

## Savor Sarasota Menus

### Three Course Lunch \$16

#### Choice of Entree

**Turkey Bacon Wrap** Plainville Farms all-natural oven roasted turkey, applewood-smoked bacon, sundried tomato wrap, dressed Uriah Farm's seasonal greens, Swiss cheese, sprouts;

*served with house salad, crispy fries or coleslaw*

#### **FreeBird Farms Chicken Salad Croissant**

grilled chicken, grapes, cranberries, avocado, nuts and greens, white balsamic vinaigrette; *served with house salad, crispy fries or coleslaw*

**Kale Apple Salad** walnuts, carrots, spinach, Brussels sprouts, cranberries, shredded asiago, white balsamic vinaigrette \*GF

**FreeBird Farms Chicken Salad** grilled chicken breast, Uriah Farm's seasonal greens, bacon, strawberries, walnuts, cranberries, tomatoes, blue cheese, white balsamic vinaigrette \*GF

#### **Niman Ranch Meatloaf & Jack Sandwich**

grass-fed ground beef wrapped in applewood-smoked bacon, grilled onions, Jack cheese, roasted garlic aioli, rustic bread

**Crunchy Fish** battered and flash fried Atlantic cod, toasted roll, lettuce, tomato, onion, jalapeño tartar sauce

**Spaghetti Bolognese** Niman Ranch traditional slow-cooked meat sauce, aged Parmesan

#### Choice of Dessert

**Flourless Chocolate Espresso Torte** fresh raspberries and crème anglaise \*GF

**Key Lime Pie** a light Key lime mousse in a Graham cracker crust

#### Choice of Beverage

**Soft Drink | Iced Tea | Coffee**

### Three Course Dinner \$32

#### Choice of Appetizer

**Goat Cheese Bruschetta** marinated tomatoes, fresh basil-pesto goat cheese on grilled rustic bread, basil olive oil, aged balsamic drizzle, shredded aged Parmesan

**Artichokes Esther-Style** crispy artichoke hearts with a tomato, lemon, caper butter, sprinkled with aged Parmesan

**Mattison's House Salad** Uriah Farm's seasonal greens, vine ripe tomatoes, toasted pine nuts, Gorgonzola blue cheese, balsamic vinaigrette \*GF

**Chilled Cucumber Avocado Gazpacho** peach salsa

**Calamari** crispy flash fried, jalapeño tartar sauce, fresh marinara

**Crab Cake** lump crab, pickled vegetables, mandarin-habanero remoulade

#### Choice of Entrée

**Fish & Chips** fresh Atlantic Cod, crispy fries, jalapeño tartar

**Salmon Gremolata** lemon-Parmesan risotto, green beans, lemon beurre blanc

**FreeBird Farms Roasted Half Chicken** truffle mashed potatoes, sautéed spinach, natural pan jus \*GF

**Spaghetti Bolognese** Niman Ranch traditional slow-cooked meat sauce, aged Parmesan

**Greek Salad** New Zealand baby lamb chops, seasonal greens, romaine hearts, goat cheese, kalamata olives, grilled onions, tomatoes, pepperoncini, cucumber dressing \*GF

**Niman Ranch Steak Salad** grilled mesquite marinated bistro filet, caramelized onions, Roma tomatoes, green beans, Gorgonzola, ripe avocado, roasted potato, chipotle vinaigrette \*GF

**Niman Ranch Bistro Filet** truffle mashed potatoes, sautéed spinach, cilantro chimichurri

#### Upgrade Your Entrée

**Niman Ranch Pork Ribeye** truffle and herb roasted fingerlings, house vegetables, roasted onion honey mustard glaze ~ \$36

**New Zealand Lamb Rack** sautéed spinach, grilled vegetable risotto, rosemary au jus ~ \$36

**Grouper Piccata** pan seared Gulf Black Grouper, truffle mashed potatoes, house vegetables, lemon-caper beurre blanc ~ \$44

**Niman Ranch Beef Ribeye** horseradish encrusted ribeye, truffle mashed potatoes, house veg ~ \$44

#### Choice of Dessert

**Flourless Chocolate Espresso Torte** fresh raspberries and crème anglaise \*GF

**Key Lime Pie** a light Key lime mousse in a Graham cracker crust