

APPETIZERS

Shrimp Cocktail.....	19	Steak Sashimi.....	16
Dungeness Crab Cocktail.....	25	Seared Ahi Tuna.....	19
Lobster Cocktail.....	35	Ahi Tuna Tartare*.....	18
Oysters on the Half Shell**.....	19	Oysters Rockefeller.....	19
Chilled Alaskan King Crab Legs.....	34	Escargot	17
Caviar.....	MKT	Sautéed Shrimp.....	20
Smoked Salmon.....	18	Sautéed Sea Scallops.....	22
Beef Carpaccio.....	22	Crab Cake.....	17/30
Jumbo Lump Crab Stuffed Mushrooms.....	16		

Mastro's Seafood Tower

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

SUSHI SELECTIONS

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

Ahi Tuna Tostada.....	18	Chilean Seabass Ponzu.....	22
Maguro Lime Roll.....	25	Jalapeño Tuna Sashimi.....	24
Curry Hamachi Sashimi.....	23	Clear Lobster Roll.....	29

SOUPS & SALADS

French Onion Soup.....	12	Mastro's House Salad.....	15
Lobster Bisque.....	15	Warm Spinach Salad.....	11
Caesar Salad.....	11	Iceberg Wedge.....	12
Spicy Mambo Salad*.....	12	Beefsteak Tomato & Onion.....	11
Chopped Salad.....	11	Heirloom Tomato & Burrata.....	20

STEAKS & CHOPS

Petite Filet.....	8oz		42
Filet.....	12oz		48
Bone-In Filet.....	12oz		51
Bone-In Filet.....	18oz		59
New York Strip.....	16oz		50
New York Pepper Steak.....	16oz		50
"Chef's Cut" New York Strip.....	20oz		57
Bone-In Kansas City Strip.....	18oz		55
Bone-In Ribeye.....	22oz		55
"Chef's Cut" Ribeye Chop.....	33oz		63
Porterhouse.....	24oz		58
Double Cut Porterhouse.....	48oz		99
Herb Roasted Chicken.....	24oz		33
Double Cut Pork Chop.....	16oz		37
Rack of Lamb.....	22oz		48
Veal Chop.....	16oz		54

SEAFOOD

Chilean Sea Bass.....		48
Alaskan Halibut.....		46
Big Eye Tuna Sashimi.....		49
Scottish Salmon.....		36
Grilled Pacific Swordfish.....		39
Alaskan King Crab Legs.....		65/lb
Twin Lobster Tails (7oz ea).....		67
Live Maine Lobster (2-6lbs).....		35/lb

POTATOES & FRESH VEGETABLES

Lobster Mashed Potatoes.....	35	Alaskan King Crab Black Truffle Gnocchi.....	33
Gorgonzola Mac & Cheese.....	13	Green Beans with Sliced Almonds.....	12
1 lb. Baked Potato.....	11	Roasted Brussels Sprouts.....	12
Twice Baked Potato.....	12	Sautéed Mushrooms.....	12
Garlic Mashed Potatoes.....	11	Creamed Spinach.....	11
Scalloped Potatoes.....	12	Creamed Corn.....	12
Sweet Potato Fries.....	12	Sautéed Sugar Snap Peas.....	11
French-Fried Potatoes.....	11	Spinach - Steamed or Sautéed.....	11
Shoestring Potatoes.....	11	Broccoli - Steamed or Sautéed.....	11
Beer Battered Colossal Onion Rings.....	12	Asparagus - Steamed or Sautéed.....	12

Executive Chef - Walter Mayen

* Consuming raw eggs or Pasturized raw eggs may have the potential to cause a food borne illness.

**Consuming raw oysters may have the potential to cause a food borne illness.

10/01/12

M **THE PENTHOUSE**
HAND CRAFTED
COCKTAILS

~Fresh & Shaken~

Characterized by having a citrusy, lively taste.
All cocktails are served up.

Market Day—\$25

*Plymouth gin, fresh squeezed lime juice, cucumber,
market fresh mint*

Sicilian Daquiri—\$20

*Banks rum, Averna amaro,
fresh squeezed lime juice, Demerara*

Rye Benedict Fizz—\$18

*Templeton Rye, Benedictine,
fresh squeezed lemon juice, egg white, soda*

Ginger Snap—\$25

*Crystal Head vodka, ginger,
fresh squeezed lemon juice*

~Long & Refreshing~

Served tall in a Collins glass, they are
thirst quenching, and are full of fresh juices.

Queen's Park—\$18

*Banks rum, fresh squeezed lime juice,
market fresh mint, house bitters*

Moonlight—\$18

*Laird's Bonded apple brandy,
fresh squeezed lemon juice, soda*

Stay Up Late—\$20

*Plymouth gin, Pierre Ferrand 1840 cognac,
fresh squeezed lemon juice, soda*

~Light & Libacious~

These low-alcohol coolers are light and airy,
and feature spirits from around the globe.

Cynar Julep—\$18

*Cynar, Demerara, market fresh mint,
fresh squeezed grapefruit juice served over crushed ice*

French Open—\$30

*Lillet Blanc, honey, raspberries
fresh squeezed lemon juice,
Moet Imperial served in a flute*

Rome With a View—\$18

*Campari, Dolin dry vermouth, fresh squeezed lime juice,
soda served tall in a Collins glass*

~Stirred & Elegant~

Spirituos, silky, and complex. All cocktails are either served up, or on a hand cut ice block.

L'Aperitivo—\$25

*Stoli Elit vodka, Aperol, Cynar,
served up with market fresh basil*

Oaxacan Monk—\$25

*Del Maguey Vida mezcal, Yellow Chartreuse,
Luxardo Maraschino, Vya sweet vermouth, bitters,
served up with a grapefruit twist*

L'Ancien—\$35

*Martell Cordon Bleu, Demerara, Angostura bitters,
on a hand cut rock with an orange twist*

Louis II—\$25

*High West Double Rye, Averna Amaro, Benedictine,
orange bitters, on a hand cut rock with an orange twist*

Vidal-la-la—\$35

*super premium vodka, Inniskillin Vidal ice wine,
Dolin dry vermouth, Yellow Chartreuse, orange bitters,
served up with a lemon twist and a side car*

~Market Fresh Cocktails~

These seasonal cocktails are proudly featured on our rotating farmer's market inspired menu. Check back in every month to taste the best of the season!

El Trio—\$25

*Del Maguey Vida mezcal, Demerara
Lairds Bonded Apple brandy, spiced apple bitters
served on a hand cut rock*

Great Pumpkin—\$20

*Shipyards Pumpkin Ale, Bulleit rye,
Lairds Bonded apple brandy, maple syrup, egg, nutmeg*

Pear of Aces—\$35

*Tariquet armagnac, Vya sweet vermouth
Poire Williams pear eau de vie,
Jelinek Fernet, fresh pear served up*

~Punch Bowls~

Delicious concoctions created in a crystal punch bowl which includes one bottle of spirit and fresh ingredients served tableside designed to be shared by up to 8 guests.

The Sassy — \$200

*Don Julio Blanco Tequila, fresh lime juice, smoked chipotle pineapple,
jalapeño and roasted red bell pepper*

Lemon Tea Refresher — \$225

Belvedere Lemon Tea Vodka, fresh lemon juice, black tea and mint

Bourbon

Bulleit Rye	\$13
Bulleit	\$13
Templeton Rye	\$13
Knob Creek	\$14
Makers 46	\$14
Basil Hayden 8yr	\$16
High West Rye	\$16
Woodford Reserve	\$16
Blanton's	\$17
Booker's	\$18
Bakers 7yr	\$19
Hudson Four Grain	\$22
Hudson Baby Bourbon	\$22
Whistle Pig Rye	\$25
Jefferson's 18yr	\$25

Whiskey

Johnnie Walker Black	\$16
Crown Royal Reserve	\$18
Jack Daniels Single Barrel	\$19
Chivas 18yr	\$20
Johnnie Walker Gold 18yr	\$24
Johnnie Walker Blue	\$60

Single Malts

Bruichladdich Rocks	\$16
Glenmorangie 10yr	\$16
Balvenie "Double Wood" 12yr	\$18
Macallan 12yr	\$18
Laphroaig 10yr	\$19
Ardbeg Corryvreckan	\$21
Glenmorangie "The Lasanta" Sherry Cask	\$22
Glenmorangie "The Quinta Ruban" Port Cask	\$22
Glenmorangie "The Nectar D'òr" Sauternes	\$22
The Glenrothes 1995	\$24
Highland Park 15yr	\$24
The Glenlivet 18yr	\$25
Ardbeg Galileo 1999	\$25
Balvenie Single Barrel 15yr	\$26
Ardbeg Uigeadail	\$28
Lagavulin 16yr	\$29
Glenfiddich 18yr	\$29
Bruichladdich "Bourbon Cask" 16yr	\$29
Oban 18yr	\$30
The Glenlivet 21yr	\$33
The Dalmore Cigar Malt	\$33
Glenfiddich "Rum Cask" 21yr	\$35
Balvenie "Port Wood" 21yr	\$39
Macallan 18yr	\$43
The Dalmore King Alexander III	\$45
Glenkinchie 20yr	\$45
Balvenie "Tun 1401"	\$55
Glenmorangie "Signet"	\$60
Glenfiddich 30yr	\$70
The Glenlivet 25yr	\$85
Glenmorangie 25yr	\$90
Laphroaig 25yr	\$100
Macallan 25yr	\$100
Glenmorangie Pride	\$350

Tequila & Mezcal

Don Julio Silver	\$15
Casa Noble Organic.....	\$15
Patrón Silver	\$16
Del Maguey “Vida” Mezcal.....	\$12
Patrón Reposado.....	\$17
Don Julio Añejo.....	\$18
Patron Añejo	\$18
Tres Sietes Añejo	\$19
Milagro Barrel Reserve Añejo	\$30
DeLeón Diamante.....	\$30
Jose Cuervo Reserve de La Familia.....	\$32
DeLeón Reposado	\$33
DeLeón Añejo.....	\$39
Del Maguey “Chichicapa”	\$20
Don Julio 1942.....	\$35
Don Julio “REAL”.....	\$50
Gran Patrón “Platinum”	\$55
Casa Dragones.....	\$55
Gran Patrón Burdeos.....	\$75

Gin

Junipero.....	\$14
Plymouth.....	\$14
Bombay Sapphire.....	\$14
Hendricks.....	\$14
No. 209.....	\$14
St. George “Terroir”.....	\$15
Right	\$15
Tanqueray “Ten”	\$15
Nolet’s	\$15
Oxley.....	\$16
Nolet’s Reserve	\$80

Rum

Banks.....	\$13
Smith & Cross.....	\$13
10 Cane	\$14
Dos Maderas P.X.....	\$15
Oronoco	\$15
Mount Gay 1703.....	\$18
Ron Zacapa Centenario XO.....	\$30

Craft Beer

Allagash White 12oz.....	\$8
Green Flash West Coast IPA 12oz.....	\$8
Weihenstephaner Weiss 330ml.....	\$8
Unibroue La Fin du Monde 12oz.....	\$10
Lindemans Framboise Lambic 355ml.....	\$10
Shipyard Smashed Pumpkin Ale 750ml.....	\$15
Chimay Grand Réserve 750ml.....	\$27
Allagash Curieux 750ml.....	\$40



THE PENTHOUSE SAKE

~Junmai~

Miyasaka "Yawaraka Junmai" ~ Sake Matinee

Miyasaka Brewery · Nagano Prefecture
\$10 (4oz) \$60 (720ml)

Akitabare "Koshiki Junzukuri" ~ Northern Skies

Akita Brewery · Akita Prefecture
\$10 (4oz) \$60 (720ml)

Hoyo "Genji" ~ Shining Prince

Uchigasaki Brewery · Miyagi Prefecture
\$11 (4oz) \$65 (720ml)

~Ginjo~

Dewazakura "Izumi Judan" ~ Tenth Degree

Dewazakura Brewery · Yamagata Prefecture
\$13 (4oz) \$80 (720ml)

Dewazakura "Oka" ~ Cherry Bouquet

Dewazakura Brewery · Yamagata Prefecture
\$13 (4oz) \$80 (720ml)

Dewazakura "Dewasansan" ~ Green Ridge

Dewazakura Brewery · Yamagata Prefecture
\$14 (4oz) \$85 (720ml)

~Daiginjo~

Hoyo "Kura no Hana" ~ Fair Maiden

Uchigasaki Brewery · Miyagi Prefecture
\$17 (4oz) \$75 (500ml)

Masumi "Nanago" ~ Seventh Heaven

Miyasaka Brewery · Nagano Prefecture
\$22 (4oz) \$135 (720ml)

Dewazakura "Daiginjo" ~ Mountain Cherry

Dewazakura Brewery · Yamagata Prefecture
\$24 (4oz) \$150 (720ml)

~Specialty~

Masumi "Arabashiri" ~ First Run

Namazake

Miyasaka Brewery · Nagano Prefecture
\$13 (4oz) \$80 (720ml)

Kamoizumi "Kome Kome" ~ Happy Bride

Kamoizumi Brewery · Hiroshima Prefecture
\$14 (4oz) \$60 (500ml)

Kamoizumi "Nigori Ginjo" ~ Summer Snow

Nigori

Kamoizumi Brewery · Hiroshima Prefecture
\$14 (4oz) \$60 (500ml)

~Premium Daiginjo by the Bottle~

Akitabare "Suirakuten" Heaven of Topsy Delight

Namagenshu

Akita Brewery · Akita Prefecture
\$170 (720ml)

Masumi "Yumedono" ~ Mansion of Dreams

Miyasaka Brewery · Nagano Prefecture
\$220 (720ml)

Dewazakura "Yukimanman" ~ Snow Country

Aged 5 years

Dewazakura Brewery · Yamagata Prefecture
\$240 (720ml)



THE PENTHOUSE LOUNGE

Available from 5pm - 1am

~SUSHI~

Ahi Tuna Tostada.....	18
Maguro Lime Roll.....	25
Chilean Seabass Ponzu.....	22
Clear Lobster Roll.....	29
Curry Hamachi Sashimi.....	23
Jalapeño Tuna Sashimi.....	24

Mastro's Sushi Tower

Create your own tower with any of our stunning Sushi selections

~APPETIZERS & SALADS~

Caviar.....	MKT
Shrimp Cocktail.....	19
Dungeness Crab Cocktail.....	25
Lobster Cocktail	35
Oysters on the Half Shell**.....	19
Chilled Alaskan King Crab Legs.....	34
Smoked Salmon.....	18
Beef Carpaccio.....	22
Ahi Tuna Tartare*.....	18
Sautéed Shrimp.....	20
Sautéed Sea Scallops.....	22
Crab Cake.....	17/30
Lobster Mashed Potatoes.....	35
Alaskan King Crab and Black Truffle Gnocchi	33
Tempura Asparagus.....	14
Truffle French Fried Potatoes.....	16
Spicy Mambo Salad*.....	12
Iceberg Wedge.....	12
Heirloom Tomato & Burrata.....	20

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

~SIGNATURE CUTS~

Petite Filet.....8oz.....	42
New York Strip.....16oz.....	50
Featured Wagyu Medallion.....	MKT
Rack of Lamb.....10oz.....	MKT
Chilean Seabass.....	48
Salmon.....	40

Executive Chef - Walter Mayen

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The Penthouse at Mastro's Lounge

Available from 5pm - 1am

~SUSHI~

Ahi Tuna Tostada.....	18
Maguro Lime Roll.....	25
Chilean Seabass Ponzu.....	22
Clear Lobster Roll.....	29
Curry Hamachi Sashimi.....	23
Jalapeño Tuna Sashimi.....	24
Marinated Albacore and Black Truffles.....	MKT
Hamachi with Crunchy Onions.....	28

Mastro's Sushi Tower

*Create your own tower with any of
our stunning Sushi selections*

~APPELIZERS & SALADS~

Caviar.....	MKT
Shrimp Cocktail.....	19
Dungeness Crab Cocktail.....	25
Lobster Cocktail	35
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Iceberg Wedge.....	12
Heirloom Tomato & Burrata.....	20

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presented on our signature iced seafood tower*

~SIGNATURE CUTS~

New York Strip.....16oz.....	50
Wagyu New York Medallion..12oz.....	99
Rack of Lamb.....12oz.....	45
Chilean Seabass.....	48
Salmon.....	40

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