

THE

STEAKHOUSE

APPETIZERS

29	Shrimp Cocktail Remoulade, Cocktail Sauce	25
26	Shrimp and Crab Cheesecake Mascarpone Custard, Basil Pesto Sauce	
24	Classic Escargot Garlic Butter, Country Bread	
38	Pan Seared Scallops Saffron Risotto, Spicy Tomato Lump Crab Broth	
21	Barolo Braised Short Rib Cannelloni Woodland Mushrooms, Sundried Tomato, Spinach Ricotta, Butternut Squash Puree	
	Carpacció of Prime Beef Capers, Cracked Pepper, Shaved Parmesan, Micro-Greens	
	Steakhouse Signature Jumbo Lump Crab Cake Citrus Beurre Blanc	35
	Fresh Mozzarella Bruschetta Reggiano Crostini, Fresh Basil, Balsamic Reduction	18
	Lump Crab, Avocado and Mango Tower Emerald Basil Oil	32
	Crispy Texas Quail Arugula, Maple Tabasco Glaze	30

SALADS

17	Bosc Pear, Stilton and Spiced Walnut Salad Hydroponic Bibb Lettuce, Honey Balsamic Emulsion	
16	Steakhouse Salad Tossed Baby Greens, Cucumbers, Sangria Tomatoes, Roasted Rainbow Baby Carrots, Shaved Watermelon Radish, Sherry Shallot Vinaigrette	
	Blue Bonnet Farm Live Baby Romaine Caesar Salad Crispy Reggiano Parmesan Tuile, Marinated Spanish White Anchovy	
17	Roasted Heirloom Beet and Quinoa Salad Baby Greens, Roasted Sweet Carrots, Pomegranate Seeds, Crumbled Goat Cheese, Toasted Hazelnuts	18
	Beefsteak Tomato and Roquefort Salad Purple Onions, Cilantro Ranch, Balsamic Vinaigrette	17
	Spinach Salad Crimini Mushrooms, Artichoke, Three Minute Soft Egg, Warm Bacon Vinaigrette	18
18	Wedge Salad Baby Iceberg Lettuce, Oven Dried Plum Tomatoes, Candied Pepper Bacon, Pickled Yellow Beets, Shaved Red Onion, Herb Vinaigrette, Roquefort Dressing	

SOUPS

21	Maine Lobster Bisque	
	French Onion Soup Melted Gruyère Cheese	16

USDA PRIME FROM THE GRILL

70	New York Strip (16 ounce)	
67	Ribeye (16 ounce)	
62	Filet Mignon (8 ounce) Béarnaise Sauce	
74	Filet Mignon (12 ounce) Béarnaise Sauce	
85	Texas Bone-in Ribeye (20 ounce) Horseradish Mustard Crust	
89	Bone-in Filet Mignon (14 ounce) Chianti Sauce	
	Steak Accompaniments Seared Foie Gras Bone Marrow Butter Truffle Butter	
70	Surf & Turf with Filet Mignon and Lobster Tail Béarnaise and Au Jus	MKT
74	Steakhouse Skewer with Filet Mignon, Lobster Tail, Colossal Grilled Shrimp Charbroiled Vegetables, Cognac Sauce, Béarnaise, Drawn Butter	150
85	Colorado Charbroiled Lamb Chops Roasted Eggplant, Tomatoes, Fresh Mint, Honey Lamb Jus	69
89	Our Signature Oscar Steak Topping Premium Lump Crab, Asparagus Tips, Sauce Choron	22
10		
9	*Steaks can be prepared Au Poivre, Blackened, Gratinéed	9

CHEF'S SPECIALTIES

48	Charbroiled Scottish Salmon Fillet Sauteed Kale, Quinoa, Grilled Asparagus, Cherry Tomato Vinaigrette	
	Sautéed Gulf Snapper with Premium Lump Crab Beurre Blanc, Chive Oil	
	Pan Seared Ahi Tuna Nicoise Seared Ahi Tuna, French Beans, Warm Fingerling Potatoes, Tomatoes, Soft Farm Egg, Kalamata Olives, Champagne Vinaigrette	
48	Chicken San Luis Jidori Airline Chicken, Mashed Potatoes, Asparagus, Chicken Veloute	41
50	Brown Rice and Quinoa Medley Steamed Asparagus, Broccolini, Roasted Tomatoes, Grilled Portabello	29
42		

ACCOMPANIMENTS

14	Jumbo Baked Idaho Potato	
17	Braised Short Rib Mac & Cheese	
13	Homestyle Mashed Potatoes	
15	Potatoes au Gratin	
14	Hand Cut Steak Fries	
45	Lobster Mac & Cheese	
45	Lobster Mashed Potatoes	
45	Lobster Risotto & Lump Crab	
14	Sautéed Wild Mushrooms and Onions	15
17	Steamed Asparagus Spears	16
13	Creamed Spinach with Parmesan	15
15	Haricots Verts with Shallots	13
14	Roasted Brussels Sprouts	16
45	Sautéed Broccolini	15
45	Roasted Poblano Creamed Corn	15

Mastro's Warm Butter Cake

\$3 Split charge on salads and soups \$5 split charge on Entrée's