

APPETIZERS

BBQ SHRIMP	11.75
ANCHO HONEY GLAZE, STICKY RICE TIMBALE, LEMON BURE BLANC	
MARYLAND CRAB CAKE - ORIGINAL 1950'S RECIPE	14.75
SWEET CORN SUCATASH, SMOKED HEIRLOOM TOMATO SAUCE	
TUNA TARTARE	14.75
FRIED SURF CLAMS - A HOUSE SPECIALTY!	10.25
BUTTERMILK BATTER, TARTAR SAUCE, LEMON	
SPICY BARBECUE PORK EGGROLL	8.75
JALAPEÑO, CABBAGE	
JUMBO SHRIMP COCKTAIL - 4 PER ORDER	13.75
EXTRA SHRIMP 2.75	
MARGHERITA PIZZA	8.75
FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA	
WILD MUSHROOM EN CROUTE	9.25
MUSHROOM, GOAT CHEESE, WATERCRESS PURÉE, PUFF PASTRY	
DAILY FLATBREAD	MKT
OYSTERS ROCKEFELLER	11.50
WATERCRESS, SPINACH, HERBSAINT, BÉARNAISE SAUCE	
OYSTERS ON THE HALF SHELL - 6 PER ORDER	12.95
ANY COMBINATION OF: WHATCHHILL, RASPBERRY POINT, KUMAMOTO, NOOTKA SOUND, FEATURE OF THE WEEK	
	PER PERSON
SEAFOOD PLATTER	24.00
OYSTERS, SHRIMP, STONE CRAB, CURRY CRAB SALAD	
FLORIDA STONE CRAB CLAWS	MKT
CLASSIC MUSTARD SAUCE	
VARIOUS SIZES AND QUANTITIES AVAILABLE. SEE SHELLFISH MENU	

SOUPS & SALADS

SEASONAL SOUP	6.00
INSPIRED DAILY	
BAKED FRENCH ONION SOUP	6.75
PARMESAN-GRUYERE CROUTON	
BLUE CHEESE WEDGE SALAD	8.75
BACON, EGG, RED ONION, TOMATO	
MASON STREET GRILL SIGNATURE CHOPPED SALAD	8.75
MUSTARD HORSERADISH DRESSING, BACON, EGG, ONION	
CAESAR SALAD	8.50
GARLIC CROUTONS, HEART OF ROMAINE, SHAVED PARMESAN, ANCHOVY	

THE GRILL

IT MATTERS HOW YOUR FOOD IS MADE. OUR SAVORY SIGNATURE DISHES ARE CREATED BY USING A CUSTOM WOOD-BURNING OVEN AND GRILL. MASON STREET GRILL PREFERS THE OPEN HEARTH COOKING METHOD WITH NATURAL HARD FIREWOOD BECAUSE THE HIGH 700 DEGREE HEAT GENTLY MELTS THE MOUTH-WATERING FLAVORS TOGETHER. COMBINED WITH AN AROMATIC CUSTOM BLEND OF CHARCOAL, OAK AND FRUIT WOODS THAT LIGHTLY SEASON YOUR FOOD, YOU WILL NOTICE THE SUBTLE FLAVORS WITH EACH BITE.

STEAKS & CHOPS

PETITE FILET 8 OZ.

37.50

FILET MIGNON 12 OZ.

44.00

NEW YORK STRIP 12 OZ.

33.50

NEW YORK STRIP 14 OZ.

35 DAYS DRY AGED, BONE IN

45.00

RIB EYE 16 OZ.

39.00

T-BONE 22 OZ.

44.00

RACK OF LAMB

MUSTARD HERB CRUSTED

42.00

STRAUSS VEAL TENDERLOIN

FREE RANGE VEAL, BROWN BUTTER

33.50

PORK CHOPS

APPLES, CABBAGE AND BACON,

CIDER VINEGAR SAUCE

33.50

STEAK & CAKE

8OZ FILET, 4OZ CRAB CAKE, BÉARNAISE

49.50

SAUCES INCLUDE:

BÉARNAISE, ROASTED SHALLOT

BORDELAISE OR PEPPERCORN

UPGRADES

MAYTAG BLUE CHEESE CRUSTED	5.00	SAUTÉED ONION	4.00
GARLIC HERB BUTTER	5.00	MARYLAND CRAB CAKE	12.00
BLACK PEPPER CRUSTED	3.00	KING CRAB "OSCAR"	12.00
COFFEE CHILI RUB	3.00	SCALLOPS	12.00
PAN ROASTED WILD MUSHROOMS	6.00		

FISH & SEAFOOD

MARKET FISH	MKT
HERB CRUMB CRUSTED CASCO BAY COD	35.50
ROASTED PEPPER SAUCE, PICKLED JALAPEÑO RELISH	
PAN-SEARED DIVER SEA SCALLOPS	35.00
SMOKED TOMATO CREAM SAUCE, TRUFFLE OIL, ROASTED CORN, SPINACH	
SAUTÉED RAINBOW TROUT	26.50
PRESERVED LEMON, BROWN BUTTER, CAPERS, SPINACH	
BROILED ATLANTIC SALMON	28.50
NEW POTATOES, OLIVE TAPENADE, BASIL OIL	
GULF RED SNAPPER	34.00
CHARDONNAY AND SAFFRON FUMET, FRESH JULIENNED VEGETABLES	

SIDES

TODAY'S MARKET VEGETABLE	9.00	DELMONICO POTATOES	7.00
STEAMED BROCCOLI	8.00	YUKON MASHED POTATOES	7.00
CREAMED CORN	8.00	FRENCH FRIES	5.00
FIRE ROASTED MUSHROOMS	8.00	BAKED POTATO	7.00
WITH ROSEMARY BUTTER		MACARONI & CHEESE	8.00
SUGAR SNAP PEAS	8.00	VIDALIA ONION RINGS	10.00
STEAMED ASPARAGUS	10.00	SPAGHETTI SQUASH	7.00
CREAMED SPINACH	8.00		

TRIO OF SIDES 15.00

CLASSICS

SMOKED BBQ BABY BACK RIBS HALF RACK 19.50 COLE SLAW, FRENCH FRIES	28.50
CAVATAPPI PASTA BOLOGNESE GROUND BEEF AND SAUSAGE RAGU WITH SAGE	18.50
AHI TUNA BURGER SEASONED WITH MINCED BASIL AND SOY, GINGER MAYO	17.95
HERBED GOAT'S CHEESE RAVIOLI ROMA TOMATO SAUCE, HERBS, PARMESAN	16.50
NEW YORK STRIP STEAK 10 OZ. ANGUS NEW YORK STRIP, FRENCH FRIES	27.75
BRAISED SHORT RIB BRAISED 48 HOURS, CARMELIZED SHALLOTS, GOLDEN MASHED POTATOES, PEPPERCORN SAUCE	28.50
MASON STREET GRILL BURGER MUNSTER CHEESE, HONEY GLAZED ONIONS, HOUSE BURGER RELISH	11.95
GRILLED CHICKEN PAILLARD SANDWICH GARLIC HERB BUTTER OR BLACKENED	9.75
AMISH ROASTED CHICKEN HALF ROASTED FREE RANGE CHICKEN, MASHED POTATOES, CHICKEN JUS	19.50
GARGANELLI PASTA WITH ITALIAN SAUSAGE & PEAS PORCINI MUSHROOM, MASCARPONE CREAM SAUCE	18.50

ENTRÉE SALADS

MASON STREET GRILL SIGNATURE CHOPPED SALAD MUSTARD HORSERADISH DRESSING, BACON, EGG, AVOCADO, ONION	
WITH MARKET FISH	MKT
WITH GRILLED CHICKEN BREAST	17.50
WITH GRILLED SALMON	17.50
WITH GRILLED GULF SHRIMP	18.50
WITH MARYLAND CRAB CAKE	22.50
WITH HANGER STEAK	17.50
CLASSIC CAESAR SALAD GARLIC CROUTONS, SHAVED PARMESAN, ANCHOVY	
WITH MARKET FISH	MKT
WITH GRILLED CHICKEN BREAST	15.75
WITH GRILLED SALMON	15.75
WITH GRILLED GULF SHRIMP	17.50
WITH MARYLAND CRAB CAKE	20.50
WITH HANGER STEAK	16.50
CHICKEN TORTILLA SALAD ROASTED CHICKEN, CORN, BLACK BEANS, SMOKED HEIRLOOM TOMATO DRESSING	14.75

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY AND SEAFOOD
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MARTINIS

LEMONHEAD	10.00
SMIRNOFF® CITRUS VODKA, FRESH LEMONADE, SALTED CRUSHED LEMONHEAD® RIM	
BLU BERRY MARTINI	11.00
STOLI BLUEBERRY® VODKA, BLUEBERRY SYRUP, SWEET & SOUR, SALTED CRUSHED LEMONHEAD RIM	
CARAMEL APPLE MARTINI	11.00
KETEL ONE® VODKA, APPLE PUCKER, CRANBERRY JUICE, CARAMEL RIM	
THE PFISTER	11.00
KETEL ONE CITROEN, POMEGRANATE JUICE, SUGAR SYRUP, FRESH LEMONS	
TIRAMISU	10.00
ESPRESSO VODKA, RUMCHATA®, CHOCOLATE	
WELL SPATINI	11.00
KETEL ONE VODKA, FRESH STRAWBERRIES, SALTED CRUSHED LEMONHEAD RIM	
FIVE FIFTINI	11.00
RASPBERRY VODKA, COINTREAU®, FRUIT JUICES, CHAMPAGNE FLOAT	
APPLE PEAR MARTINI	11.00
GREY GOOSE LA POIRE, PEACH PURÉE, APPLE JUICE	
THE BOARD ROOM	11.00
HENDRICK'S GIN, DEWAR'S SCOTCH, LEMON TWIST	

CLASSICS

GIBSON	10.00
LEVEL 1 VODKA, DRY VERMOUTH, SHAKEN WITH HOUSE-PICKLED ONIONS	
GRAND MANHATTAN	11.00
KNOB CREEK® BOURBON, GRAND MARNIER®, VYA® SWEET VERMOUTH, ORANGE JUICE	
OLD FASHION	11.00
BASIL HAYDEN'S® BOURBON WHISKY, MUDDLED DOOR COUNTY CHERRIES & ORANGE, ANGOSTURA® BITTERS, CLUB SODA	
MASON STREET BLOODY MARY	10.00
ABSOLUT VODKA, TOMATO JUICE, TABASCO, A1 STEAK SAUCE, OLIVE JUICE, WORCESTERSHIRE SAUCE, SPICES, SALT LIME RIM, GARNISHED WITH CELERY, FRESH BASIL, MOZZBALL, CHERRY TOMATO, FRESH SPICY ASPARAGUS, BLUE CHEESE OLIVE	
MASON STREET MOJITO	8.00
10 CANE RUM, FRESH MINT, LIME JUICE, SODA WATER	
RASPBERRY MOJITO	8.50
RASPBERRY, 10 CANE RUM, FRESH MINT, LIME JUICE, SODA WATER	