



Est. 1966

LUNCH MENU

STARTERS & SOUPS

- PEI Mussels** simply steamed with white wine, garlic, red onions and sweet Thai chili \$13
- Calamari** Salt and pepper fried with a sweet and sour dipping Sauce \$11
- Country Soup** with meatballs, fresh seasonal vegetables and parmesan cheese \$5.50/\$7.50
- Mason's Chili** with Cheddar Cheese and Fried Tortillas \$5.50/\$7.50
- Daily Soup** inquire with your server \$ Market Price
- Soup and Sandwich Half** inquire with your server for today's special \$12

SALADS

- Caesar Salad** Crisp Romaine with roasted garlic croutons \$11. Add grilled chicken \$13, grilled shrimp \$15, fried oysters \$15, or 6 oz grilled tuna \$15
- Cobb Salad** with roasted chicken, hard-boiled egg, sun-dried tomatoes, pickled onions, crumbled gorgonzola, bacon and avocado with red wine vinaigrette \$14 Substitute grilled shrimp OR grilled tuna \$15
- Davon Crest Baby Green Salad** with peppers, carrots, cucumbers, tomatoes, honey mustard vinaigrette \$11. Add grilled chicken \$13, grilled shrimp \$15, fried oysters \$15, or 6 oz grilled tuna \$15
- Grilled Marinated Beef Salad** with avocado, Apple Wood smoked bacon, olives, Roquefort cheese, tomato and mixed baby lettuces tossed in a cumin-roasted shallot vinaigrette \$15
- Shrimp Salad Plate** with your choice of two sides: fruit salad, pasta salad, potato salad, or coleslaw \$13.50
- Chicken Salad Plate** with your choice of two sides: fruit salad, pasta salad, potato salad, or coleslaw \$12.50
- Tuna Nicoise Salad** grilled tuna, hard boiled eggs, red bliss potatoes, haricot verts, capers, olives, and cherry tomatoes with mixed greens tossed in a balsamic vinaigrette \$15

MAINS

- Steak Frites** with green beans OR fries and maitre d' butter \$15
- Grilled Norwegian Salmon Fillet** tomato, onion, pepper soffritto and black olive tapenade \$16
- Mason's Daily Deep Dish Quiche** with a baby mixed greens, marinated mushrooms balsamic vinaigrette \$15
- Homemade Meatloaf** with green beans, garlic mashed potatoes and mushroom jus \$12
- Maryland Jumbo Lump Crab Cake** one 5 oz crab cake with fried green tomatoes and cheesy grits \$17

Split charges apply. Please inquire with your server.

EXECUTIVE CHEF
Daniel Pochron

COLD SIDE

Gobbler

Smoked turkey with munster cheese, sprouts, avocado, and lingonberry mayo on whole wheat bread \$9.50

Virginian

Honey glazed ham with Swiss cheese, lettuce, tomato and champagne mustard on rye bread \$8.50

Copenhagen

Liverwurst, onion, lettuce and champagne mustard on rye bread \$7.50

Texan

Rare roast beef on a roll with horseradish, Muenster cheese, lettuce and tomato \$9.50

Chicken Salad Sandwich

on wheat bread with lettuce and tomato \$8.95

Shrimp Salad Sandwich

on a Croissant with lettuce and tomato \$10

CHILDREN'S MENU

ALL ITEMS \$5.95

Grilled Chicken with roasted broccoli

The Double "F" Fresh fruit and French fries

The Triple "P" Buttered pasta with peas and parmesan

Slammers Mini Angus beef burgers with cheese and fries

Catfish Sticks-n-Chips

Cheese Pizza

Sloppy Joes

SIDES

Fruit Salad	\$4.50
Pasta Salad	\$4.50
Cole Slaw	\$4.50
Potato Salad	\$4.50
French Fries	\$3.95
Small Side Salad	\$5.50

HOT SIDE

Oyster Po Boy

Fried local oysters with remoulade and creamy coleslaw on a Challah roll \$12

French Connection

Roast beef with brie cheese, horseradish sauce on a toasted demi-baguette \$9.95

Texas Ranger

Roast beef with peppers, mushrooms, sautéed onions and provolone cheese on a toasted demi-baguette \$9.95

New Orleans

Smoked turkey with alfalfa sprouts, melted swiss, and mango chutney on a toasted croissant \$10

Charleston

Roasted turkey with avocado, tomato, bacon, mayo and provolone cheese on rye bread \$9.50

Kraut Reuben

Shaved corned beef with Swiss cheese, sweet sauerkraut and Russian dressing on rye (Also available with Turkey) \$8.95

Bulli Wrap

Beef tenderloin with diced tomatoes, shredded lettuce, cheddar cheese and balsamic vinaigrette in a spinach wrap \$11

Forgedda 'bout it!

New York style pastrami and corned beef with slaw, Swiss cheese, Russian dressing and pumpernickel bread \$9.50

Tuscany

Grilled portabella with baby spinach, fresh mozzarella, san marzano tomato and balsamic vinaigrette on a toasted demi-baguette \$9.50

Cousteau

Grilled Ahi Tuna steak with cilantro pesto, lettuce, tomato, red onion, and saffron aioli on ciabatta bread \$11

Napa

Marinated and grilled chicken breast on a toasted baguette, bacon, san marzano tomatoes, avocado, Provolone cheese and garlic aioli \$10.50

Gyro

Roasted top round of lamb with arugula, tomato, tzatziki sauce (traditional Greek sauce made with cucumber and yogurt) on grilled pita bread \$11

Burger and Fries

Grilled Angus Cheeseburger with herbed mayo, lettuce and tomato. Served with French Fries. Choice of Cheese: Provolone, Cheddar, Swiss or American \$12

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