

Savor Sarasota Menus

Three Course Lunch \$16

Choice of Appetizer

Artichokes Esther-Style tempura fried, mesclun greens, shaved Parmesan, lemon-caper butter

Calamari crispy flash fried, Asian soy mustard, Thai chili sauce

Bruschetta marinated tomatoes with basil, pesto goat cheese, rustic bread

Fried Green Tomato charred corn, chimichurri, goat cheese, baby arugula

Rangoon Poppers a miniature version of our famous shrimp rangoon

Mediterranean Ceviche shrimp and white fish, tomato, lemon juice, capers, olives, shallots; served with toasted pita bread

Mattison's House Salad baby greens, grape tomatoes, Gorgonzola, pine nuts, balsamic

Caesar Salad romaine hearts, herbed focaccia croutons, Parmesan crisp, classic Caesar dressing

Choice of Entrée

Seafood Gumbo crawfish dirty rice, shrimp, clams, mussels, fresh market fish, andouille sausage, in a hearty gumbo

Rosemary Honey-Glazed Salmon crispy fingerling potatoes, asparagus, citrus beurre blanc

Omelet du Jour crispy fingerling potatoes, house smoked bacon

Pot Roast Reconstructed braised creamer potatoes, baby carrots, cipollini onion cream, demi-glace *GF

House Made Pasta ask your server about our chef's daily creation

Turkey Bacon Wrap oven roasted turkey, gruyere cheese, house made bacon, tomato, buttermilk ranch, avocado

Argentinian Pink Shrimp Roll bibb lettuce, house made roll

Freebird Brick Seared Half Chicken herb marinated, Tuscan grilled vegetable medley, preserved lemon remoulade

Choice of Beverage

Soft Drink | Iced Tea | Lemonade | Coffee

Three Course Dinner Menu \$32

Choice of Appetizer

Artichokes Esther-Style tempura fried, mesclun greens, shaved Parmesan, lemon-caper butter

Calamari crispy flash fried, Asian soy mustard, Thai chili sauce

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

Bruschetta marinated tomatoes with basil, pesto goat cheese, rustic bread

Fried Green Tomato charred corn, chimichurri, goat cheese, baby arugula

Key West Pink Shrimp Cocktail ginger lime cocktail sauce, grapefruit granita

Mattison's House Salad baby greens, grape tomatoes, Gorgonzola, pine nuts, balsamic

Caesar Salad romaine hearts, herbed focaccia croutons, Parmesan crisp, classic Caesar dressing

Chilled Cucumber Avocado Gazpacho peach salsa

Choice of Entrée

Rosemary Honey-Glazed Salmon sweet potato streusel, asparagus, citrus beurre blanc

House Made Pasta ask your server about our chef's daily creation

Greek Salad Romaine hearts, tomatos, goat cheese, cucumber, New Zealand lamb chops, Greek dressing *GF

Seared Ahi Tuna Nicoise Salad marinated haricot verts, Sicilian olives, roasted yellow bell peppers, hard boiled eggs, edamame, watermelon radish, marinated fingerling potatoes, mesclun greens, Sauvignon blanc vinaigrette *GF

Freebird Brick Seared Half Chicken herb Parmesan crumble, truffle mashed potatoes, Tuscan grilled vegetable medley, preserved lemon remoulade

Niman Ranch Baby Back Ribs five-spice rub, truffle mashed potatoes, apple-jicama slaw, crispy pommes frites, root beer glaze

Upgrade Your Entrée

New Bedford Sea Scallops summer corn succotash, local tomato coulis, Niman Ranch bacon jam ~ \$39

Grouper Piccata truffle mash potatoes, zucchini noodles, piccata sauce ~ \$39

Joyce Farms Duck Two Ways steamed Jasmine coconut rice, pickled Thai vegetables and bok choy, cured duck breast, Asian plum, confit leg quarter, orange soy glaze ~ \$49

Niman Ranch Angus Ribeye gorgonzola crusted, truffle mashed potatoes, Tuscan grilled vegetable medley, house smoked bacon lardons, port wine glaze ~ \$49

Choice of Dessert

Warm Chocolate Espresso Torte Chambord raspberry sauce

Traditional Cheesecake fresh strawberries

Add a Wine Flight \$15