

APPETIZERS

Traditional Argentinian Empanadas

Traditional meat puff pastry served with chimichurri. 15

Traditional Escargot

Herbs, garlic, butter, & Parmesan cheese. 17

Argentinian Bacon Steak

8 oz of Nueske Bacon finished with traditional chimichurri. 17

Crispy Calamari

Served with Sriracha aioli. 17

* **Wagyu Carpaccio**

2 oz. A-grade Wagyu Beef served with toast points, quail egg & truffle aioli. 18

* **Raw Oysters (East Coast & West Coast)**

Half-dozen or a dozen. Champagne mignonette, fresh horseradish & cocktail sauce. MKT

Maestro's Rockefeller

Half-dozen oysters with sun-dried tomatoes, bacon, spinach, shallots, & asiago cheese finished with bread crumbs & traditional hollandaise. 18

* **Poké Tartare**

Yellow fin poké tuna, crispy wontons, serrano slices, nori strips, cilantro, Sriracha aioli, & creamy truffle oil. 21

* **Sea Bass Carpaccio**

Diced watermelon, citrus whipped ricotta & toasted pine nuts, drizzled with strawberry balsamic glaze. 22

Maestro's Medley

Select three appetizers. 59

* **Seafood Extravaganza**

Shrimp, oysters, snow crab, and lobster tails served with cocktail sauce, champagne mignonette & drawn butter. 61/119

SALADS

🍃 **Maestro's House**

Lettuce, croutons, radish, grape tomatoes, French Feta with our signature Cajun house dressing. 12

Caesar

Chopped baby Romaine, cherry tomato, crispy pancetta, Parmesan crisps, & Cajun croutons. 13

Chopped Salad

Romaine, kale, red radish, roasted corn, chickpeas, feta, bacon, avocado crema & shaved fennel with our Cajun house dressing. 15

SOUPS

Soup du Jour

Chef daily inspiration. 8/12

Chicken Gumbo

Roasted chicken, andouille sausage, okra, and seasonal veggies. 8/12

She Crab

Wild caught North Carolina blue crab. 9/14

PASTA

Chicken Picatta

Slightly pan-seared chicken with angel hair pasta, red pepper flakes, roasted poblanos, garlic, tossed in lemon & caper butter sauce. 32

Rustica Ravioli

Ravioli stuffed with sautéed mushrooms, roasted red peppers, caramelized onions, & mozzarella cheese. Finished off with pancetta, grilled chicken, shrimp, & gratinata sauce. 34

Argentine Shrimp Scampi

Pappardelle pasta, shrimp, shallots, roasted garlic, roasted red peppers, white wine, finished with chimichurri and Parmesan. 34



VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ENTRÉES

- * **Duck Breast**
Whipped mashed potatoes, glazed baby carrots & scorched red grape gastrique. 38
- * **Grilled Pork Chop**
Bone-in pork served with pickled okra agrodolce, orzo croquette, & horseradish raita. 38
- * **10 oz Roasted Pheasant Breast**
Red wine Brussels sprouts, sage & truffle butternut purée, finished with an herb butter sauce. 42
- Brown Butter Scallops**
Cauliflower purée, pesto mousse, Cajun-roasted almonds, & pomegranate seeds. 46
- Pan-Seared Sea Bass**
Wilted spinach, charred green onion & Parmesan risotto, finished with a lobster sherry butter. 49
- * **Lamb Rack**
Pearl onion confit & charred cherry tomatoes, fingerling potatoes finished with mustard shallot sauce. 50
- * **Maestro Parrillada**
Trio of steak, beef rib, and house-made sausage served with fire-roasted vegetables. 61 / 115

À LA CARTE

- * **8 oz Filet**
46
- * **Venison Tenderloin**
54
- * **14 oz New York Strip**
60
- * **13 oz Elk Rack**
62
- * **22 oz American Wagyu Cowboy**
76
- * **16 oz Australian Wagyu Ribeye**
122

À La Carte Add-Ons:

- Choice of Two Sides & Signature Sauce—16
- Oscar-Style / Scallops—16 / 22
- Foie Gras—22
- Argentine Red Royal Shrimp—16/22

SIDES

- Truffle Fries — 8
- Mashed Potatoes — 8
- Sautéed Spinach — 8
- Candied Butternut Squash — 10
- Broccoli — 10
- Mac & Cheese — 10

SIGNATURE SIDES

- Asparagus — 10
- Loaded Mashed Potatoes — 10
- Parmesan Risotto — 10
- Loaded Baked Potato — 12
- Lobster Pancetta Mac & Cheese — 22

SAUCES

- Traditional Chimichurri — 3
- Red Wine Bordelaise — 3
- Roquefort — 3
- Huckleberry Gastrique — 3

- Béarnaise — 5
- Hollandaise — 5
- Lobster Butter — 8
- Truffle Butter — 10



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.