

RAW BAR

SOUTH BAY BLONDE OYSTERS*
Frozen Mignonette

1/2 Dozen	24	One Dozen	44
Add Kaluga Caviar	10		20

SHRIMP COCKTAIL
U-8 Shrimp,
Wasabi Cocktail Sauce | 28

KALUGA CAVIAR BUMP!*

10 Grams	12
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(Full Caviar Service Available) | 90

APPETIZERS

COAL ROASTED PRAWNS
Harissa, Lemon Aïoli, Black Lime | 28

BAKED STUFFED OYSTERS
New England Clam Bake Style,
Lobster, Clams, Chorizo | 28

MASONS CAESAR*
Gruyère Frico, Herbed Toast,
Soft Boiled Egg, White Anchovy | 17

WILD SPANISH OCTOPUS
Almond Skordalia, Red Olive | 22

MUSHROOM RILLETTE
Toasts, Goat Cheese, Crispy Shallot,
Cherry Jam | 20

ENTRÉES

PEPPERED SCOTTISH SALMON*
Béarnaise with Smoked Trout
Caviar, Cucumber | 38

DIJON-CRUSTED HALF CHICKEN
‘Bell & Evans’, Charred Broccolini,
Picatta Sauce | 34

WAGYU BOLOGNESE
House-Made Rigatoni, Westholme
Australian Wagyu, Cured Egg | 37

SEAFOOD PLATTER * {SERVES 2}
Eight Oysters, Four Shrimp Cocktail,
Blue Crab Cones, Lobster Salad | 95

SEAFOOD TOWER * {SERVES 4}
Sixteen Oysters, Eight Shrimp Cocktail,
Blue Crab Cones, Lobster Salad,
Smoked Fish Pâté | 180

MING’S TUNA TARTARE *
Avocado, Ponzu,
Everything Spiced Lavash Crackers | 32

LOBSTER BISQUE
Gluten Free, Cream Sherry, Green Apple | 22

LITTLE LEAF FARMS GREENS
Radish, Cashew, Ricotta Salata,
Honey Vinaigrette | 15

WAGYU RAVIOLI
Pressed Wagyu Beef Ravioli,
Lemon Sage Butter | 29

ROAST BONE MARROW
Fig Jam, Citrus Supremes,
Country Toast | 32

STEAK CARPACCIO*
Three Sauces, Parmigiano Reggiano,
Red Sorrel | 22

LUMACHE ALLO SCOGLIO
Squid Ink Pasta, Shrimp, Scallop,
Lobster, Chili Oil | 43

DUCK TWO WAYS
Confit with Sauce Chasseur,
Peppercorn Crusted Breast with
Orange Glaze | 42

BERKSHIRE PORK MILANESE
Arugula Salad , Preserved Lemon,
Sauce Vierge | 39

SIGNATURE CUTS

*Our steaks are cooked using a Jospier Basque Grill,
which runs exclusively on charcoal and wood, lending a
signature smokey taste to our offerings."

NEW YORK STRIP*
12 oz. / Prime / Neesvig’s | 59

FILET MIGNON*
8 oz. / Hand-Cut | 56

DRY-AGED BONE-IN NY STRIP*
16 oz. / Prime | 89

GRASS-FED RIBEYE*
18 oz. / Niman Ranch | 76

BONE-IN RIBEYE*
21 oz. / Painted Hills Farm | 79

LAMB CHOPS*
4 Bone / US Raised
Chimichurri | 65

JAPANESE WAGYU SIRLOIN*
A5 Grade / Sliced
Ponzu Sauce, Béarnaise
4 oz. | 80 8 oz. | 150

PORTERHOUSE*
32 oz. / Prime / Sliced
Three Sauces, Garlic Smothered
Mushrooms | 165

LIONS MANE MUSHROOM STEAK
Locally Cultivated Mushroom,
Masons Steak Sauce | 38

SAUCES

MASONS STEAK	BÉARNAISE
.....	
PONZU	CHIMICHURRI
.....	
RED WINE	PEPPERCORN
BORDELAISE	POIVRE
.....	

SAUCE FLIGHT
Tasting of All 6 Sauces | 20

BLACK TRUFFLE BUTTER | 14

CREAMY HORSERADISH
Brandy Reduction, Peppercorn | 9

SIDES

SAUTÉÉD ASPARAGUS
Truffle Vinaigrette, Parmigiano | 17

SPICE ROASTED CARROTS
Za’atar, Labne | 14

CHARRED BROCCOLINI
Lemon Gremolata | 17

CREAMED SPINACH
Swedish Spice | 13

ROSEMARY GARLIC FRIES
Black Garlic Aïoli | 14

CRISPY BRUSSELS SPROUTS
Cilantro, Honey,
Fermented Chili Paste | 15

CHEF’S MUSHROOM MEDLEY
Daily Selection, Garlic Butter | 19

CRAB FRIED RICE
Jumbo Blue Crab, Nuoc Cham
Caramel, Kaffir Lime | 37

EXTRUDED LINGUINE
Arugula Pesto | 14

MAC & CHEESE
Shell, Mixed Cheeses | 14
Add Lobster | +23

BABY POTATOES
Maple Bacon, Sour Cream,
Cave Aged Cheddar | 15

POTATO PURÉE | 13

JASMINE RICE | 6

STEAK TOPPINGS

BLUE CRAB OSCAR
Asparagus, Béarnaise | 18

ROASTED MARROW BONE | 13

FOIE GRAS STEAK*
Caramelized Plum | 22

SEASONAL TRUFFLE | MP

BLUE CHEESE CASSEROLE
Crust for Two | 12

A 20% gratuity will automatically be added to parties of 6 or more.

*Before placing your order, please inform your server if a person in your party has a food allergy. Eating raw or undercooked foods can pose a health risk, especially for people with compromised immune systems.

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