

## Lounge Menu

### Sharing Plates

**Artichokes-Ester Style** crispy artichoke hearts with a tomato, lemon, and caper butter, sprinkled with aged Parmesan ~ \$8<sup>95</sup>  
**Calamari** crispy, flash fried calamari served with Asian soy mustard, sweet Thai chili sauce ~ \$8<sup>95</sup>  
**Shrimp Rangoon** tempura fried jumbo shrimp with herbed cream cheese, Thai chili sauce and sweet soy drizzle ~ \$11<sup>95</sup>  
**Goat Cheese Bruschetta** marinated tomatoes & pesto goat cheese on grilled rustic bread with basil olive oil & aged balsamic drizzle ~ \$8<sup>95</sup>  
**Tuna Two Ways** sesame crusted tuna sashimi, ahi tare tare, wakeme salad, & wonton crisp ~ \$12<sup>95</sup>  
**Slow Roasted Duck Spring Rolls** with Asian vegetables & rice noodles over a cucumber salad, with sweet Thai chili & sweet soy ~ \$10<sup>95</sup>  
**Crab Cakes** with mandarin-habenero remoulade and rainbow micro greens ~ \$12<sup>95</sup>  
**Soy-Ginger Glazed Chicken Satay** with pickled Asian vegetables ~ \$7<sup>95</sup>

### Pizza

**Margarita Pizza** diced tomatoes, fresh mozzarella and basil ~ \$12<sup>95</sup> small • ~ \$16<sup>95</sup> large  
**Carnivale Pizza** prosciutto, capicola, pepperoni and tomatoes ~ \$13<sup>95</sup> small • ~ \$17<sup>95</sup> large  
**Bianco Pizza** goat cheese, artichokes and fresh spinach ~ \$13<sup>95</sup> small • ~ \$17<sup>95</sup> large  
**Traditional Pepperoni Pizza** with red sauce ~ \$12<sup>95</sup> small • ~ \$16<sup>95</sup> large

### Sandwiches and Salads

**City Grille Burger** 8oz ground sirloin, on a rosemary focaccia roll ~ \$11<sup>95</sup>  
**Crunchy Grouper Sandwich** flash fried tempura style, herb Kaiser & habanero remoulade ~ \$14<sup>95</sup>  
**Béarnaise Grill** ground sirloin open-faced on rustic bread, with caramelized onions, mushrooms, béarnaise, truffle mashed potatoes ~ \$14<sup>95</sup>  
**Herb Crusted Chicken Sandwich** fresh mozzarella, arugula, roasted red peppers, & pesto mayo ~ \$12<sup>95</sup>  
**Greek Salad with Lamb Chops** grilled New Zealand baby lamb chops over romaine hearts & spinach in an oregano-balsamic dressing, with chevre, kalamata olives, & Tzatziki sauce ~ \$14<sup>95</sup>  
**Bistro Steak Salad** rosemary potatoes, crisp bacon, whole grain mustard-miso vinaigrette dressing, grape tomatoes, & haystack onions over a bed of romaine & Iceberg lettuce ~ \$16<sup>95</sup>

## Mattison's Catering Company



Your Host, Chef Paul Mattison



*We were so thrilled at the delicious food, great service and beautiful presentation. I had so many positive comments, I knew we had finally found the right caterer!*  
Susan Bryant  
Fawley Bryant Architects, Inc.

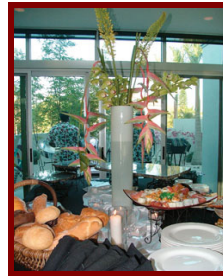
**Mattison's** offers several in-house catering options including **Mattison's Riverside**, offering a 200 person ballroom with stunning waterfront views of the Manatee River along with other private dining rooms. **Mattison's Forty One** newest facility, *The Galleria*, is modeled after the arcades in Milan. *The Galleria* seats from 20-100 people for a formal sit-down event and can accommodate up to 150 for a cocktail party situation with plenty of room for our dance floor and a private bar. *The Galleria* also features a state of the art sound system perfect for everything from business meetings to dance parties. **Mattison's Catering Company**

is a pre-approved caterer at many popular on-site catering locations and we have a team of certified /registered wedding and event planners. We specialize in weddings, bridal showers, corporate/ business events, private catering, brunches, bar/bat mitzvahs with kosher/glatt kosher catering along with a variety of themed events and galas menus. **Mattison's Catering Company** cooks all of our food on site. Our refrigerated catering trucks are equipped with propane ovens, allowing us to provide you with food that is always fresh - never reheated. We look forward to working with serving your guests. Contact our Wedding and Event Planners at 941.921.3400 to discuss your next special occasion.



### Mattison's City Grille 941.330.0440

1 North Lemon Avenue,  
Sarasota, FL 34236  
Open 11am – 11pm (Mon – Thu),  
11am – Midnight (Fri and Sat),  
11am – 10pm (Sun)



### Mattison's Forty One 941.921.3400

7275 South Tamiami Trail,  
Sarasota, FL 34231  
Open 11:30am - 10pm (Mon-Thu),  
11:30am - 11pm (Fri), 4-11pm (Sat)  
10:00am - 2pm, 4 - 9pm (Sun)



### Mattison's Riverside 941.748.8087

1200 First Avenue West,  
Bradenton, FL 34205  
Open 11:30am – 10pm (Sun – Thu),  
11:30am – Midnight (Fri and Sat)



### Mattison's Catering Company 941.921.3400

Sarasota/Manatee/Pinellas/  
Hillsborough  
7275 South Tamiami Trail,  
Sarasota, FL 34231



### Mattison's International Cookery Culinary Adventure Travel 941.921.3400

Join Chef Paul Mattison for one of his incomparable culinary tours, which includes hands-on cookery classes, meals and accommodations.

# Mattison's Forty-One

## Dinner Menu and Information



**Chef Paul Mattison** invites you to join us and experience comfortable elegance with Mediterranean flavors at **Mattison's Forty One**. *Happy Hour* is every day from 4-7pm and *Girls Night Out* is every Wednesday from 7-10pm.

### Our Goal:

Is to nourish your body and soul with delicious food and outstanding service in a comfortable ambiance.

• 941.921.3400 • [www.mattisons.com](http://www.mattisons.com)

## ☐ Starters

**Artichokes-Esther Style** crispy artichoke hearts with a tomato, lemon, and caper butter, sprinkled with aged Parmesan ~ \$8<sup>95</sup>

**Calamari** crispy, flash fried calamari served with Asian soy mustard and sweet Thai chili sauce ~ \$8<sup>95</sup>

**Shrimp Rangoon** tempura fried jumbo shrimp with herbed cream cheese and Thai chile sauce ~ \$11<sup>95</sup>

**Saffron Steamed Mussels** with fresh fennel, mandarin essence and basil butter ~ \$8<sup>95</sup>

**Escargot and Mushrooms** with shitake mushrooms, fresh tomatoes, garlic, thyme, and crusty bread ~ \$9<sup>95</sup>

**Crab Cakes** with mandarin-habenero remoulade and rainbow microgreens ~ \$12<sup>95</sup>

**Slow Roasted Duck Spring Rolls** served over cucumber salad, served with sweet Thai chili and sweet soy ~ \$10<sup>95</sup>

**Goat Cheese Bruschetta** marinated tomatoes and pesto goat cheese on grilled rustic bread with basil olive oil & aged balsamic drizzle ~ \$8<sup>95</sup>

**Tuna Two Ways** sesame crusted tuna sashimi, ahi tare tare, wakeme salad, & wonton crisp ~ \$12<sup>95</sup>

**Soy-Ginger Glazed Chicken Satay** with pickled Asian vegetables ~ \$7<sup>95</sup>

**Beef Carpaccio** with arugula salad, Parmesan, lemon infused olive oil & pink salt ~ \$11<sup>95</sup>

## ☐ Soups

**French Onion** with sherry, fresh thyme, Gruyère and aged Parmesan ~ \$6<sup>95</sup>

**Charred Tomato Bisque** with grilled ciabatta and warm herbed goat cheese ~ \$4<sup>95</sup> cup ■ ~ \$8<sup>95</sup> bowl

**Chef's Soup of the Day** ~ \$4<sup>95</sup> cup ■ ~ \$8<sup>95</sup> bowl

## ☐ Salads

**Mattison's House Salad** seasonal greens tossed with Mattison's balsamic vinaigrette and topped with toasted pine nuts, fresh tomatoes and gorgonzola ~ \$4<sup>95</sup> small ■ ~ \$7<sup>95</sup> large

**Mediterranean Chopped Salad** fresh diced Iceberg lettuce, tomatoes, cucumbers, red onion, olives, and feta tossed in an herb vinaigrette ~ \$4<sup>95</sup> small ■ ~ \$7<sup>95</sup> large

**Caprese** vine ripe tomatoes, marinated roasted peppers, and fresh mozzarella with basil oil and aged balsamic drizzle ~ \$9<sup>95</sup>

**Iceberg Wedge Salad** with Mattison's herb buttermilk ranch, Applewood smoked bacon, and grape tomatoes ~ \$6<sup>95</sup>

**Bistro Steak Salad** marinated bistro steak with rosemary potatoes, crisp bacon, whole grain mustard-miso vinaigrette dressing, grape tomatoes, and haystack onions over a bed of Romaine and Iceberg lettuce ~ \$16<sup>95</sup>

**Traditional Caesar** hearts of romaine and herbed focaccia croutons tossed with a traditional dressing, garnished with Parmesan tuile ~ \$4<sup>95</sup> small ■ ~ \$7<sup>95</sup> large

**Greek Salad with Lamb Chops** grilled New Zealand baby lamb chops served over romaine hearts and spinach tossed in an oregano-balsamic dressing, with fresh chèvre, kalamata olives, and Tzaziki sauce ~ \$14<sup>95</sup>

**Roasted Beet Stack** thinly sliced roasted beets, crumbled goat cheese, arugula, and a walnut vinaigrette ~ \$9<sup>95</sup>

**Make any large salad an entrée by adding one of the following:** Chicken ~ \$4 ■ Salmon ~ \$6 Crab Cake ~ \$6 ■ Shrimp ~ \$6 ■ Steak ~ \$8

## ☐ Entrees

### Seafood

**Seared Chilean Sea Bass** served over truffle cream corn with roasted fingerling potatoes ~ \$27<sup>95</sup>

**Rosemary & Honey Glazed Salmon** over sweet potato streusel and citrus beurre blanc ~ \$21<sup>95</sup>

**Cajun Lime Blackened Mahi Mahi** with tropical fruit macedoine and citrus beurre blanc served with veggie risotto ~ \$19<sup>95</sup>

**Seafood Gumbo** shrimp, mussels, fresh market catch & andouille sausage served over risotto ~ \$17<sup>95</sup>

**Bourbon, Lime and Chili Ahi Tuna** wasabi crème fraiche, baby bok choy and shiitake soba noodles ~ \$25<sup>95</sup>

**Grouper Picatta** fresh Florida grouper, lightly dusted, sautéed and finished with a lemon caper butter, served with vegetable risotto ~ \$26<sup>95</sup>

**The Deadliest Catch** Alaskan king crab legs, steamed, and served with drawn butter and vegetable risotto ~ \$33<sup>95</sup> lb ■ ~ \$18<sup>95</sup> ½ lb

**Jumbo "Boston" Sea Scallops** over pancetta and sweet pea risotto with smoked tomato coulis ~ \$23<sup>95</sup>

### Land food

**Grilled Pork Tenderloin** with chorizo-potato hash, grilled corn-avocado salsa, and cilantro crema ~ \$18<sup>95</sup>

**New Zealand Rack of Lamb** with white bean cassoulet, sautéed garlic spinach and Shiraz sauce ~ \$18<sup>95</sup> ½ rack ■ ~ \$29<sup>95</sup> full rack

**Stuffed Chicken Breast** spinach, feta and charred tomatoes finished with a basil beurre blanc, served with truffle mashed potatoes ~ \$19<sup>95</sup>

**Chicken Penne Pasta** with crisp pancetta, sun-dried tomatoes, shiitake mushrooms and an asiago cream ~ \$16<sup>95</sup>

**Pot Roast Forty-One** with gorgonzola-shiitake cream, port wine demi and truffle mashed potatoes ~ \$18<sup>95</sup>

**Roast Duck** partially deboned with layered sweet potato streusel & mango chili chutney ~ \$18<sup>95</sup>

### Steakhouse Selections

*Our aged Sterling Silver steaks are seasoned and seared in our high temperature broiler to create a flavor crust which locks in natural juices.*

**12oz Ribeye** ~ \$23<sup>95</sup> ■ **16oz Ribeye** ~ \$31<sup>95</sup>

**10oz NY Strip** ~ \$28<sup>95</sup> ■ **14oz NY Strip** ~ \$33<sup>95</sup>

**5oz Filet Mignon** ~ \$24<sup>95</sup> ■ **8oz Filet Mignon** ~ \$32<sup>95</sup>

**16oz Chateaubriand (for two)** ~ \$69<sup>95</sup>

**Steak Blue** 12oz ribeye with a Gorgonzola crust, Applewood smoked bacon & ruby port reduction ~ \$25<sup>95</sup>

**Steak Au Poivre** aged NY Strip, peppercorn studded, seared and served with brandy cream sauce ~ \$29<sup>95</sup>

**Steak Diane** beef tenderloin medallions pan seared, with a classic Diane sauce ~ \$28<sup>95</sup>

**Blackened Skirt Steak** with a chimichurri sauce, goat cheese and chrizo hash, and sautéed spinach ~ \$21<sup>95</sup>

**Slow Roasted Prime Rib** fresh herb and garlic encrusted prime rib, 12oz ~ \$24<sup>95</sup> ■ 16oz ~ \$32<sup>95</sup>

*All steaks are served with truffle mashed potatoes and house vegetables*

## ☐ Pizza

**Margarita** diced tomatoes, fresh mozzarella and basil ~ \$12<sup>95</sup> small ■ ~ \$16<sup>95</sup> large

**Bianco** goat cheese, artichokes, and fresh spinach ~ \$13<sup>95</sup> small ■ ~ \$17<sup>95</sup> large

**Carnivale** Prosciutto, capicola, and pepperoni ~ \$13<sup>95</sup> small ■ ~ \$17<sup>95</sup> large

**Traditional Pepperoni** with red sauce ~ \$12<sup>95</sup> small ■ ~ \$16<sup>95</sup> large

## ☐ Sides

Truffle Mashed Potatoes ~ \$6<sup>95</sup>

Soba Noodles with Asian Vegetables ~ \$5<sup>95</sup>

Roasted Vegetable Risotto ~ \$4<sup>95</sup>

Steamed Asparagus ~ \$5<sup>95</sup>

Sweet Potato Streusel ~ \$5<sup>95</sup>

Parmesan Dusted French Fries with Truffle Oil and Fresh Parsley ~ \$6<sup>50</sup>

Sweet Pea Pancetta Risotto ~ \$5<sup>95</sup>

Salt Crusted Baked Potato ~ \$4<sup>95</sup>

## ☐ Sunset Menu

■ Served from 4-6pm daily

■ 3 Courses ~ \$25

■ Add a wine flight ~ \$12

## ☐ Dessert

**Flourless Chocolate Espresso Torte** rich, dark chocolate cake with a Chambord raspberry coulis ~ \$8<sup>95</sup>

**Warm Apple Crisp** deep dish apple cobbler topped with vanilla bean gelato ~ \$7<sup>95</sup>

**Crème Brulée** traditional Tahitian vanilla bean custard with a caramelized sugar crust ~ \$7<sup>95</sup>

**Key Lime Cheesecake** graham cracker, toasted coconut, macadamia nut, and almond crust ~ \$7<sup>95</sup>

**Fresh Berry Cobbler** blackberries, blueberries, and strawberries baked with a crumb crust, served with a vanilla bean ice cream ~ \$7<sup>95</sup>

**Carrot Cake** with traditional cream cheese icing ~ \$7<sup>95</sup>

**Gelato Tasting** homemade Italian ice cream ~ \$7<sup>95</sup>

- Call 941.921.3400 to make your order
- 7% sales tax applicable to all orders
- Menu and prices are subject to change