

Mattison's™  
Forty-One

Gluten Free Dinner Menu

Starters

**Saffron Steamed Mussels**

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

**Grilled Shrimp Rangoon**

grilled jumbo shrimp with herbed cream cheese and Thai chili sauce ~ \$11<sup>95</sup>

**Warm Baby Spinach Gratin**

with white corn tortillas ~ \$8<sup>95</sup>

**Escargot and Mushrooms**

with roasted garlic, shiitake mushrooms, fresh tomatoes, and a hint of thyme ~ \$9<sup>95</sup>

Soup

**Charred Tomato Bisque**

~ \$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

**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>

**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>

**Traditional Caesar Salad**

hearts of romaine tossed with a traditional dressing, garnished with Parmesan tuile ~ \$4<sup>95</sup> small ■ ~ \$7<sup>95</sup> large

**Roasted Beet Carpaccio**

thinly sliced roasted beets, crumbled goat cheese, arugula, and a walnut vinaigrette ~ \$8<sup>95</sup>

**Mediterranean Chopped Salad**

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

**Make any large salad an entrée by adding one of the following:**

Chicken ~ \$4 ■ Salmon ~ \$6 ■ Shrimp ~ \$6 ■ Steak ~ \$8

Entrees

**Grilled Grouper Picatta**

fresh Florida grouper, grilled and finished with a lemon caper butter, served with vegetable risotto ~ \$26<sup>95</sup>

**N.Y. Strip**

sea salt and sumac crusted and served with a roasted shallot compound butter and aged Parmesan dusted truffle french fries ~ \$33<sup>95</sup> 14oz ■ ~ \$28<sup>95</sup> 10oz

**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

**Pot Roast Forty One**

slowly braised pot roast with gorgonzola-shiitake cream and port wine demi, served with truffle mashed potatoes ~ \$18<sup>95</sup>

**Steak Blue**

ribeye with a Gorgonzola crust, Applewood smoked bacon, and ruby port reduction served with truffle mashed potatoes ~ \$32<sup>95</sup> 16oz ■ ~ \$24<sup>95</sup> 12oz

**Jumbo "Boston" Sea Scallops**

over pancetta and sweet pea risotto with smoked tomato coulis ~ \$23<sup>95</sup>

**Seared Chilean Sea Bass**

served over truffled cream corn with roasted fingerling potatoes ~ \$27<sup>95</sup>

**Rosemary & Lemon Honey Glazed Salmon**

over veggie risotto 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>

**New Zealand Rack of Lamb**

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

**Filet Mignon**

beef tenderloin grilled and basted with garlic butter, served with truffle mashed potatoes and béarnaise sauce ~ \$32<sup>95</sup> 8oz ■ ~ \$24<sup>95</sup> 5oz