

Mattison's™

# City Grille

Downtown Sarasota

Drinks & Dessert Menu

➤ **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>

Mattison's™

## 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

### 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 aged Parmesan ~ \$9<sup>99</sup>

### Calamari

crispy flash fried calamari with a jalapeño tartar sauce and traditional marinara ~ \$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>

## › Salads and Soup

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

### Mattison's House Salad

seasonal greens, vine ripe tomatoes, toasted pine nuts, and Gorgonzola blue cheese with a balsamic vinaigrette ~ \$7<sup>99</sup>

### Crisp Iceberg Wedge

with ripe tomatoes and blue cheese dressing garnished with crispy bacon lardons ~ \$7<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 Chipotle Steak Salad

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

### Grilled Chicken Salad

field greens, herb marinated chicken breast, strawberries, walnuts, chopped tomatoes, bacon, and blue cheese tossed in white balsamic vinaigrette ~ \$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>

## › Sandwiches served with mixed field greens, french fries, or fresh slaw

### Rustic Grilled Ham & Cheese

thick slices of Black Forest ham on rustic bread with tomato and melted Cheddar cheese ~ \$7<sup>99</sup>

### Chicken Caesar Wrap

Caesar salad, diced tomatoes, Parmesan cheese, and grilled chicken in an herb wrap ~ \$8<sup>99</sup>

### Turkey Bacon Wrap

honey roasted turkey with applewood-smoked bacon in an herb wrap with dressed baby greens, Swiss cheese, and daikon sprouts ~ \$8<sup>99</sup>

### Main Street Sterling Burger

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

### Veggie Panini

grilled zucchini, yellow squash, portobello mushrooms, and roasted red peppers topped with fresh mozzarella and pesto on lightly grilled focaccia ~ \$9<sup>99</sup>

### Nonna Esther Special (Chef Paul Mattison's grandmother's recipe)

salami, prosciutto, capicola, lettuce, onions, tomatoes, roasted garlic aioli, and provolone on toasted rustic bread ~ \$9<sup>99</sup>

### Triple Decker Grilled Chicken Club

herb marinated chicken breast with applewood-smoked bacon, lettuce, vine ripe tomatoes, and basil mayonnaise on white toast ~ \$9<sup>99</sup>

### Chicken Parmesan Sandwich

marinated in fresh herbs and olive oil, encrusted with Parmesan bread crumbs topped with marinara sauce and mozzarella cheese on a toasted roll ~ \$9<sup>99</sup>

### Grilled Meatloaf & Jack

all black angus ground beef wrapped in applewood-smoked bacon topped with grilled onions and Jack cheese on rustic bread with roasted garlic aioli ~ \$10<sup>99</sup>

### Philly Steak and Cheese

thinly sliced steak, sautéed onions, and Cheddar cheese on a club roll ~ \$10<sup>99</sup>

### Turkey Panini

honey roasted turkey, avocado, smoked Gouda, lettuce, tomato, and pesto mayonnaise ~ \$10<sup>99</sup>

### Crunchy Grouper Sandwich

fresh Florida grouper battered and flash fried on a toasted roll with lettuce, tomato, onion, and our house-made Jalapeño tartar sauce ~ \$12<sup>99</sup>

## › Healthy, Fresh, and Fast pick any two ~ \$7<sup>99</sup>

### Pizza by the Slice

our chef's daily creation, one vegetarian and one meat style

### Mattison's House Salad

seasonal greens, vine ripe tomatoes, toasted pine nuts, and Gorgonzola blue cheese with a balsamic vinaigrette

### Caesar Salad

hearts of romaine, herb croutons, and vine ripe tomatoes tossed with a traditional dressing

### Cup of Soup

our chef's daily inspiration

### Half Sandwich

specialty created from today's fresh, seasonal ingredients

## › Brick Oven Pizza

### Pizza by the Slice

a slice of our chef's daily creation, one vegetarian and one meat style ~ \$3<sup>99</sup>

## › Platter Menus, Take Out, and Curb Side To Go

We offer limited delivery service for our platter menus with a 24 hour notice. Take out and **Curb Side To Go** are always available. Go to [www.mattisons.com](http://www.mattisons.com) for details.

› 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