EXPERIENCE MORE OF MASONS

BOOK NOW ON OPENTABLE

From chef-curated dinners to elaborately themed parties, come join us for an unforgettable experience! If you are looking for a special night out, a unique holiday celebration, or a curated learning experience, be on the lookout for an experience at Masons. Ask your server or visit OpenTable to learn more about our upcoming events.

FIND US ON OPENTABLE!

VISIT OUR SISTER LOCATIONS

MASONS STEAKHOUSE

NIVEAUX PÂTISSERIE

fuji at kendall

fuji at WoC

fuji at Ink Block

fuji at HSP

fuji at assembly

fuji at newton

b cafe teppanyaki • sushi

MASONS

STEAKHOUSE



Masons Steakhouse is the South Shore's premier destination for innovative New American cuisine, peerless hospitality, and cutting-edge style.

We are thrilled to bring fresh life into the historic Masonic Temple. Built in 1926, the building served as home to the local Masonic Lodge for nearly 100 years before it was consumed by fire. We labored tirelessly to remodel the interior, and preserve the outside. Masons brings the upscale elegance of urban fine dining together with the charm of a neighborhood New England restaurant.

Feast on a menu of locally-sourced seafood, seasonal vegetables, fresh pasta, and the finest in USDA Prime steaks and Japanese wagyu. Masons is proud to grill our steaks and seafood on the legendary Josper Grill. Born in Barcelona, Spain, it is the best grill a restaurant can have.

Enjoy our creative cocktails made to order, and peruse our award winning wine list. At Masons Steakhouse, our goal is to be exceptional in everything.

MING CAO | *culinary director*

KEVIN LONG | *vice president of culinary*

SAMUEL SARDELLI | *executive chef*

JEFFERSON MARTINEZ | *executive sous chef*

MICHAEL GHOSSOUB | *sous chef*

MASONS
STEAKHOUSE

APPETIZERS

MASONS CAESAR*
Gruyère Frico, Herbed Toast,
Soft Boiled Egg, White Anchovy | 18

LITTLE LEAF GREENS
Radish, Cashew, Ricotta Salata,
Cherry Tomato, Honey Vinaigrette | 16

LOBSTER BISQUE
Gluten Free, Cream Sherry, Green Apple | 24

WILD SPANISH OCTOPUS
Almond Skordalia, Cerignola Olive | 27

MUSHROOM RILLETTE
Lavash Crackers, Goat Cheese, Crispy Shallot,
Cherry Jam | 20

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

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

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

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

AMERICAN WAGYU CARPACCIO*
Three Sauces, Parmigiano
Reggiano, Red Sorrel | 28

ENTRÉES

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

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

DUCK TWO WAYS
Confit with Sauce Chasseur,
Peppercorn Crusted Breast,
Orange Glaze | 45

BRAISED VEAL OSSO BUCO
Pumpkin Risotto,
Crispy Sweetbreads,
Black Currant Gremolata | 52

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

LINGUINE CARBONARA
Black Truffle, Pancetta,
Pecorino| 43

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

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.

SIGNATURE CUTS

Our steaks are cooked using a Josper Basque Grill, which runs exclusively on charcoal and wood, lending a signature smokey taste to our offerings.
Each of our signature cuts includes a choice of sauce.

FILET MIGNON*
8 oz. / Hand-Cut | 59

BONE-IN FILET MIGNON
14 oz. / Prime | 114

AMERICAN WAGYU FILET MIGNON
6 oz. / Hand Cut | 82

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

NEW YORK STRIP*
12 oz. / Prime / Neesvig's | 62

DRY-AGED BONE-IN NY STRIP*
16 oz. / Prime | 91

GRASS-FED RIBEYE*
18 oz. / Prime / Niman Ranch | 79

BONE-IN RIBEYE*
21 oz. / Painted Hills Farm | 81

PORTERHOUSE*
32 oz. / Prime / Sliced
Three Sauces, Garlic Smothered
Mushrooms | 170

LAMB CHOPS*
Four Bone-In / US Raised
Chimichurri, Date Syrup | 65

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

SAUCES

MASONS STEAK
BÉARNAISE
PONZU
CHIMICHURRI
RED WINE BORDELAISE
PEPPERCORN POIVRE

SAUCE FLIGHT
Tasting of All 6 Sauces | 22

BLACK TRUFFLE BUTTER | 15

CREAMY HORSERADISH | 9

SIDES

SAUTÉED ASPARAGUS
Truffle Vinaigrette, Parmigiano | 18

SPICE ROASTED CARROTS
Za'atar, Labne | 15

CHARRED BROCCOLINI
Lemon Gremolata | 17

CREAMED SPINACH
Swedish Spice | 14

ROSEMARY GARLIC FRIES
Black Garlic Aïoli | 15

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

CHEF'S MUSHROOM MEDLEY
Daily Selection, Garlic Butter | 21

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

ROASTED HONEYNUT SQUASH
Pomegranate, Sage Brown Butter | 18

MAC & CHEESE
Shell, Mixed Cheeses | 15
Add Lobster | +23

BABY POTATOES
Maple Bacon, Sour Cream,
Cave Aged Cheddar | 16

POTATO PURÉE | 14

JASMINE RICE | 7

STEAK TOPPINGS

BLUE CRAB OSCAR
Asparagus, Béarnaise | 20

ROASTED MARROW BONE | 15

FOIE GRAS STEAK*
Caramelized Plum | 24

SEASONAL TRUFFLE | MP

BLUE CHEESE CASSEROLE
Crust for Two | 13

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RAW BAR

SOUTH BAY BLONDE OYSTERS *

Frozen Mignonette

1/2 Dozen	24	One Dozen	44
Add Kaluga Caviar	12		24

DUXBURY PETITE OYSTERS *

1/2 Dozen	26	One Dozen	48
Add Kaluga Caviar	12		24

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

SHRIMP COCKTAIL

U-8 Shrimp, Wasabi Cocktail Sauce | 28

MING'S TUNA TARTARE *

Avocado, Ponzu, Everything Spice Lavash Crackers | 32

MAINE UNI TOAST *

Smoked Trout Caviar, Bone Marrow Emulsion, Ponzu | 29

KALUGA CAVIAR SERVICE | 100

Egg, Caper, Crème Fraiche, Chives, Shallots, Challah

KALUGA CAVIAR BUMP!* 10 Grams | 12