

MASON JAR DAILY SPECIALS

These are some samplings of specials that we run. Forever changing, and always sure to please! MMMmm!

APPETIZER SPECIALS

Beer Battered Pickles

IPA battered dill pickle spears, fried golden and served with sriracha ranch. ... \$7.99

Crab & Artichoke Dip

Snow crab, flaked white fish, artichoke hearts and a roasted garlic cream cheese blend baked and served with Mason Jar fried tortillas and crostini. ... \$9.99

Prince Edward Island Mussels

Diced tomato, sliced green olives, saffron broth, grilled baguette and romesco sauce. ... \$9.99

Flat Bread

Smoked chicken, house made pickled red onion, goat cheese, jalapenos, garlic sauce, and Mason Jar BBQ sauce. ... \$10.99

Chicken Parmesan Sandwich

Tender breaded chicken breast baked with marinara and grande mozzarella, served on a hard roll with MJ house fries. ... \$9.99

Deviled Eggs Three Ways

Traditional style with mustard, whipped avocado and roasted red pepper. ... \$7.99

Ahi Tuna

Sesame crusted, soy marinated ahi tuna seared rare with sweet chili sauce and wasabi aioli. ... \$9.99

Jumbo Shrimp Cocktail

Tender poached jumbo shrimp served with lemon and bombay sapphire cocktail sauce. ... \$11.99

SANDWICH SPECIALS

Haddock Sandwich

Fresh fried haddock on a brioche roll with chipotle tartar, cole slaw and MJ house fries. ... \$9.99

Turkey Burger

Savory seasoned house ground turkey dressed with arugula, grilled red onion, swiss cheese and chipotle-roasted garlic aioli on a toasted brioche. ... \$10.99

Buffalo Blue Chicken Sandwich

Tender breaded chicken breast tossed in buffalo sauce and gorgonzola cheese. Served on a hard roll. ... \$10.99

French Dip

Slow roasted sirloin, Au jus dipped on a rustic roll. Served with Horseradish mustard and a side of au jus. ... \$10.99

Steak Sandwich

Grilled 6oz. Ribeye steak smothered with caramelized onions, mushrooms, house steak sauce and provolone cheese. Served with MJ house fries. ... \$11.99

Banh Mi

Hoisin glazed roasted pork, pickled vegetables and sriracha aioli on a toasted baguette. ... \$10.99

These are samples of specials we have run in the past. Come in and check out this weekend's specials!

DINNER SPECIALS

Petit Filet Medallions

Seared filet medallions, cipolini onion, cremini mushroom and rosemary skewers with au poivre sauce. ... \$18.99

14 oz. Prime NY Strip

Brown sugar and bourbon rubbed, char-grilled to perfection served with lyonnaise potatoes. ... \$19.99

Slow Roasted Prime Rib

14oz. Cut angus ribeye with baby red mashed potatoes, horseradish sauce and savory herb Au Jus. ... \$19.99

Filet "Diane"

Seared 8oz. Prime Filet Mignon, cognac flambé, mushroom-red wine demi glace served with truffle whipped potatoes. ... \$22.99

Prime Striploin

14oz. Char Grilled gorgonzola crusted prime NY Strip with rustic roasted corn and olive oil smashed potatoes. ... \$25.99

Prime Beef Brisket

Slow smoked, house BBQ spice rubbed, beef brisket served with MJ house fries, red onion slaw and our signature BBQ steak sauce. ... \$16.99

Beef Wellington

Seared filet mignon and mushroom duxelles wrapped in puff pastry and baked to a golden brown. Served with sweet potato-parsnip puree and blackberry demi glace. ... \$25.99

Jumbo Chicken Parm

A Jumbo chicken breast breaded and fried then baked in a house marinara, topped with mozzarella cheese over gemelli pasta. ... \$11.99

Lobster Gnocchi

Butter poached maine lobster tail, semolina grits, english peas, roasted fennel and crispy shallots. ... \$19.99

Gemelli "San Remo"

Tender chicken, artichoke hearts, sundried tomatoes and roasted garlic in a chardonnay alfredo over gemelli pasta. ... \$13.99

Eggplant Mornay

Tender breaded eggplant stuffed with housemade ricotta, fresh mozzarella and herbs then baked in marinara and topped with traditional mornay sauce. ... \$11.99

Vietnamese Style Pork

Hoisin BBQ glazed roasted pork loin, pickled vegetable slaw, and wasabi-soy fries. ... \$14.99

Yellowfin Tuna

Pan seared marinated tuna loin. Cucumber and sweet bell pepper crudo, cilantro-lime vinaigrette. ... \$17.99

Tilapia Veracruz

Pan seared tilapia filet baked with sweet and hot peppers, roasted garlic, tomato, and white wine. Served with tender potato gnocchi. ... \$13.99

Pacific Mahi Mahi

Pan seared fresh mahi mahi, jalapeno-pineapple relish and coconut jasmine rice pilaf. ... \$15.99