

MASON JAR BEACH CLUB

MON, MARCH 23 – SUN, MARCH 29 | OPEN – 9PM
YOUR TROPICAL STAYCATION DURING EAGAN RESTAURANT WEEK!

ISLAND ENTRÉES

ISLAND AHI TUNA*

Furikake-crusted ahi tuna, lightly seared rare and served over cilantro-jasmine rice with Kahlúa® caramelized onions, mango-pineapple salsa, and a bright miso-yuzu sauce. 22

BLACKENED MAHI MAHI* ③

Blackened mahi mahi served with coconut rice, grilled broccolini, and tropical fruit salsa. 31

SEAFOOD LINGUINI

Lump crab, jumbo black tiger shrimp, mussels, and roasted tricolor tomatoes tossed in a lemon-butter sauce, finished with shaved Parmesan; served with grilled herb baguette. 33 | *extra grilled baguette 3*

ALOHA BURGER*

Seasoned fresh beef patty topped with grilled pineapple, capicola ham, Swiss cheese, pickled jalapeño, pickled red onion, and teriyaki aioli on a brioche bun. 19 | *served with your choice of Parmesan-parsley french fries or salad (Caesar or MJK)*

MACADAMIA-CRUSTED ISLAND PORK

Toasted macadamia-crusted pork loin medallions served over coconut rice with sautéed baby bok choy, finished with a lilikoi beurre blanc and a wildflower honey drizzle. 29

CARNE ASADA* ③

Marinated skirt steak grilled and served with cilantro-jasmine rice, pinto beans, pico de gallo, guacamole, and house-made roasted chipotle salsa; served with warm corn tortillas. 31

ISLAND BITES

BEER-BATTERED FISH TACOS

Bent Paddle Light Lager beer-battered cod, fried golden and topped with Napa cabbage, radish and jicama slaw, and house-made roasted chipotle salsa. Two tacos. 11

KAHLÚA® BBQ PORK SLIDERS

Slow-cooked, hand-shredded pork shoulder tossed in a rich Kahlúa®-infused BBQ sauce, topped with grilled pineapple and crisp purple cabbage slaw on sweet Hawaiian buns. Two sliders. 14



TROPICAL TREATS

TROPICAL COCONUT CREAM TART ④

Silky coconut pastry cream topped with fresh whipped cream and toasted coconut-almond flakes. 9

PASSION FRUIT CRÈME BRÛLÉE ④ ③ 10

KEY LIME PIE ④

House-made with fresh limes. 9

MANGO MOUSSE CAKE ④ ③

White chocolate-mango mousse topped with fresh mango on a white chocolate base. 7

SEBASTIAN JOE'S MANGO SORBET ④+ ③ 4.5



“A TASTE OF THE ISLANDS”

④+ - vegan, plant based | ④ - vegetarian | ③ - gluten-free | ③^ - gluten-free, but contains a component cooked in a mixed-use fryer; this establishment is not a dedicated gluten-free facility | *Notice: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. | Because we cannot guarantee that our products will be free of the eight major allergens identified by the FDA, please inform your server if a person in your party has a food allergy. Food allergens (including tree nuts) are present at Mason Jar Kitchen & Bar. Some of our products may be manufactured in a facility that processes peanuts.