced sashimi style. Served with fried thinly sliced Mexican green onions. Topped with ponzu truffle oil and truffle salt.
- Shrimp Tempura Roll
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- Jalapeno Tuna Sashimi
- Ahi Tuna sliced sashimi style, topped with fresh squeezed key lime juice, thinly sliced jalapenos, and ponzu chili sauce.
- 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.
- Seared Albacore with Black Truffles
- Seared albacore sliced sashimi style. Topped with ponzu, fresh shaved black truffle and fried crushed garlic chips.
- Mastro's Seafood Tower

## **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 *6 oz*
- Filet *8 oz or 12 oz*

- Bone-In Filet *12 oz or 18 oz*
- New York Strip *16 oz*
- New York Pepper Steak *16 oz*
- “Chef’s Cut” New York Strip *20 oz*
- Bone-In Kansas City Strip *18 oz*
- Bone-In Ribeye *22 oz*
- “Chef’s Cut” Ribeye Chop *33 oz*
- Porterhouse *24 oz*
- Double Cut Porterhouse *48 oz*
- Veal Chop *16 oz*
- Herb Roasted Chicken
- Double Cut Pork Chop *16 oz*
- Rack of Lamb *22 oz*

## **SEAFOOD**

- Chilean Sea Bass
- Big Eye Tuna Sashimi Style
- Grilled Swordfish
- Scottish Salmon Fillet
- Seared Sea Scallops
- Alaska King Crab Legs
- Twin Lobster Tails
- Live Main Lobster

## **POTATOES & FRESH VEGETABLES**

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