

## 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



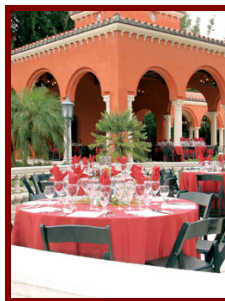
*We were so thrilled at the delicious food, great service and beautiful presentation. I had so many positive comments, I knew we had finally found the right caterer!*

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)



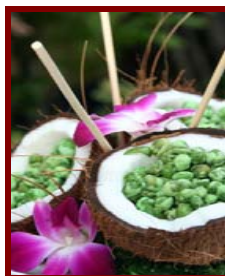
### Mattison's Forty One 941.921.3400

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

## Lunch Menu and Information



**Chef Paul Mattison** invites you to join us and experience comfortable elegance with Mediterranean flavors at **Mattison's Forty One**.

### 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 ~ \$5<sup>95</sup>

**Slow Roasted Duck Spring Roll** with Asian vegetables and rice noodles, served over cucumber salad with sweet Thai chili and sweet soy ~ \$6<sup>95</sup>

**Calamari** crispy, flash fried calamari served with Asian soy mustard and sweet Thai chili sauce ~ \$7<sup>95</sup>

**Shrimp Rangoon** tempura fried jumbo shrimp with herbed cream cheese and Thai chile sauce ~ \$8<sup>95</sup>

**Crab Cakes** with mandarin-habenero remoulade & rainbow microgreens ~ \$12<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

**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

**Calamari Salad** crispy flash fried calamari tossed with Thai chili sauce over fresh romaine and field greens with a whole grain mustard-miso vinaigrette ~ \$11<sup>95</sup>

**Grilled Salmon Salad** grilled salmon filet over seasonal greens with caper dressing ~ \$13<sup>95</sup>

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

**Chicken Vineyard Salad** warm poached chicken with grapes, nuts, dried cranberries, avocados, and blue cheese tossed over seasonal field greens with a sauvignon blanc vinaigrette ~ \$11<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 with horseradish cream ~ \$13<sup>95</sup>

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

**Sesame Crusted Ahi Salad** sesame crusted tuna served rare with seasonal greens and julienne vegetables, tossed with a miso-mustard vinaigrette and garnished with wonton crisp ~ \$13<sup>95</sup>

**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 ~ \$7<sup>95</sup>

**Pizza by the Slice** our chef's daily creation

**Cup of Soup** our chef's daily inspiration

**Half Sandwich** today's in season ingredients

**Mattison's House Salad** seasonal greens tossed with Mattison's balsamic vinaigrette and topped with toasted pine nuts, fresh tomatoes and gorgonzola

**Traditional Caesar** hearts of romaine and herbed focaccia croutons tossed with a traditional dressing, garnished with parmesan tuile

## ☐ Sandwiches & Such

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

**Blackened Mahi Mahi Sandwich** with habanero remoulade ~ \$8<sup>95</sup>

**City Grille Burger** 8oz ground sirloin served with lettuce, tomato, and onion on an artisan roll ~ \$9<sup>95</sup>

**Chef's Duck Sammy** mayo, mozzarella, pickled Thai vegetables, fresh cilantro and tender duck with sweet Thai chili sauce ~ \$9<sup>95</sup>

**Herb Crusted Chicken Sandwich** with fresh mozzarella, arugula, roasted red peppers, and pesto mayo ~ \$9<sup>95</sup>

**Cuban Supreme** black forest ham and smoked turkey, pepperoni, pesto, Provolone and basil vinaigrette ~ \$7<sup>95</sup>

**Grilled Veggie Sandwich** with grilled summer squash, zucchini, portabello, roasted red pepper, and fresh mozzarella with basil aioli on an herbed panini ~ \$9<sup>95</sup>

**Turkey Bacon Wrap** turkey, Swiss, applewood smoked-bacon, and lettuce in a wrap ~ \$8<sup>95</sup>

**Cheese Steak** slow roasted ribeye, sliced thin with caramelized onion, portabella mushrooms & creamy chardonnay horseradish cream on open-faced focaccia ~ \$9<sup>95</sup>

**Crunchy Grouper Sandwich** fresh Florida grouper, flash fried tempura style on an herb Kaiser with habanero remoulade ~ \$14<sup>95</sup>

**Chicken Salad Croissant** poached chicken breast salad on a butter croissant with lettuce and tomato ~ \$8<sup>95</sup>

## ☐ Entrees

**Grilled Salmon Filet** with roasted veggie risotto and whole grain mustard butter ~ \$12<sup>95</sup>

**Seafood Gumbo** shrimp, mussels, fresh market catch and andouille sausage in a hearty gumbo, served over risotto ~ \$13<sup>95</sup>

**Chicken Penne Pasta** with crisp pancetta, sun-dried tomatoes, shiitake mushrooms and an asiago cream sauce ~ \$11<sup>95</sup>

**Breakfast for Lunch** daily offering, ask for today's fresh creation served with a tomato-cucumber salad ~ \$7<sup>95</sup>

**Marinated Skirt Steak** marinated with house seasoning, grilled to perfection, sliced and served with house demi and Parmesan dusted french fries with truffle oil & fresh parsley ~ \$13<sup>95</sup>

**Pot Roast Forty One** slowly braised pot roast with gorgonzola-shiitake cream and port wine demi, served with crusty bread and roasted vegetable risotto ~ \$13<sup>95</sup>

**Chicken Marsala** pan seared with wild mushrooms in a rich marsala wine sauce served with roasted vegetable risotto ~ \$11<sup>95</sup>

## ☐ Sides

Roasted Vegetable Risotto ~ \$3<sup>95</sup>

Citrus Scented Cole Slaw ~ \$3<sup>95</sup>

Marinated Cucumber Tomato Salad ~ \$3<sup>95</sup>

Parmesan Dusted French Fries with Truffle Oil and Fresh Parsley ~ \$4<sup>95</sup>

## ☐ Dessert

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

**Crème Brulée** 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>

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