

MASON

BAR AND KITCHEN

STARTERS

TOASTED HERB FOCACCIA - 8

herb and smoked brie whipped butter, sea salt

TOMATO BISQUE - 9

creamy garlic tomato bisque, creme fraiche, micro basil, little red hen sourdough toast points

SHISHITO PEPPERS - 12 GF

meyer lemon preserves, garlic, black salt, micro cilantro

BRUSSELS SPROUTS - 14 GF

cotija cheese, Fresno peppers, cilantro aioli, avocado, cilantro

SZECHUAN SMOKED RIBS (3) - 14 GF

gochujang honey glaze, Korean kimchi

PISTACHIO ENCRUSTED BRIE - 15

4 oz. local brie wheel, pistachios, blood orange marmalade, little red hen herb focaccia

BRAISED PORK BELLY - 15

Kurobuta pork belly, apple radish slaw, lemon maple glaze

SCALLOP TOAST - 17

2 jumbo u-10 scallops, little red hen sourdough, avocado creme fraiche, port wine reduction, frisee

BEEF TARTARE - 21 GF

USDA prime certified filet mignon, pickled onions, fried capers, dijon hollandaise, quail yolk, baby arugula

LOBSTER CORN DOGS (3) - 22

cold water tail meat, carnival batter, creole remoulade extra dog(s) - 8 ea.

LOCAL CRAB STACK - 23

fresh local crab, cucumber, heirloom tomatoes, avocado, bell pepper tapenade, preserved lemon aioli, crispy fried wontons

DUO OF YELLOWFIN - 24

tartare: avocado, sesame, citrus, shishitos
tataki: sesame crust, soy glaze, baby herbs

LOCAL CHARCUTERIE PLATE - 24

CHEESE PLATE - 18

ever changing local selections

STEAKS

ADD 2 JUMBO U-10 SEARED SCALLOPS - 12

ADD 6 OZ. BUTTER POACHED LOBSTER TAIL - 20

STEAK FRITES - 27 GF

8 oz. snake river farms American wagyu flat iron, house fried potatoes, sherry pan sauce

8 OZ. FLAT IRON - 33

American wagyu beef, cast iron butter poached red potatoes, caramelized onions and broccolini, beer mustard demi-glaze

14 OZ. BONELESS RIBEYE - 38 GF

root vegetable whip, braised broccolini, savory compound butter

18 OZ. DOUBLE R RANCH BONE-IN RIBEYE - 46 GF

root vegetable whip, braised broccolini, savory compound butter

FILET OF BEEF TENDERLOIN

6 OZ. - 36 / 10 OZ. - 42

USDA prime certified, cream cheese whipped potatoes, charred asparagus, wild mushroom mornay sauce

14 OZ. NEW YORK STRIP - 39 GF

American wagyu beef, espresso crusted, caramelized onions and blue cheese crumble, root vegetable whip, fried broccolini, dry stout and coffee gravy

20 OZ. PORTERHOUSE - 49

USDA prime certified, cream cheese whipped potatoes, local heirloom tri-color cauliflower, horseradish demi-glaze

SURF AND TURF - 54 GF

6 oz. filet mignon, butter poached 6 oz. cold water lobster tail, root vegetable whip, hollandaise sauce, grilled asparagus

SIDES

charred asparagus - 7 gf

root vegetable whip - 6 gf crispy fingerlings - 7 gf
smoked heirloom carrots - 7 gf frites - 7 gf
broccolini - 7 gf creamy gorgonzola polenta - 7 gf
ribbon pasta - 6 creamy parmesan risotto - 7 gf

SALADS

LOCALLY SOURCED WHENEVER POSSIBLE

CHICKEN - 6, AHI TUNA - 8, FLAT IRON STEAK - 8, TWO SCALLOPS - 12

CAESAR SALAD - 14

halved romaine lettuce, focaccia croutons, Spanish white anchovies, caper berries, shaved parmesan

SUPERKALE - 15 GF

marinated fava beans, San Joaquin gold cheese, marcona almonds, charred tomato vinaigrette

5 FARMS MARKET SALAD - 16

mixed greens, fried fennel chips, walnut praline, matchstick granny smith apple, manchego cheese, caramelized shallot vinaigrette

ENSALADA BURRATA - 17 GF

fresh burrata cheese, local heirloom tomatoes, raw basil pesto, San Marzano tomato glaze, port wine reduction, micro basil

SHAFT & WEDGE - 17 GF

butter leaf lettuce, old shaft "caveman" blue cheese, pork belly, heirloom watermelon radishes, buttermilk vinaigrette

ENTREES

HANDMADE ROASTED VEGETABLE RAVIOLI - 24

ricotta, parmesan, smoked gouda, corn, garlic, onions, saffron garlic cream sauce, roasted corn tapenade, crispy cilantro

MASON CARBONARA - 24

linguine, pork belly, pea tendrils, duck yolk, truffle oil, shaved parmesan cheese

OVEN ROASTED SWEET POTATO - 24 VEGAN, GF, DF

sweet potato, broccolini, asparagus, tuscan kale, smoked carrots, haricot verts, garbanzo bean puree, chili oil, sunflower seeds

PASTA PRIMAVERA - 24

house made ribbon pasta, basil cream sauce, shaved parmesan cheese, squash, cherry tomatoes, sun dried tomatoes, pine nuts, feta cheese, romesco, micro basil

RAGÚ RADIATORI - 26

tenderloin beef bolognese, cork screw pasta, mascarpone

THE YARD BIRD - 29 GF

Mary's organic, free-range, roasted 1/2 chicken, crispy fingerling potatoes, smoked heirloom carrots, sherry and garlic cream reduction

BEEF SHORT RIB - 32 GF

10 oz. boneless beef short rib, port wine braised, flash fried fingerling potatoes, asparagus, garlic au jus

CRISPY SKIN DUCK BREAST - 32 GF

8 oz. duck breast, root vegetable whip, pea tendrils, mixed berry compote

LAMB SIRLOIN - 32 GF

10 oz., root vegetable whip, smoked heirloom carrots, dry stout and coffee gravy

OSSO BUCO - 32

braised 16 oz. bone-in veal shank, ribbon pasta, cream sauce, smoked heirloom carrots, veal demi-glaze

WILD CORVINA SEA BASS - 32 GF

8 oz. filet, creamy parmesan risotto, tomato puree, frisee, red pepper tapenade

WILD CRISPY SKIN SALMON - 32 GF

8 oz. filet, creamy pesto risotto, asparagus tips and wild mushrooms, meyer lemon buerre blanc, romesco

HANDMADE LOBSTER RAVIOLI (5) - 33

Pacific lobster, cognac garlic cream sauce, asparagus

WILD MUSHROOM PASTA - 33

2 jumbo u-10 seared scallops, fresh wild mushrooms, home-made reginette pasta, sherry garlic cream sauce, spinach, prosciutto

CAST IRON SEARED SCALLOPS (4) - 34 GF

parsnip puree, sautéed spinach, port reduction, crispy garlic chips, romanesco

KUROBUTA PORK CHOP - 34 GF

14 oz. bone-in loin chop, sweet tea brined, creamy gorgonzola polenta, caramelized Brussels sprouts, brandy apple cider reduction

NEW ZEALAND RACK OF LAMB - 35

12 oz. rack, frenched, purple Peruvian potato gnocchi, charred asparagus, mustard demi-glaze