



13556 Jefferson Highway | Baton Rouge, LA 70817
225.756.8815 | www.masonsgrill.com
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*Home of the famous Cajun Shrimp Burger
voted Louisiana's Best Burger!
by the Food Network Magazine 2009*

Lunch . Dinner
Weekend Champagne Brunch
Patio Dining

Catering Available . On-Site & Off-Site
Restaurant Available for Private Events Sunday Evenings after 5pm

Mon-Thu 11am-9:30pm
Friday 11am-10:30pm
Saturday 9am-10:30pm
Sunday 9am-3pm

L.B.-Daily Grind, Inc. d/b/a Mason's Grill
03/2010



BLU BLOODY Mason



Select Your Vodka
Select Your Spices
Select Your Fire
Select Your Garnish

How Much Fire Can You Handle?

MARTINIS

Classic 5.50

Gin, Dry Vermouth and a splash of olive juice, finished with cocktail onions and olives

Dirty 6.00

Gin and Dry Vermouth with olive juice, finished with olives

Ciroc Lemon Drop 7.00

Ciroc Vodka, simple syrup and a splash of lemon juice, served with a lemon wedge in a sugar-rimmed glass

Apple 6.50

Absolut, DeKuyper Sour Apple Pucker and a splash of apple juice

South Beach 7.00

Absolut Mandrin, Absolut Citron, Cointreau and a splash of lime juice

Cosmopolitan 5.50

Vodka, Cointreau, fresh lime juice and a splash of cranberry juice

Ciroc Cosmopolitan 8.00

Ciroc Vodka, Grand Marnier, cranberry juice and a splash of fresh lime juice

Godiva Chocolate 7.00

Godiva Liqueur, Crème deCacao, Vodka and Half & Half

Long Kiss Goodnight 7.00

Absolut Vanilla, Stolli Vodka and White Crème deCacao

Milky Way 8.00

Absolut Vanilla, Godiva Liqueur, Bailey's and Half & Half



Over 20 more to choose from . . .
ask your server for our full menu.

SALADS

[choice of baby mixed greens or romaine or traditional caesar]
[proud to serve Louisiana shrimp]

Blackened Chicken Salad 10.95

avocado, carrot, tomato, cucumber, cheese and pico de gallo

Grilled Chicken Salad 9.25

artichoke, carrot, tomato and cucumber

Fried Chicken Salad 9.95

avocado, carrot, tomato, cucumber and cheese

Chicken Salad-Mix Salad 9.95

artichoke, carrot, tomato and cucumber

Shrimp Salad 9.95 | fried or sauteed |

avocado, carrot, tomato, cucumber and cheese

Shrimp Remoulade Salad 9.95

avocado, carrot, tomato and cucumber topped with our house remoulade sauce

Fried Crawfish Salad 9.95

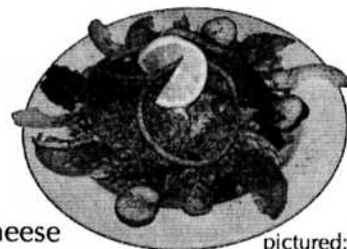
avocado, carrot, tomato, cucumber and cheese

Tilapia Salad | one filet 10.95 | two filets 13.95 |

avocado, carrot, tomato, cucumber, cheese and pico de gallo

Tuna Steak Salad |prepared medium rare| 14.95

avocado, carrot, tomato, cucumber, cheese and pico de gallo



pictured:
Tilapia Salad
|two filets|



PASTA

Prepared with fresh mushrooms and green onions, gently tossed with fettuccine pasta, served with bread and a dinner salad

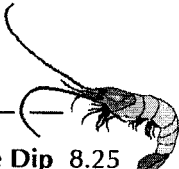
Shrimp & Crabmeat with Alfredo sauce 14.95

Crawfish with Alfredo sauce 14.95

Grilled Chicken with Alfredo sauce 12.95 | blackened 13.95 |

Seafood Florentine auGratin 15.95

Spicy!! a generous portion of crawfish tails and Louisiana shrimp, prepared with our Florentine auGratin sauce, gently tossed with fettuccine pasta, served with bread and a dinner salad



STARTERS

Spinach & Artichoke Dip 8.25
our homemade spinach and artichoke dip, with sauteed onions and mushrooms, served with bread, chips or both
With shrimp or crabmeat, add 4.95

Oysters on the Half Shell
Dozen 7.95 Half Dozen 4.95

Broiled Oysters (8) 7.95

Crab Cakes 9.50
two delicious lump meat crab cakes, served with a side of remoulade sauce

Blackened Alligator 8.75

Buffalo Wings (12) 8.50

Fried Mushrooms 6.95

Homemade Onion Rings 4.95

Sweet Potato Fries 5.95

Cheesestix (8) w/Marinara 7.25

Potato Skins 7.25
six potato skins loaded with cheddar cheese, bacon bits, and jalapenos, served with a side of sour cream

Shrimp auGratin 8.95
six deep fried jumbo Louisiana shrimp topped with our rich and creamy seafood auGratin sauce

BBQ Shrimp & Grit Cake 10.25
six jumbo Louisiana shrimp sauteed in New Orleans-style BBQ sauce, served over a cheese- and jalapeno-stuffed grit cake

QUESADILLAS

Spinach & Chicken 8.95
grilled chicken breast in a spinach cream sauce, with sauteed onions and mushrooms, topped with cheese

Blackened Chicken 8.95
blackened chicken breast with diced tomatoes, green onions, jalapenos and cheese

Seafood 11.95
Louisiana shrimp and crabmeat sauteed with green onions, mushrooms, onions, jalapenos and cheese

GRILLED SEAFOOD

[served with one side, hush puppies and a dinner salad]
[proud to serve Louisiana shrimp]

Tuna Platter 15.95

Redfish Platter 15.95
blackened, add 1.95

Shrimp Platter 12.95

Tilapia Platter 13.95

FRIED SEAFOOD

[served with french fries, hush puppies and coleslaw or a dinner salad]
[substitution of another side for french fries, add 75¢]

Shrimp Platter 12.95

Stuffed Shrimp Platter 13.95

Catfish Platter 12.95

Oyster Platter 14.95

1/2 & 1/2 |choice of two| 14.95

HOUSE SPECIALTIES

BBQ Shrimp & Grit Cake Platter 17.95
Eight jumbo Louisiana shrimp sauteed in a New Orleans-style BBQ sauce, over a cheese- and jalapeno-stuffed grit cake, served with one side and a dinner salad

Etouffee 11.95
sauteed crawfish tails and fried Louisiana shrimp etouffee over a bed of rice, served with bread and a dinner salad

Seafood Stuffed Potato 11.95
fresh Louisiana shrimp and crawfish tails stuffed in a potato topped with cheese, served with one side and a dinner salad

Bayou Shrimp 15.95
five stuffed jumbo Louisiana shrimp over a bed of rice, topped with crabmeat & crawfish etouffee, served with one side and a dinner salad

Southwest Redfish 18.95
grilled redfish filet topped with sauteed Louisiana shrimp and pico de gallo, served with one side and a dinner salad

Monett Platter 18.95
grilled tilapia filet, a lump meat crab cake and a cheese- and jalapeno-stuffed grit cake, drizzled with our rich and creamy seafood auGratin sauce, served with one side and a dinner salad

Chicken Tender Platter 10.95
five chicken tenders served with honey mustard, your choice of one side and a dinner salad

[Split charge on any item, add 1.25]
[18% gratuity added to parties of 6 or more]

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

CHARGRILLED

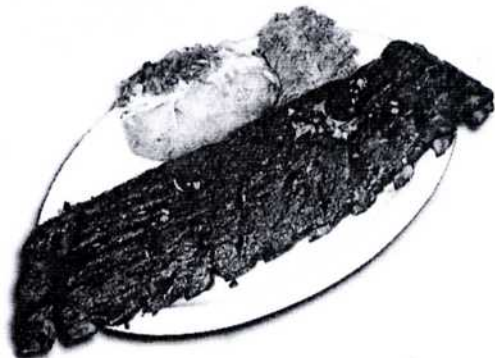
[served with one side and a dinner salad]

SIGNATURE TOPPINGS—

Crabmeat Etouffee .	4.95
Crawfish Etouffee	4.95
Sauteed Shrimp	4.95
Crabmeat & Hollandaise	4.95
Shrimp & Hollandaise	4.95
Mushrooms & Onions	2.95
Blackened	1.95

SIDES

Steamed Mixed Vegetables	2.95
Sauteed Green Beans	2.95
Potato Salad	1.95
Coleslaw	1.95
French Fries	1.95
Baked Potato	2.95
Smashed Potatoes	2.95
Homemade Onion Rings	2.95
Mac N Cheese	2.95
Sweet Potato Fries	2.95



What's Your Favorite Day
to Eat at **Mason's grill** ?

dine-in only; no to-go boxes or sharing
with AYCE

Monday	Kids eat FREE*
Tuesday	AYCE BBQ
Wednesday	AYCE Fried Catfish
Thursday, after 5	35¢ Oysters
Friday, 11-5	AYCE Fried Catfish
Friday, after 5	AYCE Fried Shrimp (40-50 count Louisiana shrimp)

Sat-Sun, til 3pm **Brunch**
Bottomless Champagne
Bloody Mason Drink Special

*ask your server for details

Ribeye |14oz| 18.95

Cajun Ribeye |14oz| 19.95 *spicy!!*

Top Sirloin |10oz| 15.95

New York Strip |8oz| 12.95

Chopped Steak 9.95

topped with onions, mushrooms,
bell pepper and gravy, served
with bread

Thick, Hearty Meatloaf 11.95

homemade, topped with brown
gravy and served with bread

Grilled Chicken Breast 10.95

Chicken Florentine 12.95

our homemade Florentine sauce
with onions and mushrooms

**We serve only USDA Choice
Midwest Aged Beef.**

Rare - Very red, cool center

Medium Rare - Red, warm center

Medium - Pink Center

Medium Well - Slightly pink center

Well - Cooked throughout; no pink

Please allow up to 20 minutes for
medium well or well.

SMOKEHOUSE BBQ

[we slow cook our BBQ for hours in the smoke of hickory wood]
[served with one side, bread and a dinner salad]

Smoked Ribs full rack 18.95 | half rack 12.95

Half Rack & Brisket 18.95 | **Brisket Platter** 16.95

COMBOS

Seafood Platter 21.95

grilled tilapia filet, crawfish etouffee, fried Louisiana shrimp, fried
catfish, and fried oysters, served with french fries, hush puppies and
a dinner salad

Tilapia & Steak | strip 17.95 | sirloin 20.95 | ribeye 23.95 | cajun 24.95 |

grilled tilapia filet and your choice of steak, cooked to your liking,
served with one side and a dinner salad

Shrimp & Steak | strip 18.95 | sirloin 21.95 | ribeye 24.95 | cajun 25.95 |

six grilled or fried jumbo Louisiana shrimp and your choice of steak,
cooked to your liking, served with one side and a dinner salad

Tilapia, Shrimp & Steak

| strip 21.95 | sirloin 24.95 | ribeye 27.95 | cajun 28.95 |

grilled tilapia filet, six grilled or fried jumbo Louisiana shrimp, and
your choice of steak, cooked to your liking, served with one side
and a dinner salad

Pasta & Steak | strip 19.95 | sirloin 22.95 | ribeye 25.95 | cajun 26.95 |

fettuccine alfredo pasta, topped with your choice of grilled chicken,
sauteed Louisiana shrimp or crawfish tails, and your choice of steak,
cooked to your liking, served with one side, bread and a dinner
salad

BURGERS

|all burgers are dressed with mayo and mustard, lettuce, tomato, and onions|
|a veggie patty can be substituted for any burger, upon request|



Cajun Shrimp Burger |pictured left|

named Louisiana's Best Burger! by the Food Network Magazine
stuffed with jalapenos, piled high with sauteed shrimp, jack cheese,
and more jalapenos 10.95

BBQ Burger with jack and cheddar cheese, bbq sauce, ham and
green onions 8.25

Bleu Cheese Burger with Swiss cheese and stuffed with chunks of
bleu cheese 8.25

Avocado Burger with Swiss cheese 8.50

Mushroom Burger with provolone cheese 8.25

Bacon Cheeseburger with Swiss cheese 8.25

Cheeseburger with American cheese 7.75

Traditional Burger just the basics 7.25

add-ons:

extra cheese, 50¢

bacon, 75¢

sauteed mushrooms, 50¢

avocado, 1.25

jalapenos, 50¢

sauteed onions, 50¢

POBOYS

Blackened Redfish dressed with tartar sauce,
lettuce, tomato and onions 14.95

Fried Shrimp -OR- Catfish dressed with tartar
sauce, lettuce, tomato and pickles 8.95

Fried Oyster dressed with tartar sauce, lettuce,
tomato and pickles 9.25

The "Porker" BBQ pulled pork dressed with
mayo, lettuce, tomato and pickles |with cheese,
add 50¢| 7.95

Roast Beef thinly sliced roast beef topped with
brown gravy, dressed with mayo, lettuce and
tomato |with cheese, add 50¢| 8.95

Philly Cheesesteak thinly sliced roast beef topped
with sauteed onions and mushrooms, covered
with melted provolone cheese 9.25

The "Wrangler" hot roast beef and ham, thinly
sliced, topped with jalapenos, brown gravy,
dressed with mayo, lettuce, and tomato 9.75

Ham & Cheese thinly sliced ham, served hot,
covered with melted Swiss cheese, dressed with
mayo, lettuce, tomato and pickles 7.50

3/4 lb. Cheeseburger cooked to your liking,
covered with melted American cheese, dressed
with mustard, mayo, lettuce, and tomato 9.75

Cuban pork loin, thinly sliced ham and Swiss
cheese, served dressed with mayo, lettuce,
tomato and pickles 7.95

SANDWICHES

|wheat, white, rye or sourdough| |croissant, add 85¢|

Grilled Chicken dressed with mayo, lettuce, tomato
and onions, served on a bun 7.50

Bacon & Cheese Grilled Chicken dressed with mayo,
lettuce, tomato and onions, served on a bun 8.50

BLT dressed with mayo |with cheese, add 50¢| 5.25

Club turkey, ham, bacon, Swiss and American
cheese, dressed with mayo, lettuce and tomato 7.50

Grilled Chicken Club grilled chicken breast, ham,
bacon, Swiss and American cheese, dressed with
mayo, lettuce and tomato 8.95

Veggie fresh avocado, tomato, cucumbers, lettuce,
carrot and Swiss cheese 8.25

Hot Smoked Turkey with Swiss cheese, dressed with
mayo, lettuce and tomato 7.25

Chicken Salad-Mix diced chicken with pecans, celery
and mayo, dressed with lettuce and tomato 8.25

all burgers, poboys and sandwiches are served with
your choice of fries, onion rings, coleslaw or potato salad

|side substitution of sweet potato fries, baked potato, smashed potato, vegetable or dinner salad, add 75¢|

LUNCH SPECIALS

served from 11am-3pm Monday-Friday

Chopped Steak 8.25

juicy hamburger steak, topped with sauteed mushrooms, onions, bell pepper and gravy, served with your choice of one side and bread

Seafood Stuffed Potato & Soup or Salad 8.95

fresh Louisiana shrimp and crawfish stuffed in a potato topped with cheese, and served with your choice of a side salad or a cup of soup

Grilled Chicken Breast 7.95

with grilled shrimp & hollandaise, add 2.50

a juicy chicken breast, grilled to perfection, served with one side and your choice of a side salad or a cup of soup

Chicken Florentine 8.95

a juicy grilled chicken breast, topped with our creamy Florentine sauce, served with one side and your choice of a side salad or a cup of soup

Grilled Tilapia 7.95

topped with Mason's special sauce, add 75¢

tilapia filet, seasoned and grilled to perfection, served with one side and your choice of a side salad or a cup of soup

Sirloin Steak 14.95

topped with Mason's special sauce, add 75¢

juicy select 10oz sirloin steak, grilled to your liking, served with one side and your choice of a side salad or a cup of soup

Soup & 1/2 Sandwich 7.50

choice of Cuban, Veggie, Turkey, BLT, or Chicken Salad-Mix half sandwich served with your choice of one side and a cup of soup

Red Beans & Rice

Served every Monday - a Louisiana tradition

a Louisiana Creole cuisine made with red beans, onions, celery, spices and sausage, cooked slowly and served over rice, with bread and a side salad
Cup 5.95 | Bowl 8.95

Crab Cakes, Soup & Salad 9.95

two delicious lump meat crab cakes, served with a side salad and a cup of soup

Mason's Plate 8.95

three jumbo stuffed shrimp over a bed of rice, topped with crabmeat & crawfish etouffee, served with one side and your choice of a side salad or a cup of soup

Pasta & Salad 8.95

choice of either chicken, shrimp or crawfish fettuccine alfredo pasta, served with bread and a side salad

New York Strip 10.95

topped with Mason's special sauce, add 75¢

juicy select 8oz strip steak, grilled to your liking, served with one side and your choice of a side salad or a cup of soup

Grit Cake & Tilapia Plate 13.95

A grilled tilapia filet, together with a cheese- and jalapeno-stuffed grit cake, drizzled with our rich and creamy seafood auGratin sauce, served with one side and your choice of a side salad or a cup of soup

Kids Menu (10 & under)

Chicken Tenders w/fries	5.25
Fried Shrimp w/fries	5.25
Grilled Shrimp w/fries	5.25
Fried Catfish w/fries	5.25
Grilled Cheese w/fries	4.25
Ham & Cheese w/fries	5.25
Hamburger w/fries	5.25
Fettuccine w/alfredo sauce	5.25
Mac N Cheese	5.25

Child's Soft Drink	.95
Child's Milk	1.00
Child's Chocolate Milk	1.25
Juice (O), Apple, Cranberry)	1.95

|includes a **FREE** sundae|



House Specialties

Champagne Brunch

available Saturdays & Sundays 'til 3pm

SOUTHWEST SCRAMBLE

A spicy combination of ham, tomatoes, onions, bell peppers and jalapenos scrambled with three eggs, topped with cheddar cheese, served with Mike's famous hash browns. 7.95

RIBEYE STEAK & EGG BREAKFAST

A juicy 14 oz. ribeye and two eggs prepared any style, served with toast and your choice of one side. 18.95

NEW YORK STRIP & EGG BREAKFAST

A juicy 8 oz. New York Strip and two eggs prepared any style, served with toast and your choice of one side. 12.95

CHICKEN FRIED STEAK & EGG BREAKFAST

A chicken fried steak and two eggs prepared any style, served with your choice of two sides. 10.95

CRAB CAKE & EGG BREAKFAST

Two delectable crab cakes topped with poached eggs and hollandaise sauce, served with Mike's famous hash browns. 10.95
Topped with our creamy Florentine sauce, add 2.50

CROISSANT EGG SANDWICH

A buttery croissant egg sandwich with Swiss cheese and your choice of ham, sausage or bacon, served with Mike's famous hash browns. 6.95

EGGS BENEDICT

Two poached eggs served atop a toasted English muffin with Canadian bacon and hollandaise sauce, served with Mike's famous hash browns. 9.95

EGGS FLORENTINE

Traditional eggs benedict topped with creamed spinach, served with Mike's famous hash browns. 10.25

CRABMEAT BENEDICT

Traditional eggs benedict topped with fresh sauteed crabmeat, mushrooms, green onions and monterey jack cheese, served with Mike's famous hash browns. 11.95

ACADIANA BENEDICT

Two poached eggs served atop a freshly baked biscuit with Canadian bacon, topped with crawfish etouffee, served with Mike's famous hash browns. 10.95

BREAKFAST QUESADILLA

Jalapenos, diced tomatoes, and bacon scrambled with three eggs, topped with cheddar cheese, served in a flour tortilla with salsa. 7.95

MEAT & CHEESE

Three fluffy eggs stuffed with your choice of ham, bacon or sausage and cheddar cheese. 7.25
Combo stuffed with all three meats. 8.50

WESTERN

Three fluffy eggs stuffed with ham, bacon, bell peppers, onions, tomatoes and cheddar cheese. 7.95

COUNTRY

Three fluffy eggs stuffed with cheddar cheese, onions, mushrooms, sausage, and gravy. 7.95

VEGGIE

Three fluffy eggs stuffed with onions, bell peppers, mushrooms, tomatoes and cheddar cheese. 7.95

CHEESE

Three fluffy eggs stuffed with cheddar cheese. 6.25

CRAWFISH

Three fluffy eggs stuffed with sauteed crawfish, green onions, mushrooms and monterey jack cheese. 9.50

SEAFOOD

Three fluffy eggs stuffed with sauteed shrimp, crabmeat, green onions, mushrooms and monterey jack cheese. 11.95

All omelettes are served with Mike's famous hash browns.

Omelettes

Fresh Fruit (seasonal - ask server)

Substitute Egg Beaters, add 50¢
Splits, add 1.25

Side Items

Ham | Bacon | Sausage
Biscuit | Toast | English Muffin
Hash Browns | Grits
One Egg | Two Egg Whites
Buttermilk Pancake
Sweet Potato Pancake, add 30¢

1.59 each

Traditional

FRENCH TOAST

Three thick slices of cinnamon french toast sprinkled with powdered sugar. 5.50
Fruit topping [choice of blueberries or strawberries], add 1.95

PANCAKES

Three fluffy pancakes topped with creamy butter.
Buttermilk 4.95 | Sweet Potato 5.95
Fruit topping [choice of blueberries or strawberries], add 1.95

TWO EGG BREAKFAST

Two eggs prepared any style, served with your choice of two sides. 5.25

ONE EGG BREAKFAST

One egg prepared any style, served with your choice of two sides. 4.25

BISCUITS (2) & COUNTRY GRAVY 3.50

COUNTRY BREAKFAST

Two eggs prepared any style, served with a biscuit and gravy, and your choice of ham, sausage or bacon. 6.50

CHILD'S BREAKFAST (10 & under)

One egg prepared any style, served with your choice of one side. 2.25