

## APPETIZERS

Shrimp Cocktail  
Beef Carpaccio\*  
Dungeness Crab Cocktail  
Lobster Cocktail  
Chilled Alaskan King Crab Legs  
Alaskan Red King Crab Claws (ea)  
Caviar\*  
Oysters on Half Shell\*  
Jumbo Lump Crab Stuffed Mushrooms  
Steak Sashimi\*  
Seared Ahi Tuna\*  
Ahi Tuna Tartare\*  
Oysters Rockefeller\*  
Sautéed Shrimp  
Sautéed Sea Scallops\*  
Crab Cakes  
Escargot  
Bone Marrow\*  
Mastro's Seafood Tower  
Create your own selection of fresh, chilled shellfish  
presented on our signature iced seafood tower

## SUSHI SELECTION

Ahi Tuna Tostada  
Big eye tuna with fresh avocado, spicy onion salsa, and ponzu chili sauce.  
Maguro Lime Roll  
California chile tempura with big eye tuna, fresh avocado, ponzu sauce and curry oil.  
Clear Lobster Roll  
Spiny lobster tempura, mango, avocado, spicy mayo and masago (flying fish roe) rolled with fresh greens. Served with Chef Angel's signature lobster sauce and curry oil.  
Hamachi with Crispy Onions  
Hamachi sliced sashimi style. Served with fried thinly sliced Mexican green onions. Topped with ponzu truffle oil and truffle salt.  
Veggie Roll  
Tempura fried asparagus rolled with rice, cucumber, spicy mayo, yamagobo, avocado, red lettuce & sesames seeds. Served with spicy mayo.  
Jalapeno Tuna Sashimi  
Ahi Tuna sliced sashimi style, topped with fresh squeezed key lime juice, thinly sliced jalapenos, and ponzu chili sauce.

## SOUPS AND SALADS

French Onion Soup  
Caesar Salad  
Spicy Mambo Salad  
Beefsteak Tomato & Onion  
Beefsteak Tomato & Mozzarella  
Mastro's House Salad  
Warm Spinach Salad  
Iceberg Wedge  
Chopped Salad

## STEAKS AND CHOPS

Petite Filet\*8oz  
Filet\*12oz  
Bone-In Filet\* 12oz  
Bone-In Filet\* 18oz  
New York strip\*16oz  
New York Pepper Steak\*16oz  
"Chef's Cut" New York strip\*20oz  
Bone-In Kansas City Strip\*18oz  
Bone-In Ribeye\*22oz  
"Chef's Cut" Ribeye Chop\*33oz  
Porterhouse\*24oz  
Double Cut Porterhouse\*48oz  
Herb Roasted Chicken\*24oz  
Double Cut Pork Chop\*16oz  
Rack of Lamb\*22oz  
Veal Chop\*

## SEAFOOD

Chilean Sea Bass\*  
Ahi Tuna Sashimi Style\*  
Scottish Salmon Filet\*  
Alaskan King Crab Legs  
Twin Lobster Tails\*  
Live Maine Lobster\*

## POTATOES & FRESH VEGETABLES

Lobster Mashed Potatoes  
Gorgonzola Mac & Cheese  
Sweet Potato Fries  
1 lb. Baked Potato  
Twice Baked Potato  
Garlic Mashed Potatoes  
Scalloped Potatoes  
French-Fried Potatoes  
Shoestring Potatoes

Colossal Onion Rings  
Alaskan King Crab Black Truffle Gnocchi  
Green Beans with Sliced Almonds  
Roasted Brussels Sprouts  
Creamed Spinach  
Creamed Corn  
Sautéed Sugar Snap Peas  
Sautéed Mushrooms  
Spinach - Steamed or Sautéed  
Broccoli - Steamed or Sautéed  
Asparagus - Steamed or Sautéed

## DESSERTS

Mastro's Signature Warm Butter Cake  
Cherry Crisp  
Profiteroles  
Chocolate Sin Cake  
Crème Brulee  
Chocolate Covered Strawberries  
Fresh Seasonal Berries  
Cheesecake  
Key Lime Pie  
Chocolate Pudding

Pecan Pie Ala Mode  
Triple Chocolate Layer Cake  
Gelato (Chocolate or Vanilla Bean)  
Sorbet (Mango, Raspberry or Lemoncello)  
Johnnie Walker Flight Tray with Featured Dessert  
\*Items may be served raw or undercooked

Mastro`s is required by Maricopa Health Codes to inform our guests that consuming an raw or undercooked meat, shellfish, poultry, fish, eggs or any other food cooked to order may increase your risk foodborne illness.