

M A S O N S

S T E A K H O U S E

SEAFOOD PLATTER

(SERVES 2)
Eight Oysters,
Four Shrimp Cocktail,
Blue Crab Cones,
Lobster Salad | 95

SHRIMP COCKTAIL
U-8 Shrimp,
Wasabi Cocktail Sauce | 24

SEAFOOD TOWER

(SERVES 4)
Sixteen Oysters,
Eight Shrimp Cocktail,
Blue Crab Cones,
Lobster Salad,
Smoked Fish Pâté | 180
Add 1oz Tin Platinum Osetra Caviar | 90

SOUTH BAY BLONDE OYSTERS*
Frozen Mignonette
1/2 Dozen | 24 One Dozen | 46
Add Kaluga Caviar | 10 | 20

APPETIZERS

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

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

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

ROCKEFELLER STYLE OYSTERS*
Tarragon, Celeriac, Watercress, Smoked Bacon | 23

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

COAL ROASTED PRAWNS
Harissa, Lemon Aioli, Black Lime | 27

WILD SPANISH OCTOPUS
Almond Skordalia, Red Olive, Pinot Noir Syrup | 22

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

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

WAGYU RAVIOLI
Hand Folded Wagyu Beef Ravioli,
Lemon Sage Butter | 29

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, young children, pregnant women, and the elderly.



M A S O N S

S T E A K H O U S E

ENTRÉES

- TRUFFLE ALFREDO

Wild Mushrooms, Parmigiano | 28

Add Seasonal Truffle | MKT
- CLASSIC BOLOGNESE

House-Made Pappardelle Noodles, Cured Egg | 32
- LUMACHE ALLO SCOGLIO

Squid Ink Pasta, Shrimp, Scallop, Lobster, Chili Oil | 38
- “ALMOST” VODKA SAUCE

Rich Tomato Sauce, Mafaldine Noodles | 26

Add Porcini Meatballs | 12
- PEPPERED SCOTTISH SALMON*

Béarnaise with Smoked Trout Caviar, Cucumber | 38
- ROAST HALF CHICKEN

Wilted Greens, Sweet & Sour Glaze, Served Sliced | 34
- SLOW-COOKED PORK CHOP*

Herbed Semolina Polenta, Apricot Mostarda, Demi-Glace | 38
- PAN ROASTED DUCK BREAST*

Guanciale, King Oyster Mushrooms, Sweet Corn Consommé | 38

Add Foie Gras Steak | 22

SIGNATURE CUTS

- LAMB CHOPS*

4 Bone / US Raised

Chimichurri | 64
- JAPANESE WAGYU SIRLOIN*

A5 Grade / Sliced

Ponzu Sauce

4 oz. | 80

8 oz. | 150
- PORTERHOUSE*

32 oz. / Prime / Sliced

Ponzu, Masons Steak Sauce, Béarnaise

Garlic Smothered Mushrooms | 165
- LIONS MANE STEAK

Locally Cultivated Mushroom

Masons Steak Sauce | 38

STEAKS

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

- FILET MIGNON*

8 oz. / Hand-Cut | 52
- NEW YORK STRIP*

12 oz. / Prime / Neesvig's | 57
- DRY-AGED BONE-IN NY STRIP*

16 oz. / Prime | 89
- GRASS-FED RIBEYE*

16 oz. / Niman Ranch | 72
- BONE-IN RIBEYE*

18 oz. / Prime | 68

SAUCES

First sauce complementary, additional sauce \$5 each

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

ADD ONS

- CREAMY HORSERADISH

Brandy Reduction, Toasted Peppercorn Mélange | 9
- BLUE CHEESE CASSEROLE

Crust for Two | 12
- SAUCE FLIGHT

Tasting of All 6 Sauces | 20
- KALUGA CAVIAR BUMP!*

10 Grams | 20
- FOIE GRAS STEAK*

Caramelized Plum | 22
- SEASONAL TRUFFLE | MP

SIDES & MORE

- SAUTÉED ASPARAGUS

Truffle Vinaigrette, Parmigiano | 16
- SPICE ROASTED CARROTS

Za'atar, Labne | 13
- CREAMED SPINACH

Swedish Spice | 13
- GREEN THUMB FARMS FRIES

Black Garlic Aioli | 12
- CLASSIC MARINARA

Mafaldine Noodles | 16
- CRISPY BRUSSELS SPROUTS

Cilantro, Honey, Fermented Chili Paste | 14
- BLUE CRAB OSCAR

Asparagus, Béarnaise | 23
- CHEF'S MUSHROOM MEDLEY

Daily Selection, Garlic Butter | 19
- CRAB FRIED RICE

Jumbo Blue Crab, Nuoc Cham

Caramel, Kaffir Lime | 37
- MAC & CHEESE

Ditalini, Mixed Cheeses | 14

Add Lobster | 12
- BABY POTATOES

Maple Bacon, Sour Cream, Cave Aged Cheddar | 15
- POTATO PURÉE

Half Robuchon | 13
- JASMINE RICE

Steamed | 6



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AFTER DINNER DELIGHTS

MAROLO GRAPPA & CAMOMILLE | 24

DESSERT WINE FLIGHT

Pick 3 from Kracher, Suduiraut, Kopke, Ben Ryé | 30

2021 KRACHER AUSLESE 375ML
Burgenladn, Austria | 15 / 60

2010 CHÂTEAU D'YQUEM 375ML
Sauternes, France | 650

2022 CASTELNAU DE SUDUIRAUT 375ML
Sauternes, France | 16 / 60

KOPKE 20 YEAR TAWNY
Porto, Portugal | 20 / 155

2020 DONNAFUGATTA BEN RYÉ 375ML
Sicily, Italy | 27 / 105

VALDESPINO PX CANDADO 375ML
Xeres, Spaine | 35

2005 KOPKE COLHEITA 375ML
Porto, Portugal | 165

2019 NIEPORT L.B.V. 750ML
Porto, Portugal | 165



NIVEAUX
PÂTISSERIE

Here at Masons, our desserts are crafted by Pastry Chef Robert Gonzalez, the talent behind our sister bakery, Niveaux Patisserie—where its exquisite French pastries will transport you straight to Paris. Each of our desserts are freshly made every day with imported French flour, chocolate, and butter, bringing the art of Niveaux right to your table.

Niveaux also offers full-service brunch - served daily- featuring gourmet dishes and pastries, with perfectly paired wines and cocktails.

Hosting an event?

Niveaux offers exceptional catering options, perfect for any occasion.

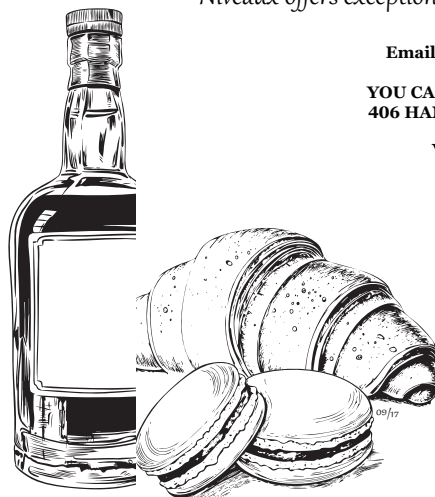
Email info@niveauxpatisserie.com

YOU CAN FIND US IN NORTH QUINCY
406 HANCOCK ST, QUINCY, MA 02171

VISIT OUR WEBSITE:



niveaux.patisserie



DESSERTS

BANANA FOSTERS PAVLOVA

Brown Sugar Meringue,
Caramelized Banana
Cremeux, Rum Caramel | 18

PUMPKIN PATCH

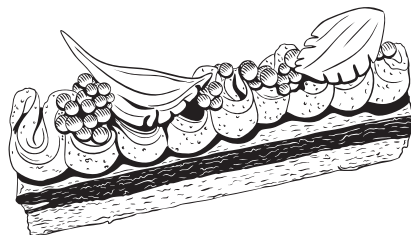
Pumpkin Cheesecake, Milk
Chocolate Espresso Filling,
Pepita Soil | 18

MAPLE BLOSSOM

Caramelized White Chocolate,
Sage Apple Compote,
Maple Cotton Candy | 20

NIVEAUX DE CHOCOLAT

French Chocolate Mousse,
Cherry Caviar,
Hazelnut Rocher Crunch | 19



FROZEN DESSERTS & CONFECTIONS

TIRAMISU BAKED ALASKA

Mascarpone Ice Cream,
Espresso Cake,
Kahlua Ganache | 20

CHEF'S SELECTION OF SORBET

Apple Cider, Fig, Cranberry Orange | 16

CHEF'S SELECTION OF ICE CREAM

Sweet Potato Pie, Pecan Praline,
Caramel Apple | 16

AFFOGATO

Marcona Almond Bark,
Tanzania Vanilla Bean Ice Cream | 12

MASONS' MIGNARDISE FLIGHT

Chef's Selection of
Housemade Bonbons
& Macarons | 16

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