

crustacea

- daily oyster selection** east and west coast, traditional garnish 3 each
- jumbo shrimp cocktail** spice poached, cilantro cocktail sauce 3 each
- seafood tower** jumbo prawns, chilled maine lobster, oysters, crab and ceviche served with tostones, cocktail sauce, lemon wedge market price

starters

- jumbo lump crab cake** pan seared, crispy leeks and remoulade 15
- peruvian ceviche trio** sea bass, mushroom, shrimp 15
- malta braised short ribs** pan de bono & fire grilled pineapple 12
- seared ahi tuna** charred tomato relish, lime & cilantro 14
- beef carpaccio** harris ranch tenderloin, micro arugula, olive oil and lemon crispy garlic crouton 16
- lobster causa** potato puree, aji amarillo, peppers & avocado 17

salads

- knife and fork caesar** hearts of romaine, garlic crostini, oven roasted tomatoes 9
- mesazul "chop house" salad** iceberg lettuce, pepper bacon, tomatoes, avocado and maytag blue cheese 10



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signature entrees

new age lechon asado	niman ranch pork tenderloin, cuban style roast pork crispy “arañitas”, onion slaw, congri cake, avocado and cilantro oil	25
slow roasted rotisserie mojo chicken	boniato mashers, citrus-garlic sauce	19
lobster pot pie	maine lobster, creamy spinach, cheddar biscuits	market price
florida black grouper “oscar”	asparagus, crab claw and hollandaise	31
seared ahi tuna	jicama fennel ceviche, oil cured tomatoes and cilantro	27
seared snapper	creamy leeks, peruvian potatoes, guava emulsion	24
12 oz prime churrasco	grilled skirt steak, black beans and rice, chimichurri	30

mesazul serves only usda prime beef and chops, aged up to four weeks, then broiled at 1600 degrees to seal in the juices and flavor. all of our steaks are perfectly seasoned with sea salt, finished with a touch of herb butter and served with our signature selection of chimichurris: traditional, spicy cilantro and roasted red pepper.

chimichurri is a zesty blend of chopped fresh parsley, olive oil, garlic, vinegar and spices. at mesazul, we serve a trio of this beloved Argentinean sauce—the traditional recipe, along with two unique variations.

prime steaks & chops

14 oz kurobuta pork chop	28
12 oz picanha steak	28
8 oz filet mignon	35
colorado lamb chops	37
16 oz ribeye	44
14 oz dry aged new york strip	market price
14 oz bone-in filet mignon	market price

add on steaks

butter poached lobster tail	market price
maytag blue cheese topper	4
grilled jumbo prawns	8

sides

salt crusted loaded baked potato	8	boniato-whipped potatoes	6
grilled asparagus with lemon and olive oil	8	garlic fries	6
truffled macaroni and cheese	8	rum soaked maduros	6
sautéed mushrooms with fine herbs	8	yucca with garlic and olive oil	6
black beans and rice	8	petite lobster pot pie	market price



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