



Restaurant Week 2019

Mason's Appetizer Sampler

*Our Famous BBQ Bacon Wrapped Shrimp, Stuffed Mushrooms,
Chicken Wings, Crab Cakes, Coconut Shrimp & Stuffed Banana Peppers*
Full Platter 30.19 Half Platter 20.19

Veal Milanese

*Hand breaded, pan seared tender veal cutlets finished with fresh
mozzarella and arugula then drizzled with a balsamic reduction*
With choice of potato and seasonal vegetables 20.19

Seafood Norfolk

*Fillet of haddock, black tiger shrimp and sea scallops broiled in a Norfolk
butter and old bay sauce then oven baked with a crisp panko crumb*
With choice of potato and seasonal vegetables 20.19

Pumpkin and Sage Roasted Pork Tenderloin

*Fresh tenderloin of pork, rubbed with pumpkin, sage and cinnamon
then oven roasted. Served atop a bed of butternut squash risotto
and accompanied by seasonal vegetables 20.19*

Harvest Apple Steak Salad

*Black Angus Sirloin, grilled to order then sliced over fresh arugula,
crumbled bleu cheese, cranberries, walnuts and oven roasted local apples*
Finished with our own pomegranate vinaigrette 20.19

Espresso Rubbed Black Angus Stockyard Steak

*A 12oz. hand cut Black Angus Stockyard Steak, rubbed with fine ground
espresso bean, char grilled then drizzled with a coffee Kahlua crema 30.19*

Salmon Piccata

*A grilled fillet of Fresh Faroe Islands Salmon,
finished with a classic lemon, garlic, white wine and caper reduction*
With choice of potato and seasonal vegetables 30.19

All entrees served with your choice of dinner salad or soup and fresh baked bread