

APPETIZERS

LAMB MEATBALLS | 13

Mint Pesto, Tzatziki Sauce

GRILLED OCTOPUS | 18

Hummus, Chimichurri, Red Pepper Harissa, Greek Yogurt, Sumac, Grilled Lemon

BEEF CARPACCIO* | 16

Shaved Black Angus, Citrus Mustard, Capers, Parmesan, and Baby Arugula

HOUSE SPECIALTIES

MARYLAND CRAB CAKE – ORIGINAL 1950'S RECIPE | 20

Maque Choux with Tomatillo, Smoked Heirloom Tomato Sauce

FRIED SURF CLAMS – HOUSE SPECIALTY | 13

Buttermilk Batter, Tartar Sauce, Lemon

SEARED AHI TUNA* | 22

Sriracha Mayo, Seaweed Salad, Kalbi, Sesame Crisps

MARGHERITA FLATBREAD | 14

Fresh Tomato Sauce, Marinated Mozzarella, Fresh Basil

SOUP & SALAD

SEAFOOD GUMBO | 12

Fresh Seafood, Okra, Crab Fried Rice

MASON STREET GRILL

SIGNATURE CHOPPED SALAD | 13

House Mustard Horseradish Dressing, Bacon, Egg, Onion, Tomato, Cucumber, Avocado

CAESAR | 12

Crisp Romaine, Garlic Croutons, Parmesan, Anchovy

SIDES

★ CREAMED CORN | 11

★ ROASTED BROCCOLI - Red Pepper Flakes | 11

★ FIRE-ROASTED MUSHROOMS | 11

★ ROASTED GARLIC MASHED POTATOES | 10

WHITE CHEDDAR & SMOKED GOUDA

MACARONI & CHEESE | 14

Add Bacon \$4

STEAKS

★ PETITE FILET MIGNON* 7 OZ. | 45

★ NEW YORK STRIP* 12 OZ. | 48

★ BONE-IN RIBEYE* 18 OZ. | 65

UPGRADES

★ PAN ROASTED WILD MUSHROOMS | 9

BRANDY PEPPERCORN SAUCE | 5

BLACK GARLIC BORDELAISE | 5

BÉARNAISE | 5

FISH

★ CHEF'S DAILY FISH* | MARKET PRICE

Grilled Fish, Lemon-Herb Butter

★ PAN SEARED SALMON* | 38

Farro, Kale, Tarragon Butter

HERB CRUMB HALIBUT* | 50

Roasted Pepper Sauce, Lemon Beurre Blanc, Jalapeño Relish

CLASSIC DINNERS

★ FORK & KNIFE BBQ BABY BACK RIBS | 34

Ginger Coleslaw, French Fries

Half Rack 24

★ STEAK & FRIES* | 32

Prime Coulotte Steak, House Steak Sauce

★ PAN ROASTED CHICKEN | 30

Sweet Potato Hash, Wild Mushrooms, Pan Jus

64-HOUR BRAISED SHORT RIBS | 32

Garlic Mash Potato, Cipollini Demi,

Shaved Horseradish, Watercress

BEEF SHORT RIB PASTA | 24

Garlic Chile Butter, Fresh Tomato Sauce,

Shaved Parmesan, Pappardelle Pasta

MASON STREET GRILL BURGER* | 18

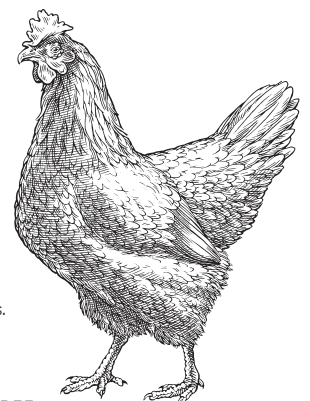
10 oz. Black Angus Chuck and Sirloin,

Honey Glazed Onions, Muenster Cheese, House Relish

There will be a 20% Service Charge added to all parties of six or larger.

* Whether dining out or preparing food at home, consuming raw or under cooked meats, poultry and seafood may increase your risk of foodborne illness.

★ MENU ITEM CAN BE PREPARED GLUTEN-FREE



a Classic American Grill

WINES BY THE GLASS

Red

**JUSTIN VINEYARDS, PASO ROBLES
CABERNET SAUVIGNON | 18**
Central Coast, CA

**RODNEY STRONG ESTATE, ALEXANDER VALLEY,
CABERNET SAUVIGNON | 14**
Sonoma County, CA

HEDGES CMS CABERNET SAUVIGNON | 15
Columbia Valley, WA

HESS ALLOMI CABERNET SAUVIGNON | 22
Napa Valley, CA

TRUCHARD, CARNEROS, NAPA VALLEY | 20
Napa / Sonoma, CA

McMANIS MERLOT | 10
Lodi, CA

BELLA GLOS LAS ALTURAS PINOT NOIR | 20
Central Coast, CA

MEIOMI PINOT NOIR | 12
North Coast, CA

BEAR FLAG ZINFANDEL | 17
Sonoma Country, CA

**BARONS DE ROTHSCHILD LENGENDE ROUGE
RED BLEND | 12**
Médoc, Bordeaux, France

**BLACKBIRD VINEYARDS ARISE NAPA VALLEY
PROPRIETARY RED | 24**
Napa Valley, CA

ROBERT FOLEY THE GRIFFIN | 26
Napa Valley, CA

**BODEGAS EL COTO DE RIOJA
'COTO DE IMAZ' RESERVA | 12**
Spain

ANTINORI VILLA ANTINORI TOSCANA | 14
Tuscany, Italy

Sparkling

ZARDETTO Z BRUT PROSECCO DOC | 14
N.V., Veneto, Italy

ROSE D'OR | 12
N.V., Bordeaux, France

LUNETTA PROSECCO | 10
Veneto, Italy

TAITTINGER CHAMPAGNE BRUT LA FRANÇAISE | 18
Champagne, France

UMBERTO FIORE MOSCATO D'ASTI | 9
Asti, Piedmont, Italy

VEUVE CLICQUOT CHAMPAGNE | 24
Champagne, France

White

ROMBAUER SAUVIGNON BLANC | 15
Napa Valley, CA

SANTA CRISTINA PINOT GRIGIO | 10
Italy

'STONE CELLARS' BY BERINGER, PINOT GRIGIO | 8
CA

ECHO BAY SAUVIGNON BLANC | 10
Marlborough, South Island, New Zealand

FRANK FAMILY VINEYARDS CHARDONNAY | 17
Napa / Sonoma, CA

**ST. CHRISTOPHER PIESPORTER GOLDTRÖPFCHEN
RIESLING SPÄTLESE | 9**
Mosel, Germany

**TOAD HOLLOW FRANCINE'S SELECTION
"UNOAKED" CHARDONNAY | 10**
Mendocino, CA

TREFETHEN DOUBLE T CHARDONNAY | 13
Napa Valley, CA

TREFETHEN DRY RIESLING ESTATE | 18
Napa Valley, CA

WITHER HILLS ROSÉ | 9
Marlborough, South Island, New Zealand

HOMEMADE QUENCHERS

Lightly Sweetened | 6

**RASPBERRY CHILLER
BLUEBERRY SPARKLER
GINGER HIBISCUS**

PEPSI PRODUCTS 3

ICED BLACK TEA 3

ACQUA PANNA / S. PELLEGRINO 6.50

ASSORTED TEAS 5.50

COFFEE 3

ESPRESSO 4

CAPPUCCINO 6

CAFÉ LATTE 6

WEEDEN CREEK FRENCH PRESS 8

DESSERTS

WEBER'S CARROT CAKE | 8
Vanilla Cream Cheese Frosting

**DAILY FRESH HOMEMADE SORBET
& ICE CREAM | 2.50**
Ask About Today's Selections

DARK CHOCOLATE CAKE | 8
Fruit Sauce



Scan Code to View
Our Complete Wine
and Beverage Menu

A Classic American Grill

Loosen your tie, take a seat and enjoy. Mason Street Grill is about high-quality wood-grilled steaks, fresh seafood and comfortable cocktails. We want you to feel at home and hope you'll settle in and stay a while!