

# APPETIZERS

## WOOD OVEN GLAZED BACON | 12.50

Sweet and Salty

## ★ BLUE CRAB & BACON DEVILED EGGS | 10.50

Double Yolk, Shallots, Mustard

## TUNA POKE | 14

Toasted Sesame Seeds, Scallions, Tobiko Caviar

## OYSTER ON THE HALF SHELL | 16

Half Dozen, West and East Coast Selection

## ★ WOOD OVEN ROASTED OYSTERS

### CASINO | 16

Garlic Butter, Sweet Bell Peppers, Oregano, Parmesan Bread Crumbs

### ROCKEFELLER | 16

Spinach, Pernod, Blue Crabmeat, Nueske's Bacon

## ★ WOOD ROASTED SHRIMP SCAMPI | 16.50

Roasted Garlic, Lemon, Herbs, Shallot Butter

## ★ VERACRUZ SHRIMP COCKTAIL | 14

Laughing Bird Poached Shrimp, Cholula Sauce, Avocado, Onion, Cilantro

## MARYLAND CRAB CAKE | 17.50

Sweet Corn Succotash, Smoked Heirloom Tomato Sauce

## FRIED SURF CLAMS | 11.50

Buttermilk Batter, Tartar Sauce, Lemon

## ★ CHARCUTERIE BOARD | 14

Four Cured Meats, Liver Crostini, House-Made Mustard, Apricot Jam

*Add select Wisconsin Cheeses \$3.00 each*

## SEARED AHI TUNA | 18

Wasabi, Soy and Dynamite Sauce

# FLATBREAD

## SMOKED BACON & CARAMELIZED ONION | 12.50

Shaved Apple, Fromage Blanc, Pleasant Ridge Alpine Cheese, Cracked Pepper

## CREAMY GOAT CHEESE & SPICY TOMATO | 11.50

Sherry Vinegar, Garlic, Almonds, Niçoise Olives

## GYPSY SALAMI & MOZZARELLA | 12.50

Shaved Red Onion, Tomato Sauce

# SOUPS & SALADS

## FRENCH ONION SOUP GRATINÉE | 8.50

Six Onions, Brandy, Gruyère

## ★ SEAFOOD GUMBO | 8.50

Fresh Seafood, Okra, Crab Fried Rice

## ★ BLUE CHEESE WEDGE SALAD | 10.50

Bacon, Egg, Red Onion, Tomato

## MASON STREET GRILL SIGNATURE CHOPPED SALAD | 10

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

## ★ CAESAR SALAD | 12

Crisp Romaine, Garlic Croutons, Anchovy

## ★ MIXED GREENS & APPLE | 12.50

Prosciutto, Humboldt Fog Goat Cheese, Almonds, White Balsamic Vinaigrette

## WARM BACON & SPINACH SALAD | 12.50

Hot Bacon Dressing, Lollo Rosso, Sliced Mushrooms, Shaved Onion, Nueske's Bacon, Poached Egg

# STEAKS & CHOPS

*Included Sauce Selections: Béarnaise, Roasted Shallot Bordelaise or Peppercorn*

**FILET MIGNON 10 OZ. | 45**

**BONELESS PRIME RIB-EYE 18 OZ. | 56**

**AUSTRALIAN WAGYU NEW YORK STRIP 12 OZ. | 52**

**PETIT FILET 7 OZ. | 38**

**NEW YORK STRIP 14 OZ. | 44**

**STRAUSS VEAL TENDERLOIN OSCAR | 38**

King Crab, Asparagus, Hollandaise

**FILET MEDALLIONS AU POIVRE | 38**

Two 3.5 oz. Filet Medallions, Tri-Color Pepper Crust, Green Peppercorn Cabrales Jus

# UPGRADES

★ **MAYTAG BLUE CHEESE CRUSTED | 5**

★ **PAN ROASTED WILD MUSHROOMS | 6**

★ **SWEET CIPOLLINI ONIONS | 4**

★ **NUESKE'S BACON | 6**

★ **KING CRAB OSCAR STYLE | 12**

★ **WOOD ROASTED SHRIMP SCAMPI | 16**

★ **PAN SEARED JUMBO SCALLOPS (2) | 17**

# FISH & SEAFOOD

**BAR HARBOR MUSSELS | 24**

Tarragon Cream Sauce, Fingerling Potatoes, Rouille Crostini

**HERB CRUMB CRUSTED SEA BASS | 42**

Roasted Pepper Sauce, Pickled Jalapeño Relish

**SCALLOPS CELIA | 40**

Truffled Creamed Spinach, Roasted Sweet Corn, Smoked Tomato Cream Sauce

**BBQ SHRIMP | 19**

Buttered Jasmine Rice, Seasonal Vegetables, Beurre Blanc

**PAN SEARED ATLANTIC SALMON | 35**

Tuscan White Beans, Roasted Tomato Confit, Gremolata

**BLACKENED MAHI MAHI | 35**

Sweet Corn Succotash, Smoked Heirloom Tomato Sauce

**SAUTÉED RAINBOW TROUT | 28.50**

Preserved Lemon, Brown Butter, Capers, Spinach

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

★ MENU ITEM CAN BE PREPARED GLUTEN-FREE

# CLASSIC DINNERS

## **FORK & KNIFE BBQ BABY BACK RIBS | 29.50**

Ginger Coleslaw, French Fries  
*Half Rack \$20.50*

## **STEAK & FRIES | 30**

Prime Coulotte Steak, Choice of Béarnaise or House Steak Sauce

## **PARMESAN & BUTTERNUT SQUASH RAVIOLI | 17.50**

Sautéed Spinach and Wild Mushroom with Sage-Browned Butter

## **MASON STREET GRILL BURGER | 15.95**

10 oz. Black Angus Chuck and Sirloin, Honey Glazed Onions, Muenster Cheese, House Burger Relish

## ★ **ROASTED HALF CHICKEN | 28**

Amish Country Herb-Roasted Chicken, Roasted Root Vegetables

## **CHICKEN POT PIE | 18**

Mushrooms, Carrots, Onions, Tarragon, Butter Crust

## **BERKSHIRE PORK BELLY | 24**

Maple Cured, Cinnamon Whiskey Braised Apples, Roasted Cabbage

## ★ **64-HOUR BRAISED SHORT RIBS | 24**

Glazed Cipollini Onions, Sweet Potato Chipotle Purée

## SIDES

### ★ **DELMONICO POTATOES | 8**

### ★ **CREAMED CORN | 9**

### ★ **ROASTED BROCCOLI RED PEPPER FLAKES | 8**

### ★ **SAUTÉED OR WHITE TRUFFLE CREAMED SPINACH | 10**

### ★ **FIRE-ROASTED MUSHROOMS | 9**

### ★ **ROASTED GARLIC MASHED POTATOES | 9**

### ★ **WHITE CHEDDAR & SMOKED GOUDA MACARONI & CHEESE | 11** *Add Crab or Bacon \$4.00 each*

### ★ **ROASTED CARAMELIZED BRUSSELS SPROUTS | 10**

### ★ **TODAY'S VEGETABLE | 9**

### **TRIO OF SIDES Pick Any Three | 18**



## The Grill

Our signature dishes are created using a custom wood-burning oven and grill, lightly flavoring your food with oak and fruit woods. You'll notice the difference.

# MARTINIS

## **WHITE RASPBERRY | 12**

Raspberry Vodka, Godiva® White Chocolate Liqueur, White Crème de Cacao, Chocolate Sauce

## **AVIATION | 12**

Gin, Maraschino Liqueur, Cream de Violette, Lemon Juice

## **THE VESPER | 14**

Bombay Sapphire® Gin, Vodka and Lillet Blanc, Shaken... Not Stirred

## **THE CITRUS | 13**

Citrus Vodka, Pomegranate Juice, Pomegranate Liqueur, Fresh Lemon Juice

## **LEMONHEAD | 12**

Citrus Vodka, Fresh Lemonade, Crushed Lemonhead® Rim

## **FIVE FIFTEEN | 14**

Raspberry Vodka, Malibu Rum, Fruit Juices, Champagne Float

# HANDCRAFTED COCKTAILS

## **FRENCH 75 | 12**

Gin, Champagne, Lemon Juice, Simple Syrup

## **POMEGRANATE MULE | 12**

Vodka, Pomegranate Juice, Ginger

## **CARAMEL MANHATTAN | 14**

Irish Whiskey, Caramel Vodka, Sweet Vermouth, Pineapple Juice, Peychaud's Bitters

## **BROOKLYN | 12**

Bourbon Rye, Dry Vermouth, Maraschino Liqueur, Orange Bitters

## **THE MASON JAR | 14**

Spiced Rum, Port, Orange, Pineapple and Lime Juices, Simple Syrup, Bitters

## **BARREL AGED OLD FASHIONED | 14**

Secret Bond Brandy Cocchi Americano, Trinity Bitters

## **ROB ROY RITZ | 24**

Macallan 12, Cocchi Vermouth di Torino, Grand Marnier, Orange Peel

## **NEGRONI'S DEATH | 12**

Death's Door Gin, Campari, Carpano Antica Vermouth

## **CRANBERRY MARGARITA | 14**

Silver Tequila, Pear Vodka, Lime Juice, Orange Liqueur, Cranberry Juice

## **SAZERAC | 14**

Bourbon Rye, Absinthe, Sugar Cube, Peychaud's Bitters

## **PICKLEBACK | 10**

Jameson® Whiskey with a Chaser of our House-Made Pickle Brine