

Mattison's™
Forty-One

Gluten Free Lunch Menu

Salads & Soup

Mattison's House Salad

seasonal greens tossed with Mattison's balsamic vinaigrette and topped with toasted pine nuts, fresh tomatoes and gorgonzola
~ \$4⁹⁵ small ■ ~ \$7⁹⁵ large

Caprese

vine ripe tomatoes, marinated roasted peppers, and fresh mozzarella with basil oil and aged balsamic drizzle ~ \$9⁹⁵

Mediterranean Chopped Salad

fresh diced greens, tomatoes, cucumbers, red onion, olives, and feta tossed in an herb vinaigrette
~ \$4⁹⁵ small ■ ~ \$7⁹⁵ large

Grilled Salmon Salad

grilled salmon filet over seasonal greens with caper dressing ~ \$13⁹⁵

Traditional Caesar Salad

hearts of romaine tossed with a traditional dressing, garnished with Parmesan tuile
~ \$4⁹⁵ small ■ ~ \$7⁹⁵ 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 ~ \$14⁹⁵

Chicken Vineyard Salad

poached chicken salad with grapes, nuts, dried cranberries, avocados, and blue cheese tossed over seasonal field greens with a sauvignon blanc vinaigrette ~ \$11⁹⁵

Charred Tomato Bisque

~ \$4⁹⁵ cup ■ ~ \$7⁹⁵ bowl

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

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

Lunch on the Run

Pick any two ~ \$7⁹⁵

Charred Tomato Bisque □ Cup of Soup du Jour
Mattison's House Salad □ Traditional Caesar Salad

Sandwiches & Such

All Sandwiches served with choice of marinated cucumber-tomato salad, citrus scented cole slaw or Parmesan dusted fries with truffle oil and fresh parsley

Blackened Mahi Mahi Sandwich (no bun)

with habanero rémoulade ~ \$8⁹⁵

House Braised BBQ Pulled Pork Sandwich (no bun)

BBQ pulled pork with citrus scented cole slaw ~ \$8⁹⁵

City Grille Burger (no bun)

8oz ground sirloin served with lettuce, tomato, and onion ~ \$9⁹⁵

Herb Crusted Chicken Sandwich Stack (no bun)

with fresh mozzarella, arugula, roasted red peppers, and pesto aioli ~ \$9⁹⁵

Grilled Veggie Sandwich Stack (no bun)

with grilled summer squash, zucchini, portabello, roasted red pepper, and fresh mozzarella with basil aioli ~ \$9⁹⁵

Entrees

Pot Roast Forty One

slowly braised pot roast with port wine demi, served with roasted vegetable risotto ~ \$13⁹⁵

Grilled Salmon Filet

with roasted veggie risotto and whole grain mustard butter ~ \$12⁹⁵

Grilled Chicken Marsala

pan seared chicken breast with wild mushrooms in a rich marsala wine sauce served with roasted vegetable risotto ~ \$11⁹⁵

Béarnaise Grill (no ciabatta)

8oz ground sirloin served with caramelized onions and mushrooms topped with béarnaise, served with Parmesan dusted french fries with truffle oil and fresh parsley ~ \$14⁹⁵

Marinated Skirt Steak

marinated with house seasoning, grilled to perfection, sliced and served with house demi and Parmesan dusted french fries with truffle oil and fresh parsley ~ \$13⁹⁵

Sides

Citrus Scented Cole Slaw ~ \$3⁹⁵ □ Cucumber-tomato Salad ~ \$3⁹⁵ □ Roasted Vegetable Risotto ~ \$3⁹⁵
Parmesan Dusted French Fries with Truffle Oil and Fresh Parsley ~ \$4⁹⁵