



# Mattison's City Grille

Bradenton Riverwalk

## Happy New Year!!

### Starters

**Goat Cheese Bruschetta** marinated tomatoes, fresh basil-pesto goat cheese, aged Parmesan, grilled rustic bread, basil olive oil, aged balsamic drizzle ~ \$ 10

**Artichokes Esther-Style** crispy artichoke hearts, tomato, lemon, caper butter, aged Parmesan ~ \$ 11

**Blue Crab Cake** lump crab, pickled vegetables, jalapeño tartar sauce ~ \$ 16

**Shrimp Cocktail** jumbo, wasabi cocktail sauce ~ \$ 12

**Asian Calamari** crispy flash fried, pickled vegetable, sweet and spicy aioli ~ \$ 12

### Soups & Salads

**Clam Chowder** oyster crackers  
▪ cup ~ \$ 6 ▪ bowl ~ \$ 9

**Mattison's House** Uriah Farm's seasonal greens, vine ripened tomatoes, toasted pine nuts, Gorgonzola, balsamic vinaigrette ~ \$ 9 (GF)

**Caesar** hearts of romaine lettuce, garlic croutons, traditional dressing ~ \$ 9

**Greek** New Zealand baby lamb chops, Uriah Farm's seasonal greens, romaine hearts, goat cheese, tomatoes, kalamata olives, pepperoncini, Greek dressing ~ \$ 19

#### Salad Add-Ons:

- Grilled FreeBird Chicken ~ \$ 6
- Grilled Gulf Shrimp ~ \$ 8 ▪ Grilled Steak ~ \$ 10

### Brick Oven Pizza

**Margherita** tomatoes, fresh mozzarella, herb ricotta, balsamic glaze, basil ▪ medium ~ \$ 15 ▪ large ~ \$ 20

**Sausage** tomato sauce, mushrooms, mozzarella  
▪ medium ~ \$ 16 ▪ large ~ \$ 21

### New Year's Eve Specials

#### Pan Roasted FreeBird Chicken Breast

sautéed baby carrots, horseradish mashed potatoes, port demi ~ \$ 24

**Filet & Lobster Tail** sautéed baby carrots, port demi, beurre monte ~ \$ 44

#### Herb Crusted Niman Ranch Prime Rib

grilled asparagus, horseradish mashed potatoes, beef au jus ~ \$ 34

### Entrées

**Spinach Ravioli** wild mushroom cream, spinach, pine nuts ~ \$ 20

- Add Grilled FreeBird Chicken ~ \$ 6
- Add Grilled Gulf Shrimp ~ \$ 8

**Grouper Piccata** pan crusted Gulf grouper, lemon-caper Parmesan butter sauce, veggie risotto, broccolini ~ \$ 28 (GF)

**Pan Seared Scallops\*** truffle cream corn, shaved fennel, chives ~ \$ 31

**Niman Ranch Porkchop Ribeye** truffle mashed potatoes, house vegetables, roasted onion, honey mustard glaze ~ \$ 25

**New Zealand Rack of Lamb\*** Sicilian panzanella, fire roasted red coulis ▪ full rack ~ \$ 36 ▪ half rack ~ \$ 25

**Niman Ranch Filet Mignon\*** truffle mashed potatoes, baby carrots & pearl onions, demi-glace ~ \$ 34

### Desserts

**Key Lime Pie** ~ \$ 7

**Traditional Crème Brulee** ~ \$ 6 (GF)

**Flourless Chocolate Espresso Torte** ~ \$ 8 (GF)



(GF) gluten free | 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

*At Mattison's we are committed to using all natural and sustainable ingredients in all our menu creations. We source local produce and sustainable seafood as well as importing the freshest products from around the world. Our lamb, beef, poultry, and pork are antibiotic, hormone free and are raised on small family farms, where they are pasture fed and processed with the most humane practices. We truly believe you will taste the difference!*

941.896.9660 ▪ mattisons.com

Lunch | Dinner | Brunch | Live Music