



## NEWS RELEASE

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### **MAKE IT A MASON STREET GRILL SUMMER**

*Mason Street Grill Launching Summer Promotions to Celebrate Fun in the Sun*

**MILWAUKEE – June 16, 2017** – [Mason Street Grill](#), part of the [Marcus® Restaurants Group](#), today unveiled its top ways to celebrate the summer on Mason Street, including special pricing on handcrafted cocktails on the patio all-summer long, a lobster dinner experience on Tuesdays, half price bottles of wine after Jazz in the Park on Thursdays, a traditional Wisconsin prime rib dinner on Saturdays, and a special prix fixe menu on Sundays and Mondays.

“We all love summertime in Milwaukee and can’t wait to enjoy the beautiful weather. With downtown buzzing, Mason Street Grill welcomes our regular guests and new customers in for a break from the sun and to treat themselves with our exceptional summer experiences,” said Cecil McGrew, general manager at Mason Street Grill. “Not only are we serving delicious specialty cocktails at special summer prices on our outdoor patio, we’re bringing in fresh seafood every week for our lobster dinner, and much more.”

#### **Pitchers on the Patio**

Throughout the summer, Milwaukeeans can enjoy al fresco dining and pitchers of delicious handcrafted cocktails on Mason Street Grill’s outdoor patio area. At only \$14.00 a pitcher, these cocktails are a refreshing way to enjoy the pleasant breezes from Lake Michigan and Milwaukee’s beautiful summer weather. The cocktails available on the Mason Street Grill patio include:

- **Spiked Berry Lemonade** – A refreshing cocktail made with Absolut Citron vodka, St-Germain Elderflower liqueur, strawberry purée, lemonade and basil.
- **Blueberry Thyme Gin & Tonic** – A tasty concoction of Langley’s gin, muddled blueberry, lime and thyme topped with tonic. For a twist, it can be served frozen.
- **Peach Margarita** – Made with Sauza Hornitos Plata tequila, peach purée, fresh lime and Grand Marnier with a salted chili rim.
- **All Day Rosé Sangria** – Made with Charles & Charles Rosé with strawberry, raspberry and a kiss of peach, then topped with Segura Viudas Cava Brut.
- **Select, refreshing wines, such as:**
  - Mazzoni Pinot Grigio from Montalcino, Italy
  - Charles & Charles Rosé from Columbia Valley, Washington

**Feature Dinner Menu Sundays and Mondays – Begins June 18**

Starting Sunday, June 18, Mason Street Grill will host a featured prix fixe dinner menu on Sunday and Mondays from 5:00 to 9:00 p.m. The three-course prix fixe dinner will feature:

- First Course Choice – Mason Street Grill signature chopped salad or soup du jour
- Second Course Choice of Entrée – Amish Country herb-roasted half chicken with roasted carrots or 10 oz. prime Coulotte steak with French fries
- Third Course Choice of Dessert – Chef Weber’s signature carrot cake or flourless four-layer double chocolate cake

During Sunday and Monday dinner, bottles of Mason Street Grill’s house white and red wine will be \$22.00 per bottle. *Sunday and Monday dinner at Mason Street Grill costs \$24.95 per person.*

**Lobster Dinner Tuesdays – Begins June 20**

Mason Street Grill will offer fresh lobster dinners every Tuesday, starting June 20. From 5:00 to 9:00 p.m., guests can enjoy a special seafood experience with large fresh lobsters direct from coastal Maine.

“After a visit to Maine, our team wanted to bring the fresh quality seafood from the Atlantic

Ocean back home to Milwaukee,” said Chef Kenneth Hardiman, executive chef of Mason Street Grill. “We appreciate the value of purchasing fresh ingredients, ensuring our guests have a quality culinary experience, so we will be offering the best quality, hand-selected lobsters for our summer special. We will also be changing the preparation throughout the summer. Our guests will be able to enjoy our delectable lobster and mussel stew one visit, and a lobster risotto or lobster roll the next visit. I will be drawing on my background having worked in kitchens across the country, so each dish will have a unique take on this delicacy.”

*Mason Street Grill’s summer lobster dinner will be sold at market price and is available while supplies last.*

### **Keep the Music Going Once The Park Goes Dark – ½ Price Bottles of Wine and Specialty Cocktails After Jazz in the Park**

Need a place to go after Jazz in the Park ends? Mason Street Grill will be offering half price bottles of select wines and \$6 blueberry pie martinis starting at 7:00 p.m. every Thursday throughout the summer. Mason Street Grill closes at 12:00 a.m. Thursday nights.

“Our selection of reds, whites, rosés and sparkling wine options was greatly expanded over the past several months. To keep the spirit of Jazz in the Park alive once the music stops, we will select several of these specialty bottles each week for guests to enjoy at a great price,” said McGrew. “When paired with the exceptional live music Mason Street Grill offers throughout the week, the restaurant makes for a wonderful place to keep the evening buzzing after Jazz in the Park goes dark.”

### **Prime Rib Dinners Saturdays – Starts June 24**

Make your Saturday dinner quintessentially Wisconsin with prime rib at Mason Street Grill. Starting Saturday, June 24, Mason Street Grill will offer a prime rib dinner special every Saturday throughout the summer. The salt, garlic and herb crusted prime rib cuts will be served with a loaded baked potato and a house chopped salad. Guests can order either a king or queen size prime rib cut.

*The king cut prime rib dinner (16-ounce prime rib) will cost \$45.00, and the queen cut prime rib dinner (10-ounce prime rib) will cost \$32.00. This special is available while supplies last.*

More information about Mason Street Grill is available at <http://www.masonstreetgrill.com/>.

### **About Mason Street Grill**

Located in Downtown Milwaukee, the award-winning Mason Street Grill is the place where Milwaukee works and plays. Serving lunch, dinner, after work cocktails, appetizers and more, Mason Street Grill is the quintessential neighborhood restaurant for Milwaukee residents and visitors alike. Mason Street Grill's open kitchen serves creative, regional American cooking that reflects the bounty and vitality of Wisconsin. The wood fired oven and grill supply the best Midwestern steaks, chops, seafood and hearth baked breads and flatbreads, which create the centerpieces of the menu. Wisconsin's rich farmlands help produce a menu steeped in tradition and splashed with the flair and creativity reflective of urban Milwaukee. For the fifth year in a row, Mason Street Grill has achieved [Wine Spectator's Award of Excellence](#), for its' offering of more than 90 diverse and quality wine selections and wine pairings. With a vibrant bar scene, bustling dining room, lounge, elegant private dining and exciting menu, Mason Street Grill is the place to experience the best elements of the region: wonderfully fresh cuisine, expert service and an unmatched atmosphere.

### **About Marcus Restaurant Group**

Milwaukee-based Marcus Restaurant Group, an operating unit of [Marcus Hotels & Resorts](#), develops and operates distinctive nationwide establishments ranging from casual and fine dining to trendy lounges and creative concepts. From cuisine and cocktails to ambiance and vibe, each Marcus Restaurant Group experience is carefully designed to fuse with the local scene, offering the finest quality farm-to-table products, wine and craft beverages and inspired dishes that cater to every taste. Award-winning concepts include Miller Time Pub & Grill, ChopHouse, Mason Street Grill and The SafeHouse. Frequent diners are encouraged to partake in the Marcus Rewards loyalty program at participating restaurants, bars and lounges at:

<http://www.marcusrewards.com>. For more information on Marcus Restaurant Group please visit <http://www.marcusrestaurants.com> or visit [Facebook](#) and [twitter](#) for the latest news and updates.

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