



DINNER STARTERS

SOUP OF THE DAY	\$8
BIG EYE TUNA seared, pickled cucumber, red onion salad, wasabi soy cream	\$11
CLASSIC NEWFOUNDLAND MUSSELS white wine, garlic, red wine vinegar, basil pesto	\$13
DUO OF MOULARD DUCK pan seared foie gras, crispy duck confit pot stickers, mixed berry chutney	\$15
BABY ARTISANAL SALAD dried strawberries, dried cherries, toasted almonds, goat cheese, sherry vinaigrette	\$9
ROASTED BEET SALAD baby pears, spiced pecans, fourme d'ambert, balsamic vinaigrette	\$12
BUTTERNUT SQUASH RAVIOLIS country ham, sage, brown butter	\$10
TOMATO TART caramelized onion, basil, yellow frisee, balsamic glaze	\$11
CRISPY CHESAPEAKE OYSTER SALAD Boston bibb lettuce, bacon lardoons, cherry tomatoes, green goddess dressing	\$12

DINNER MAINS

NORWEGIAN SALMON wild mushroom crusted, garlic mash, green lentil ragout	\$27
ALASKAN HALIBUT herb crusted, baby spinach, roasted cauliflower, faro risotto, mushroom sauce	\$29
POACHED DAY BOAT SCALLOPS spaghetti squash, zucchini, thyme, slow-roasted tomato buerre blanc	\$28
CHICKEN MILANESE parmesan panko-crusted, broccolini, sundried tomato jasmine rice, buerre blanc	\$19
USDA PRIME 10 OZ CULOTTE STEAK truffled frites, creamed spinach, classic béarnaise	\$28
PORK SCHNITZEL braised red cabbage, hunter style spaetzle, lemon sauce	\$20
AUSTRALIAN RACK OF LAMB eggplant and goat cheese gratin, roasted garlic, tomato lamb jus	\$30

The staff of Mason's would like to thank you for joining us this evening.
Please understand each dish is prepared to order so that you may allow a reasonable amount of time for your dinner.

EXECUTIVE CHEF
Daniel Pochron



BAR MENU

CALAMARI crispy, sweet and sour dipping sauce \$11

VEGETABLE CRUDITÉS TEMPURA wasabi and yuzu dressing or Thai chili dipping sauce \$10

CHICKEN A LA' KING over buttermilk biscuits \$13

DEEP DISH QUICHE baby mixed greens, balsamic vinaigrette \$15

CRESTE DE GALLO PASTA peppers, tomatoes, spinach, capers, and olives \$15
add grilled chicken \$17 add grilled shrimp \$19

BABY ARTISANAL SALAD dried strawberries, dried cherries, toasted almonds, goat cheese, sherry vinaigrette \$11
add grilled chicken \$13 add 6 oz grilled tuna \$15

MASON'S CRAB CAKE SANDWICH challah roll, remoulade sauce, fries \$15

NEW ORLEANS CRAWFISH & OYSTER GUMBO white rice \$14

MASON'S BURGER 8 oz. grilled Angus burger, lettuce, tomato, challah roll, pickle, fries. Choice of Cheese: Provolone, Cheddar, Swiss, American \$12

NUREMBURGER BRATS sauerkraut, garlic mash and dijon \$13

STEAK FRITES grilled 8 oz steak, pommes frites, maître d' hotel butter \$15

THE ORIGINAL MASON'S MEATLOAF green beans, mashed potatoes, mushroom jus \$12

\$25 BOTTLE WINE SPECIALS

BV COASTAL ESTATES
RED BLEND
CALIFORNIA 2009

GOUGUENHEIM
CABERNET SAUVIGNON
MENDOZA, ARGENTINA
2009

LA POSTA COCINA
BLANCO DE BLANCOS
MENDOZA, ARGENTINA
2009

SANTA BARBARA
WINERY
CHARDONNAY
CALIFORNIA 2008

GOUGUENHEIM
SYRAH
MENDOZA, ARGENTINA 2008

DOMAINE PÉLAQUIÉ
CÔTES DU RHONE
FRANCE 2009

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