

 **Mattison's™**

City Grille

Downtown Sarasota

➔ Drink Menu

➤ We Serve a Full Bar

➤ Champagne and Sparkling Wineglass . . . bottle

La Marca, Prosecco, Italy	\$8 ⁵⁰	\$34
Mumm Napa Cuvée, California	\$9	\$36
Korbel Split, California	\$9 ⁵⁰		

➤ White Wineglass . . . bottle

Gabbiano, Pinot Grigio, Italy	\$7	\$28
Maso Canali, Pinot Grigio, Italy	\$9 ⁵⁰	\$38
Brancott, Sauvignon Blanc, New Zealand	\$7 ⁵⁰	\$30
Morgan, Sauvignon Blanc, California	\$9	\$36
Valley of the Moon, Pinot Blanc, California	\$8	\$32
Château St Michelle, Riesling, Washington	\$8	\$32
Sterling, <i>Vintner's Collection</i> , Chardonnay, California	\$7 ⁵⁰	\$30
Toasted Head, Chardonnay, California	\$8	\$34
KJ, Chardonnay, California	\$9	\$36
Cambria, <i>Katherine's Vineyard</i> , Chardonnay, California	\$10	\$40

➤ Red Wineglass . . . bottle

A By Acacia, Pinot Noir, California	\$10	\$40
Byron, Pinot Noir, Santa Maria Valley	\$12	\$48
Kenwood Yelupa, Merlot, California	\$7 ⁵⁰	\$30
Hogue Genesis, Merlot, Washington State	\$8 ⁵⁰	\$34
Morgan, <i>Côte du Crow's</i> , Syrah-Granache, California	\$9	\$36
Diseño, Malbec, Argentina	\$8	\$32
Alexander Valley, Cabernet, California	\$10	\$40
14 Hands, Cabernet, Washington State	\$8	\$32
Rosenblum, <i>Vintner's Cuvée</i> , Zinfandel, California	\$8	\$32
Penfolds, Shiraz, Australia	\$7 ⁵⁰	\$30

➤ House Wines

Chardonnay, Merlot, Cabernet Sauvignon	\$6	\$24
White Zinfandel	\$6	\$24

➤ Please see our reserve list for additional selections

➤ Beverages

- Iced Tea ■ Mango Iced Tea ■ Juice ■ Soft Drinks ■ Milk
- Cappuccino ■ Espresso ■ Latte ■ Hot Chocolate
- Sparkling Water ■ Bottled Still Water ■ Fresh Lemonade

➤ Please ask if you are interested in our cigar selection

 **Mattison's™**

A Medley of Culinary Excellence!

- **Mattison's Riverside** 941.748.8087
1200 First Ave W, on the Manatee River, downtown Bradenton
- **Mattison's City Grille** 941.330.0440
1 North Lemon Ave, the heart of downtown Sarasota
- **Mattison's Forty-One** 941.921.3400
7275 S Tamiami Trail, 1/2 mile south of Stickney Pt Rd, Sarasota
- **Mattison's Catering & Custom Kitchen Design**
7275 South Tamiami Trail, Sarasota, 941.921.3400
- **Mattison's Event Tickets, Reservations, Shopping,
and Info www.mattisons.com**

Mattison's™ is a local, chef-owned restaurant group offering outstanding service, quality ingredients, and menus unique to its neighborhood while supporting the community, regional farmers, and culinary suppliers.

Mattison's™

City Grille

Downtown Sarasota

→ Bar Menu 3-5pm

➤ Tapas

Crispy Chicken Wings

crispy drum sticks tossed in Sriracha chili sauce served with house-made Asian mustard dip ~ \$8⁹⁹

Goat Cheese Bruschetta

fresh pesto goat cheese and tomatoes on grilled rustic bread topped with basil olive oil and an aged balsamic drizzle with shredded aged Parmesan ~ \$8⁹⁹

Artichokes Esther-Style

crispy artichoke hearts with lemon-caper butter, freshly diced tomatoes, and shredded aged Parmesan ~ \$9⁹⁹

Calamari

crispy flash fried with jalapeño tartar and marinara sauce ~ \$9⁹⁹

Mattison's Shrimp Cocktail

four large Gulf shrimp poached in white wine and served with our signature house-made tangy cocktail sauce ~ \$9⁹⁹

Shrimp Rangoon

five tempura fried Gulf shrimp with fresh herb cream cheese, Thai chili sauce, and a sweet soy drizzle ~ \$12⁹⁹

Crab Cakes

fresh Maryland lump crab, red pepper coulis, and jalapeño tartar sauce ~ \$12⁹⁹

Antipasto Misto

roasted peppers, olives, prosciutto, salami, capicola, provolone, marinated artichoke hearts, and Asiago on a light bed of greens ~ \$13⁹⁹

➤ Burgers, Soup, and Salads

Mattison's Louisiana Lobster Chowder

~ cup \$5⁵⁰ • bowl \$8⁹⁹

Mattison's House Salad

seasonal greens tossed with Mattison's balsamic vinaigrette topped with pine nuts and Gorgonzola blue cheese ~ \$7⁹⁹

Crisp Iceberg Wedge

with vine ripe tomatoes and blue cheese dressing garnished with crispy bacon lardons ~ \$7⁹⁹

Red Caesar

romaine lettuce, garlic croutons, and tomatoes with traditional dressing ~ \$7⁹⁹ • grilled chicken ~ \$11⁹⁹ • shrimp ~ \$15⁹⁹

8oz Main Street Sterling Burger

choice of toppings and french fries or field greens ~ \$9⁹⁹

Caprese Salad

vine ripe tomatoes, marinated roasted peppers, and fresh mozzarella with basil oil and aged balsamic drizzle ~ \$10⁹⁹

Grilled Norwegian Salmon Salad

grilled 4oz salmon over seasonal greens with cucumbers, tomatoes, peperoncini, and cusabi dressing ~ \$13⁹⁹

Greek Salad

grilled lamb chops, mixed greens, romaine hearts, goat cheese, kalamata olives, and cucumber dressing ~ \$15⁹⁹

➤ Brick Oven Pizza

Margherita tomatoes, fresh mozzarella, and basil medium ~ \$14⁹⁹ • large ~ \$19⁹⁹

Carnevale prosciutto, capicola, freshly diced tomatoes, pepperoni, and mozzarella • medium ~ \$15⁹⁹ • large ~ \$20⁹⁹

Quattro Stagioni mushrooms, freshly diced tomatoes, artichokes, capicola, and mozzarella medium ~ \$15⁹⁹ • large ~ \$20⁹⁹

➤ Desserts

Crème Brûlée

Tahitian vanilla bean custard with a crisp sugar crust ~ \$7⁹⁹

Flourless Chocolate Espresso Torte

with fresh raspberries and crème anglaise ~ \$7⁹⁹

Xangos

banana-carmel cheese cake wrapped in pastry and served warm *à la mode* ~ \$7⁹⁹

Key Lime Pie

a light Key lime mousse in a graham cracker crust ~ \$7⁹⁹

Fresh Berries Laced with Crème Anglaise

and fresh whipping cream ~ \$8⁹⁹

➤ 20% gratuity is added to parties of eight or more

➤ The consumption of raw or under cooked food and shellfish may increase the risk of food-borne illness and may be harmful to your health