



### APPETIZERS AND SUSHI SELECTIONS\*

Shrimp Cocktail	23	Caviar	MKT
Colossal Crab Cocktail	28	Ahi Tuna Tartare	19
Lobster Cocktail	35	Seared Ahi Tuna	19
Seafood Martini	26	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

*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		Chicken Marsala	25
Chicken • Shrimp	23	Grilled Prime Burger	18
Grilled Vegetable Salad		Ahi Tuna Burger	22
Chicken • Shrimp	23	Prime Steak Sandwich	22
Sesame Crusted Ahi Salad	26	Hot Pastrami Reuben	22
Salmon Salad	25	Ribeye Steak & Eggs	32
Crab Wedge Salad	25	Jumbo Lump Crab Omelette	25

### STEAKS & SEAFOOD\*

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

### POTATOES & FRESH VEGETABLES

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

Executive Chef - Aaron Albrecht

\*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	17
Lobster Cocktail	35	Seared Ahi Tuna	19
Seafood Martini	26	Ahi Tuna Tartare	19
Oysters on the Half Shell	MKT	Oysters Rockefeller	20
Chilled Alaska King Crab Legs	35	Escargot	17
Chilled Alaska King Crab Claws (ea)	MKT	Sautéed Shrimp	24
Smoked Salmon	19	Sautéed Sea Scallops	23
Beef Carpaccio	22	Crab Cake	18/31
Jumbo Lump Crab Stuffed Mushrooms	17	Bone Marrow	21

*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*

### SOUP & SALADS\*

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

### STEAKS & CHOPS\*

Petite Filet 6oz	40	Bone-In Ribeye 22oz	58
Filet 8oz	47	"Chef's Cut" Ribeye Chop 33oz	64
Filet 12oz	54	Porterhouse 24oz	59
Bone-In Filet 12oz	56	Double Cut Porterhouse 48oz	99
Bone-In Filet 18oz	64	Veal Chop 16oz	55
New York Strip 16oz	55	Herb Roasted Chicken	35
New York Pepper Steak 16oz	56	Double Cut Pork Chop 16oz	38
"Chef's Cut" New York Strip 20oz	59	Rack of Lamb 22oz	49
Bone-In Kansas City Strip 18oz	57		

### SEAFOOD\*

Chilean Sea Bass	49	Seared Sea Scallops	38
Big Eye Tuna Sashimi Style	49	Alaska King Crab Legs	65/lb
Grilled Swordfish	39	Twin Lobster Tails (7oz ea)	68
Scottish Salmon Fillet	42	Live Maine Lobster	35/lb

### POTATOES & FRESH VEGETABLES

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

Executive Chef - Aaron Albrecht

\*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.