APPETIZERS

\$	BBQ SHRIMP ANCHO HONEY GLAZE, STICKY RICE TIMBALE, LEMON BEURRE BLANC	11.75
	MARYLAND CRAB CAKE - ORIGINAL 1950'S RECIPE SWEET CORN SUCCOTASH, SMOKED HEIRLOOM TOMATO SAUCE	14.75
İ	SEARED AHI TUNA TOGARASHI SPICED, WAKAME CUCUMBER SALAD, SIRACHA MAYO, KALBI SAU	14.75 JCE
	FRIED SURF CLAMS - A HOUSE SPECIALTY! BUTTERMILK BATTER, TARTAR SAUCE, LEMON	10.25
	BEEF CARPACCIO LEMON MAYONNAISE, CAPERS AND EXTRA VIRGIN OLIVE OIL	12.50
	JUMBO SHRIMP COCKTAIL - 4 PER ORDER EXTRA SHRIMP 2.75	15.00
	BAKED GOAT CHEESE FRESH GOAT CHEESE, FRESH TOMATO SAUCE	8.95
Ŕ	OYSTERS ON THE HALF SHELL - 6 PER ORDER A COMBINATION OF EAST AND WEST COAST OYSTERS	12.95
Å	SEAFOOD PLATTER FOUR SHRIMP, FOUR OYSTERS, TWO STONE CRAB CLAWS	45.00
\$	FLORIDA STONE CRAB CLAWS CLASSIC MUSTARD SAUCE VARIOUS SIZES AND QUANTITIES AVAILABLE. SEE SHELLFISH MENU	MKT
	FLATBREADS	
	MARGHERITA PIZZA FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA	8.75
		8.75 9.50
	FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA SMOKED BACON FLATBREAD	
	FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA SMOKED BACON FLATBREAD BACON, FROMAGE SAUCE AND HONEY GLAZED ONIONS WILD MUSHROOM PIZZA	9.50
	FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA SMOKED BACON FLATBREAD BACON, FROMAGE SAUCE AND HONEY GLAZED ONIONS WILD MUSHROOM PIZZA FROMAGE BLANC, FONTINA CHEESE	9.50
	FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA SMOKED BACON FLATBREAD BACON, FROMAGE SAUCE AND HONEY GLAZED ONIONS WILD MUSHROOM PIZZA FROMAGE BLANC, FONTINA CHEESE SOUPS & SALADS SEASONAL SOUP	9.50
Ť	FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA SMOKED BACON FLATBREAD BACON, FROMAGE SAUCE AND HONEY GLAZED ONIONS WILD MUSHROOM PIZZA FROMAGE BLANC, FONTINA CHEESE SOUPS & SALADS SEASONAL SOUP INSPIRED DAILY FRENCH ONION SOUP	9.50
	FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA SMOKED BACON FLATBREAD BACON, FROMAGE SAUCE AND HONEY GLAZED ONIONS WILD MUSHROOM PIZZA FROMAGE BLANC, FONTINA CHEESE SOUPS & SALADS SEASONAL SOUP INSPIRED DAILY FRENCH ONION SOUP PARMESAN-GRUYERE CROUTON BLUE CHEESE WEDGE SALAD	9.50 9.00 6.00 6.75 8.75
	FRESH BASIL, CRUSHED TOMATOES, FRESH MOZZARELLA SMOKED BACON FLATBREAD BACON, FROMAGE SAUCE AND HONEY GLAZED ONIONS WILD MUSHROOM PIZZA FROMAGE BLANC, FONTINA CHEESE SOUPS & SALADS SEASONAL SOUP INSPIRED DAILY FRENCH ONION SOUP PARMESAN-GRUYERE CROUTON BLUE CHEESE WEDGE SALAD BACON, EGG, RED ONION, TOMATO MASON STREET GRILL SIGNATURE CHOPPED SALAD	9.50 9.00 6.00 6.75 8.75
Š	SMOKED BACON FLATBREAD BACON, FROMAGE SAUCE AND HONEY GLAZED ONIONS WILD MUSHROOM PIZZA FROMAGE BLANC, FONTINA CHEESE SOUPS & SALADS SEASONAL SOUP INSPIRED DAILY FRENCH ONION SOUP PARMESAN-GRUYERE CROUTON BLUE CHEESE WEDGE SALAD BACON, EGG, RED ONION, TOMATO MASON STREET GRILL SIGNATURE CHOPPED SALAD MUSTARD HORSERADISH DRESSING, BACON, EGG, ONION CAESAR SALAD	9.50 9.00 6.00 6.75 8.75

A THE GRILL A

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 MELDS THE MOUTH-WATERING FLAVORS TOGETHER. COMBINED WITH AN AROMATIC CUSTOM BLEND OF OAK AND FRUIT WOODS THAT LIGHTLY SEASON YOUR FOOD, YOU WILL NOTICE THE SUBTLE FLAVORS WITH EACH BITE.

STEAKS & CHOPS

PETITE FILET 8 OZ.	38.00
FILET MIGNON 12 OZ.	45.00
RIB-EYE 16 OZ.	42.00
RACK OF LAMB	44.00
SWEET ROASTED GARLIC	
STEAK & CAKE	50.00
8 oz. Filet, 4 oz. Crab Cake, Béarnaise	
FILET DUO	36.00
2-40Z BONE IN FILETS WITH YOUR CHOICE OF SAUCES OR TOPPING. ADDIT	IONAL
CHARGE FOR CRAB CAKE, SCALLOPS, AND OSCAR.	
Lava Harringa Para	

Linz Heritage Beef

Providing the finest steaks to the finest steakhouses

BONE-IN FILET MIGNON 12 OZ. 42.00 DRY AGED STRIP 14 OZ. 47.00 35 DAYS DRY AGED, BONE-IN 49.00 RIB-EYE 20 OZ.

PURE COUNTRY, ALL NATURAL 75 DAY AGED, BONE-IN

SAUCES INCLUDE:

BÉARNAISE, ROASTED SHALLOT BORDELAISE OR PEPPERCORN

UPGRADES

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

FISH & SEAFOOD

	TISH & SEAT OOD	
İ	MARKET FISH	MKT
	HERB CRUMB CRUSTED CHILEAN SEA BASS ROASTED PEPPER SAUCE, PICKLED JALAPEÑO RELISH	35.50
ħ	BRITISH COLUMBIA HALIBUT ROASTED CHERRY TOMATO SALSA, CUCUMBER FETTUCCINI	35.00
Å	PAN-SEARED DIVER SEA SCALLOPS CREAMY GRITS, PORCINI MUSHROOMS, SHAVED PARMESAN	35.00
	SAUTÉED RAINBOW TROUT PRESERVED LEMON, BROWN BUTTER, CAPERS, SPINACH	26.50
	BROILED ARCTIC CHAR	32.00



CLASSIC DINNERS

	SMOKED BBQ BABY BACK RIBS HALF RACK 19.50 COLESLAW, FRENCH FRIES	28.50
Å	VEAL TENDERLOIN FREE RAISED VEAL, BLACK CURRANT DEMI-GLACE, ROQUEFORT RISOTTO	35.00
	HERBED GOAT CHEESE RAVIOLI ROMA TOMATO SAUCE, HERBS, PARMESAN	16.50
	STRACCI PASTA TENDERLOIN TIPS, PARMESAN, BEEF RAGU, CONFIT TOMATOES	19.50
	FLAT IRON STEAK AU POIVRE COGNAC CREAM SAUCE AND PARSNIP MASHED POTATOES	28.00
Å	STEAK & FRIES 10 OZ. USDA STRIP STEAK AND FRENCH FRIES	28.00
Å	BRAISED SHORT RIB BRAISED 48 HOURS, CARMELIZED SHALLOTS, GOLDEN MASHED POTATOES, RED WINE DEMI-GLACE	28.50
	MASON STREET GRILL BURGER MUENSTER CHEESE, HONEY GLAZED ONIONS, HOUSE BURGER RELISH	11.95
	AMISH ROASTED CHICKEN FREE RANGE ROASTED CHICKEN, MASHED POTATOES, CHICKEN JUS	21.50
ħ	CHOPPED STEAK ONION RINGS, SIGNATURE STEAK SAUCE, MASHED POTATOES	21.50

SIDES

CREAMED CORN	8.00
ROASTED BROCCOLI	8.00
FIRE ROASTED MUSHROOMS	8.00
SUGAR SNAP PEAS	8.00
STEAMED ASPARAGUS	11.00
SPINACH CREAMED OR SAUTÉED	8.00
DELMONICO POTATOES	7.00
YUKON MASHED POTATOES	7.00
FRENCH FRIES	5.00
BAKED POTATO	7.00
MACARONI & CHEESE	8.00
VIDALIA ONION RINGS	10.00
TRIO OF SIDES 15.00	

MARTINIS

LEMONHEAD	10.00
Smirnoff® Citrus Vodka, Fresh Lemonade,	
SALTED CRUSHED LEMONHEAD® RIM	
BLU BERRY MARTINI	11.00
STOLI BLUEBERI® VODKA, BLUEBERRY SYRUP,	
SWEET & SOUR, SALTED CRUSHED LEMONHEAD RIM	
THE PFISTER	11.00
KETEL ONE CITROEN, POMEGRANATE JUICE,	
SUGAR SYRUP, FRESH LEMONS	
WELL SPATINI	11.00
KETEL ONE VODKA, FRESH STRAWBERRIES,	
SUGAR RIM	
FIVE FIFTINI	11.00
Raspberry Vodka, Cointreau®, Fruit Juices,	
CHAMPAGNE FLOAT	
THE VESPER MARTINI	11.00
BOMBAY GIN, STOLICHNAYA VODKA AND	
LILLET BLANC - SHAKENNOT STIRRED	
THE BOARD ROOM	11.00
HENDRICK'S GIN, VYA, LEMON TWIST	
THE GREEK MARTINI	11.00
KETTLE ONE, OLIVE JUICE, DRY VERMOUTH, FETA STUFFED KALA	AMATA OLIVES
APPLE CART	8.00
KORBEL, COINTREAU, SOUR MIX, APPLE CIDER	

CLASSICS

PERFECT GENTLEMAN	11.00
GENTLEMAN JACK, DRY & SWEET VERMOUTH, BITTERS	
OLD FASHION	11.00
BASIL HAYDEN'S® BOURBON WHISKY, MUDDLED DOOR COUNTY	
CHERRIES & ORANGE, ANGOSTURA® BITTERS, CLUB SODA	
MASON STREET BLOODY MARY	10.00
PICKLED OKRA, ASPARAGUS, CELERY SALT, OLIVES	
AND CHULULA SAUCE	
MASON STREET MOJITO	8.00

ALSO AVAILABLE IN RASPBERRY