

> We Serve a Full Bar

> Champagne and Sparkling Wine . . . . .glass . . . . .bottle

La Marca, Prosecco, Italy . . . . .	\$8 <sup>50</sup>	. . . . .	\$34
Mumm Napa Cuvée, California. . . . .	\$9	. . . . .	\$36
Korbel Split, California . . . . .	\$9 <sup>50</sup>		

> White Wine. . . . .glass . . . . .bottle

Gabbiano, Pinot Grigio, Italy . . . . .	\$7	. . . . .	\$28
Maso Canali, Pinot Grigio, Italy . . . . .	\$9 <sup>50</sup>	. . . . .	\$38
Brancott, Sauvignon Blanc, New Zealand. . . . .	\$7 <sup>50</sup>	. . . . .	\$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 <sup>50</sup>	. . . . .	\$30
Toasted Head, Chardonnay, California . . . . .	\$8	. . . . .	\$34
KJ, Chardonnay, California . . . . .	\$9	. . . . .	\$36
Cambria, <i>Katherine's Vineyard</i> , Chardonnay, California. . . . .	\$10	. . . . .	\$40

> Red Wine . . . . .glass . . . . .bottle

A By Acacia, Pinot Noir, California . . . . .	\$10	. . . . .	\$40
Byron, Pinot Noir, Santa Maria Valley . . . . .	\$12	. . . . .	\$48
Kenwood Yelupa, Merlot, California. . . . .	\$7 <sup>50</sup>	. . . . .	\$30
Hogue Genesis, Merlot, Washington State . . . . .	\$8 <sup>50</sup>	. . . . .	\$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 <sup>50</sup>	. . . . .	\$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 ■ Fresh Lemonade ■ Soft Drinks ■ Milk
- Cappuccino ■ Espresso ■ Latte ■ Hot Chocolate
- Sparkling Water ■ Bottled Still Water

> Please ask if you are interested in our cigar selection

> Desserts

**Crème Brulée**

Tahitian vanilla bean custard with a crisp sugar crust ~ \$7<sup>99</sup>

**Flourless Chocolate Espresso Torte**

with fresh raspberries and crème anglaise ~ \$7<sup>99</sup>

**Xangos**

banana-carmel cheese cake wrapped in pastry served warm *à la mode* ~ \$7<sup>99</sup>

**Key Lime Pie**

a light Key lime mousse in a graham cracker crust ~ \$7<sup>99</sup>

**Fresh Berries Laced with Crème Anglaise**

and fresh whipping cream ~ \$8<sup>99</sup>



**A Medley of Culinary Excellence!**

> **Mattison's Riverside** 941.748.8087  
1200 First Avenue W, on the Manatee River, downtown Bradenton

> **Mattison's City Grille** 941.330.0440  
1 North Lemon Avenue, the heart of downtown Sarasota

> **Mattison's Forty-One** 941.921.3400  
7275 South Tamiami Trail, Sarasota, 1/2 a mile south of Stickney Point Road

> **Mattison's Catering Company & Custom Kitchen Design**  
7275 South Tamiami Trail, Sarasota, 941.921.3400

> **Mattison's Event Tickets, Reservations, Shopping, and Info**  
[www.mattisons.com](http://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.

### ► Tapas

#### **Crispy Chicken Wings**

crispy drum sticks tossed in Sriracha chili sauce served with house-made Asian mustard dip ~ \$8<sup>99</sup>

#### **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 ~ \$8<sup>99</sup>

#### **Artichokes Esther-Style**

crispy artichoke hearts with lemon-caper butter, freshly diced tomatoes, and shredded aged Parmesan ~ \$9<sup>99</sup>

#### **Calamari**

crispy flash fried calamari with a jalapeño tartar sauce and traditional marinara ~ \$9<sup>99</sup>

#### **Mattison's Shrimp Cocktail**

four large Gulf shrimp poached in white wine and served with our signature house-made tangy cocktail sauce with lemon garnish ~ \$9<sup>99</sup>

#### **Shrimp Rangoon**

five tempura fried Gulf shrimp with fresh herb cream cheese, Thai chili sauce, and a sweet soy drizzle ~ \$12<sup>99</sup>

#### **Crab Cakes**

fresh Maryland lump crab, red pepper coulis, and jalapeño tartar sauce ~ \$12<sup>99</sup>

#### **Antipasto Misto**

roasted peppers, olives, prosciutto, salami, capicola, provolone, marinated artichoke hearts, and Asiago on a light bed of greens ~ \$13<sup>99</sup>

#### **Sashimi & Sushi**

seared tuna sashimi, tempura fried crab and vegetable sushi served with pickled ginger and a side of seaweed salad ~ \$13<sup>95</sup>

#### **Grilled Petite Filet Mignon**

with roasted portobello mushrooms, freshly sliced tomatoes, horseradish sauce, and an aged balsamic drizzle ~ \$15<sup>99</sup>

### ► Burgers, Soup, and Salads

**Mattison's Louisiana Lobster Chowder** ~ cup \$5<sup>50</sup> • bowl \$8<sup>99</sup>

#### **Mattison's House Salad**

seasonal greens tossed with Mattison's balsamic vinaigrette topped with toasted pine nuts and Gorgonzola blue cheese ~ \$7<sup>99</sup>

#### **Crisp Iceberg Wedge**

with ripe tomatoes, blue cheese dressing, and garnished with crispy bacon lardons ~ \$7<sup>99</sup>

#### **Main Street Sterling Burger**

8oz ground sirloin with traditional toppings and french fries or field greens ~ \$9<sup>99</sup>

#### **Red Caesar**

hearts of romaine lettuce, garlic croutons, and vine ripe tomatoes tossed with traditional dressing ~ \$7<sup>99</sup> • with grilled chicken ~ \$11<sup>99</sup> • with shrimp ~ \$15<sup>99</sup>

#### **Caprese Salad**

vine ripe tomatoes, marinated roasted peppers, and fresh mozzarella with basil oil and aged balsamic drizzle ~ \$10<sup>99</sup>

#### **Grilled Norwegian Salmon Salad**

grilled 4oz salmon filet over seasonal greens with fresh cucumbers, tomatoes, peperoncini, and cusabi dressing ~ \$13<sup>99</sup>

#### **Grilled Chicken Salad**

herb marinated chicken breast, strawberries, walnuts, chopped tomatoes, bacon, and crumbled blue cheese tossed in a white balsamic vinaigrette ~ \$14<sup>99</sup>

#### **Chipotle Steak Salad**

grilled skirt steak, onions, Roma tomatoes, and green beans tossed in chipotle vinaigrette and garnished with avocado ~ \$14<sup>99</sup>

#### **Greek Salad**

grilled baby lamb chops over mixed greens, romaine hearts, goat cheese, kalamata olives, and cucumber dressing ~ \$15<sup>99</sup>

### ► Entrées

#### **Classic Meatloaf**

all black Angus ground beef wrapped in applewood-smoked bacon served with mashed potatoes, pan gravy, and crispy onions ~ \$16<sup>99</sup>

#### **Spinach and Ricotta Ravioli**

in a wild mushroom and roasted garlic cream sauce ~ \$17<sup>99</sup>

#### **Roasted Half Chicken Au Jus**

with mashed potatoes, house veggies, and natural pan jus ~ \$19<sup>99</sup>

#### **Grilled Norwegian Salmon Filet**

with a sesame-orange glaze, coconut-jasmine rice, and sautéed veggies ~ \$19<sup>99</sup>

#### **Roasted Portobello and Goat Cheese Stack**

roasted portobello mushrooms with goat cheese, steamed spinach, roasted peppers, grilled tomatoes, and a basil-pesto drizzle ~ \$18<sup>95</sup>

#### **Linguini Frutti di Mare**

shrimp, mussels, calamari, and lump crab meat sautéed with white wine and finished with a light tomato-basil marinara sauce ~ \$21<sup>99</sup>

#### **Grilled Yellow Fin Tuna**

with Asian slaw, seared vegetables, and a mango-ginger salsa ~ \$24<sup>99</sup>

#### **Filet Mignon and Bourbon Onions**

served with mashed potatoes, house veggies, and Dijon hollandaise ~ \$28<sup>99</sup>

#### **12oz New York Strip Steak**

with sautéed green beans, shallots, and sherry wine sprinkled with toasted macadamia nuts, roasted potatoes, and smoked tomato demi ~ \$25<sup>99</sup>

#### **Pan Roasted Grouper with Shrimp and Crab**

served with potato cakes and veggies with a piquant pepper-lime coulis ~ \$25<sup>99</sup>

#### **Australian Rack of Lamb**

full rack of lamb grilled to perfection with port wine and English mustard glaze served with mashed potatoes and garlic spinach ~ \$25<sup>99</sup>

### ► Brick Oven Pizza

**Margherita** tomatoes, fresh mozzarella, and basil • medium ~ \$14<sup>99</sup> • large ~ \$19<sup>99</sup>

**Carnevale** prosciutto, capicola, freshly diced tomatoes, pepperoni, and mozzarella medium ~ \$15<sup>99</sup> • large ~ \$20<sup>99</sup>

**Quattro Stagioni** mushrooms, freshly diced tomatoes, artichokes, capicola, and mozzarella • medium ~ \$15<sup>99</sup> • large ~ \$20<sup>99</sup>

**Bistro** sliced tenderloin, Gorgonzola, portobello mushrooms, tomato sauce, onions, and mozzarella • medium ~ \$16<sup>99</sup> • large ~ \$24<sup>99</sup>

► 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