

Masō

Starters

FRESH OYSTERS MKT

fresh-grated horseradish, mignonette

KAMPACHI CRUDO 20

lightly grilled local Almaco jack, jalapeño sauce

TENDERLOIN TARTARE 24

blank angus tenderloin, shallot, caper, dijon aioli,
quail egg, grilled sourdough

STONE CRAB COCKTAIL MKT

mustard sauce

Chef Richard Demarse

Masō

Soup

FRENCH ONION SOUP 9

baguette, gruyere

SOUP DU JOUR

Salad

CAESAR SALAD 11

hearts of romaine, classic caesar dressing,
parmesan, lemon, bottarga

BLT WEDGE SALAD 15

iceberg, tomato, Nueske's bacon, green onion,
gorgonzola crumbles, blue cheese

Maso

Seafood

CRAB & HERB CRUSTED GROUPEL 45
corn coulis, roasted mushrooms

MISO GLAZED SEABASS 50
asian slaw

Steak

IBERIAN PORK SECRETO 59
piquillo romesco

6 OZ FILET MIGNON 45

9 OZ FILET MIGNON 55

14 OZ PRIME RIBEYE 69

Enhancements

6 OZ COLD WATER LOBSTER 26

OSCAR 20

BRANDY PEPPERCORN 5

COMPOUND BUTTER 4

Masō

Sides

TRUFFLED CREAM CORN 13

GINGER SOY BRUSSELS SPROUTS 12

MAC & CHEESE 18

POTATOES DAUPHINOIS 17

KOREAN LION'S MANE MUSHROOM BULGOGI 15

CARAMELIZED ONIONS 8

Dessert

BANANAS FOSTER 14 | 21

Brugal 1888 rum sauce

LEMON PANNA COTTA 11

seasonal fruit compote

CHOCOLATE TEMPTATION 12

chocolate, hazelnut, ganache