



### APPETIZERS AND SUSHI SELECTIONS\*

Shrimp Cocktail	23	Ahi Tuna Tartare	19
Colossal Crab Cocktail	28	Seared Ahi Tuna	19
Lobster Cocktail	35	Oysters on the Half Shell	MKT
Chilled Alaska King Crab Legs	35	Crab Cake	18/31
Chilled Alaska King Crab Claws (ea)	MKT	Smoked Salmon	19
Caviar	MKT		

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

Veggie Roll	17	Shrimp Tempura Roll	19
Ahi Tuna Tostada	19	Jalapeño Tuna Sashimi	24
Maguro Lime Roll	25	Clear Lobster Roll	29
Hamachi with Crispy Onions	25	Seared Albacore with Black Truffles	30

### MASTRO'S SEAFOOD TOWER

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

### SOUPS & SALADS\*

French Onion Soup	13	Heirloom Tomato & Burrata	20
Lobster Bisque	17	Chopped Salad	12
Spicy Mambo Salad	13	Iceberg Wedge	12

### ENTRÉES & SANDWICHES\*

Caesar Salad		Grilled Prime Burger	18
Chicken • Shrimp	23	Ahi Tuna Burger	22
Grilled Vegetable Salad		Prime Steak Sandwich	22
Chicken • Shrimp	23	Crab Cake Club Sandwich	23
Sesame Crusted Ahi Salad	26	Hot Pastrami Reuben	22
Salmon Salad	25	Sautéed Shrimp	24
Colossal Crab Wedge Salad	25	Jumbo Lump Crab Omelette	25
Chicken Marsala	25		

### STEAKS & SEAFOOD\*

Petite Filet 6oz	40	Chilean Sea Bass	49
Filet 8oz	47	Scottish Salmon Fillet	42
Filet 12oz	54	Grilled Swordfish	39
Bone-In Filet 12oz	56	Seared Sea Scallops	38
New York Strip 16oz	55	Alaska King Crab Legs	65/lb
Bone-In Kansas City Strip 18oz	57	Twin Lobster Tails (7oz ea)	68
Bone-In Ribeye 22oz	58	Alaska Halibut	48
Wagyu Skirt Steak 16oz	36		
Herb Roasted Chicken	35		

### POTATOES & FRESH VEGETABLES

Lobster Mashed Potatoes	35	Alaska King Crab Black Truffle Gnocchi	33
Creamed Spinach	14	Gorgonzola Mac & Cheese	14
Twice Baked Potato	14	Sautéed Mushrooms	14
Garlic Mashed Potatoes	14	Spinach - Steamed • Sautéed	13
French-Fried Potatoes	13	Asparagus - Steamed • Sautéed	14
Sweet Potato Fries	14	Roasted Brussels Sprouts	14

Executive Chef - Rob Klink

\*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



APPETIZERS AND SUSHI SELECTIONS\*

Shrimp Cocktail	23	Caviar	MKT
Colossal Crab Cocktail	28	Steak Sashimi	18
Lobster Cocktail	35	Seared Ahi Tuna	19
Crab Cake	18/31	Ahi Tuna Tartare	19
Oysters on the Half Shell	MKT	Oysters Rockefeller	21
Chilled Alaska King Crab Legs	35	Escargot	17
Chilled Alaska King Crab Claws (ea)	MKT	Sautéed Shrimp	24
Smoked Salmon	22	Sautéed Sea Scallops	23
Beef Carpaccio	23	Bone Marrow	21
Jumbo Lump Crab Stuffed Mushrooms	18		

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Veggie Roll	17	Shrimp Tempura Roll	20
Ahi Tuna Tostada	21	Jalapeño Tuna Sashimi	25
Maguro Lime Roll	26	Clear Lobster Roll	29
Hamachi with Crispy Onions	26	Seared Albacore with Black Truffles	30

MASTRO'S SEAFOOD TOWER

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

SOUP & SALADS\*

French Onion Soup	14	Mastro's House Salad	17
Lobster Bisque	17	Warm Spinach Salad	13
Caesar Salad	13	Iceberg Wedge	12
Spicy Mambo Salad	13	Beefsteak Tomato & Onion	12
Chopped Salad	13	Heirloom Tomato & Burrata	20

STEAKS & CHOPS\*

Petite Filet 6oz	41	Bone-In Ribeye 22oz	59
Filet 8oz	48	"Chef's Cut" Ribeye Chop 33oz	65
Filet 12oz	55	Porterhouse 24oz	59
Bone-In Filet 12oz	57	Double Cut Porterhouse 48oz	MKT
Bone-In Filet 18oz	64	Veal Chop 16oz	55
New York Strip 16oz	57	Herb Roasted Chicken	35
New York Pepper Steak 16oz	57	Double Cut Pork Chop 16oz	39
"Chef's Cut" New York Strip 20oz	59	Rack of Lamb 22oz	49
Bone-In Kansas City Strip 18oz	58		

SEAFOOD\*

Chilean Sea Bass	49	Seared Sea Scallops	38
Big Eye Tuna Sashimi Style	49	Alaska King Crab Legs	65/lb
Grilled Swordfish	40	Twin Lobster Tails (7oz ea)	68
Scottish Salmon Fillet	42	Live Maine Lobster	35/lb
Alaska Halibut	48		

POTATOES & FRESH VEGETABLES

Lobster Mashed Potatoes	35	Alaska King Crab Black Truffle Gnocchi	33
Gorgonzola Mac & Cheese	14	Green Beans with Sliced Almonds	13
1 Lb Baked Potato	13	Roasted Brussels Sprouts	14
Twice Baked Potato	14	Sautéed Mushrooms	14
Garlic Mashed Potatoes	14	Creamed Spinach	14
Scalloped Potatoes	14	Creamed Corn	14
Sweet Potato Fries	14	Sautéed Sugar Snap Peas	14
French-Fried Potatoes	13	Spinach - Steamed • Sautéed	13
Shoestring Potatoes	13	Broccoli - Steamed • Sautéed	13
		Asparagus - Steamed • Sautéed	14

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