

MASTRO'S OCEAN CLUB



3720 Las Vegas Blvd. South • Las Vegas, NV 89109 (702) 798-7115
Dial (800) 774-3663, Press 2 Then Enter Ext. 1152
Email This Menu At: www.YourRC.com
Menu Items And Prices Subject To Change Without Notice



Mastro's Ocean Club Lunch Menu

served from 11:00am to 4:00pm daily

APPETIZERS

Shrimp Cocktail	17.95	Oysters Rockefeller	18.95
Dungeness Crab Cocktail	21.95	Ahi Tuna Tartare	17.95
Lobster Cocktail	MKT	Fried Calamari	13.95
Alaskan Red King Crab Claws	39.95	Beef Carpaccio	14.95
Snow Crab Claw (ea)	6.95	Caviar	MKT
Chilled Alaskan King Crab Legs	MKT		

SOUPS & STARTER SALADS

Boston Clam Chowder	10.95	Chopped Salad	9.95
Lobster Bisque	12.95	Mixed Green Salad	9.95
Beefsteak Tomato & Mozzarella	14.95	Caesar Salad	10.95

ENTRÉE SALADS & SANDWICHES

Caesar Salad with Grilled Chicken <i>or grilled shrimp \$19.95</i>	16.95	Grilled "Prime" Burger with French Fries	12.95
Grilled Vegetable Salad <i>w/grilled chicken \$18.95 or grilled shrimp \$19.95</i>	14.95	Ahi Tuna Burger with Sweet Potato Fries	18.95
Ocean Club Salad	15.95	Prime Steak Sandwich with French Fries	21.95
Seared Crusted Ahi Salad	18.95		
Wild King Salmon Salad	18.95		
Crab Wedge Salad	21.95		

SPECIALTIES

Sautéed Shrimp	18.95	Ocean Club Crab Cake	13.95
Sautéed Sea Scallops	21.95	Seared Ahi Tuna Sashimi Style	16.95
Porcini Mushroom Crusted Sea Bass	21.95	Steamed Mussels with French Fries	17.95
Herb Roasted Chicken Breast	21.95	Halibut Fish & Chips	18.95
Shrimp & Scallop Brochette	24.95	Grilled Salmon with Sundried Tomato Ragout	18.95

SEAFOOD

Chilean Sea Bass	21.95
Ahi Tuna	18.95
Pacific Swordfish	18.95
Mahi Mahi	16.95
Atlantic Salmon Fillet	16.95
Lobster Tail	26.95
Broiled Live Maine Lobster	MKT
Alaskan Halibut	19.95

MASTRO'S STEAKS & CHOPS

Petite Filet	8oz	36.95
Filet	12oz	39.95
Bone-In Filet	12oz	43.95
Bone-In Filet	18oz	49.95
New York Strip	16oz	43.95
Bone-In Kansas City Strip	18oz	47.95
Bone-In Ribeye	22oz	44.95
Rack of Lamb	22oz	42.95

SIDE DISHES

Gorgonzola Mac & Cheese	10.95	Creamed Spinach	9.95
Garlic Mashed Potatoes	8.95	Sautéed Spinach	9.95
French-Fried Potatoes	9.95	Steamed Asparagus	9.95
Sweet Potato Fries	9.95	Fried Onions	9.95

Executive Chef - Justin Floerchinger

Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Pricing subject to change without notice.

Mastro's Ocean Club Dinner Menu

served from 4:00pm to 11:00pm (Sun - Thur) and 4:00pm to 12:00am (Fri & Sat)

APPETIZERS

Shrimp Cocktail	17.95	Fried Calamari	13.95
Dungeness Crab Cocktail	21.95	Escargot	13.95
Lobster Cocktail	MKT	Steamed Mussels	17.95
Alaskan Red King Crab Claws	39.95	Oysters Rockefeller	18.95
Snow Crab Claw (ea)	6.95	Ahi Tuna Tartare	17.95
Chilled Alaskan King Crab Legs	MKT	Seared Ahi Tuna	17.95
Caviar	MKT	Sautéed Shrimp	18.95
		Tempura Shrimp	19.95
		Ocean Club Crab Cakes	28.95

SOUPS & SALADS

Boston Clam Chowder	10.95	Ocean Club Salad	15.95
Lobster Bisque	12.95	Chopped Salad	9.95
Caesar Salad	10.95	Iceberg Wedge	9.95
Spicy Mambo Salad	11.95	Beefsteak Tomato & Mozzarella	14.95

SEAFOOD

Chilean Sea Bass	12oz	39.95	Atlantic Salmon Fillet	12oz	29.95
Big Eye Tuna	12oz	46.95	Fillet of Arctic Char "Oreganata"	16oz	37.95
Ahi Tuna Sashimi	12oz	39.95	Halibut Fish & Chips	12oz	24.95
Sautéed Sea Scallops	12oz	39.95	Alaskan King Crab Legs	1lb.	MKT
Alaskan Halibut	12oz	39.95	Twin Lobster Tails	7oz ea.	65.95
Pacific Swordfish	12oz	34.95	Tempura Lobster Tails	7oz ea.	65.95
Mahi Mahi	12oz	28.95	Jumbo Lobster Tail	18oz	85.95
Lemon Sole	12oz	34.95	Broiled Live Maine Lobster	2-5lbs	MKT
Opakapaka	12oz	38.95			

MASTRO'S STEAKS & CHOPS

Petite Filet	8oz	36.95	New York Strip	16oz	43.95
Filet	12oz	39.95	Bone-In Ribeye	22oz	44.95
Bone-In Filet	12oz	43.95	Bone-In Kansas City Strip	18oz	47.95
Bone-In Filet	18oz	49.95	Rack of Lamb	22oz	42.95
			Herb Roasted Chicken Breast	18oz	27.95

POTATOES & FRESH VEGETABLES

Gorgonzola Mac & Cheese	10.95	Creamed Spinach	9.95
1 lb. Baked Potato	9.95	Creamed Corn	9.95
Garlic Mashed Potatoes	8.95	Sautéed Spinach	9.95
Au Gratin Potatoes	9.95	Sautéed Sugar Snap Peas	9.95
Mastro's Mashed Potatoes	9.95	Sautéed Mushrooms	9.95
Wasabi Mashed Potato	9.95	Sautéed Broccoli	9.95
Twice Baked Potato	9.95	Steamed Broccoli	9.95
French-Fried Potatoes	9.95	Steamed Asparagus	9.95
Sea Salt & Vinegar Fries	9.95	Sautéed Asparagus	9.95
Sweet Potato Fries	9.95	Fried Onions	9.95

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DESSERT

Mastro's Signature Warm Butter Cake	\$13.95
Chocolate Sin Cake	\$9.95
Crème Brulee	\$9.95
Chocolate Covered Strawberries	\$10.95
Fresh Seasonal Berries	\$13.95
Lou's Cheese Cake	\$9.95
Key Lime Pie	\$9.95
Chocolate Pudding Cake	\$10.95
Pecan Pie a la Mode	\$9.95
Chocolate Layer Cake	\$9.95
Gelato (Chocolate or Vanilla Bean)	\$8.95
Sorbet (Mango, Raspberry or Lemoncello)	\$8.95

DESSERT WINE

	<u>GLS/BTL</u>
Blandy's "Alvada" Madeira	\$7/\$49
Rosenblum "Désirée" Chocolate	\$8/\$56
Chiarlo "Nivole" ('08 Moscato D'Asti, IT) 375ml	\$8/\$32
Alvear Oloroso Pedro Ximénez (NV, SP) 500ml	\$15/\$75
Apreval "Pommeau de Normandie" Apple (NV, FR)	\$18/\$126
Marenco "Pineto" ('08 Brachetto d'Acqui, IT) 750ml	\$18/\$126
Rare Wine Co. Boston Bual Madeira	\$19/\$133
Royal Tokaji "Szt. Tamas" ('03 Hungary) 500ml	\$32/\$160
Inniskillin Vidal ('07, CAN) 375ml	\$35/\$140
Dolce by Far Niente ('05 Napa, CA) 375 ml	\$36/\$145
Inniskillin Cab Franc ('06, CAN) 375ml	\$45/\$180
Inniskillin Riesling Ice Wine ('07, CAN) 375ml	\$58/\$232
Dillman Trockenbeerenauslese ('94 Pfalz, GER) 375 ml	\$250
Chateau d'Yquem ('97 Sauternes, FR) 375ml	\$630
Domaine Weinbach "S.G.N." ('04 Alsace, FR) 375ml	\$655

PORTS

	<u>GLS/BTL</u>
Fonseca 2003 Late Bottled Vintage Ruby	\$9/\$63
Taylor Fladgate Late Bottle Vintage Ruby	\$10/\$70
Fonseca 10 Year Tawny	\$12/\$84
Graham's Six Grapes Ruby	\$12/\$84
Graham's 10 Year Tawny	\$16/\$112
Quinta Do Noval Colheita 1995 Vintage	\$18/\$126
Taylor Fladgate 20 Year Tawny	\$19/\$133
Graham's 2007 Vintage	\$34/\$238
Dow's 1994 Vintage	\$45/\$315
Sandeman's 40yr Tawny	\$50/\$350

FINE SCOTCHES

Glenlivet 12 year	\$15.00
Oban 14 year	\$18.00
Laphroaig 10 year	\$19.00
Macallan 15 year Fine Oak	\$19.00
Chivas 18 year	\$20.00
Glenlivet Nadurra	\$21.00
Lagavulin 16 year	\$25.00
Glenlivet 18 year	\$25.00
Johnnie Walker Green Label	\$29.00
Glenmorangie 18 year	\$30.00
Johnnie Walker Gold Label	\$35.00
Macallan 18 year	\$38.00
Glenlivet 25 year	\$50.00
Johnnie Walker Blue Label	\$70.00
Glenmorangie Signet	\$70.00
Macallan 21 year Fine Oak	\$70.00
Macallan 25 year	\$80.00
Macallan 30 year	\$130.00

GRAPPA

Jacopo Poli Po di Poli Moscato con Tubo	\$25
Bertagnoli "Koralis"	\$28
Bertagnoli "Teroldego"	\$30

June 2010