

Summer Savor Menus

Three Course Lunch ~ \$16

Choice of Entree

FreeBird Chipotle Chicken Burger

chipotle aioli, fresh avocado, tomato, bibb lettuce, smoked bacon

Caprese Focaccia

fresh mozzarella, fresh tomato, pesto aioli, balsamic drizzle, grilled focaccia

Turkey Wrap

oven roasted all-natural turkey, Gruyere cheese, house made bacon, tomato, buttermilk ranch, avocado

Caesar Salad

grilled FreeBird chicken, hearts of romaine lettuce, garlic croutons, traditional dressing

Mattison's House Salad

grilled FreeBird chicken, Uriah Farm's seasonal greens, vine ripened tomatoes, toasted pine nuts, Gorgonzola, balsamic vinaigrette *GF

Grilled Norwegian Salmon Salad*

grilled salmon, Uriah Farm's seasonal greens, cucumbers, tomatoes, pepperoncini, Greek vinaigrette dressing *GF

Choice of Dessert

Flourless Chocolate Espresso Torte *GF

Key Lime Pie

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, aged Parmesan, grilled rustic bread, basil olive oil, aged balsamic drizzle

Artichokes Esther-Style crispy artichoke hearts, tomato, lemon, caper butter, aged Parmesan

Shrimp Rangoon tempura fried Gulf shrimp, herbed cream cheese, Thai chili sauce, sweet soy drizzle

Tuna Special Sushi Roll* avocado, cucumber, tuna, sesame seed (GF)

Soup du Jour ask your server for chef's creation

Mattison's House Salad Uriah Farm's seasonal greens, vine ripened tomatoes, toasted pine nuts, Gorgonzola, balsamic vinaigrette (GF)

Caesar Salad hearts of romaine lettuce, garlic croutons, traditional dressing

Choice of Entrée

Spinach Ravioli wild mushroom cream, spinach, pine nuts

Fish & Chips flash fried fresh haddock, crispy fries, Jalapeño tartar, malt vinegar

Seafood Gumbo* mussels, shrimp, market fish, andouille sausage, scallion rice, fried okra

Grilled Norwegian Salmon Salad* grilled salmon, seasonal greens, cucumbers, tomatoes, pepperoncini, Greek vinaigrette dressing (GF)

Niman Ranch ½ Rack Baby Back Ribs spice rubbed, slow smoked, house made barbecue sauce, apple slaw, crispy fries

Niman Ranch Beef Brisket* roasted onions, truffle mashed potatoes, seasonal vegetables, horseradish demi-glace (GF)

Greek Salad* New Zealand baby lamb chops, seasonal greens, romaine hearts, goat cheese, tomatoes, kalamata olives, pepperoncini, Greek dressing (GF)

Upgrade Your Entrée

Peppered New Zealand Rack of Lamb*

fingerling potatoes, tomato with rosemary and chives ~ \$36 (GF)

Niman Ranch Porkchop Ribeye truffle mashed potatoes, seasonal vegetables, roasted onion, honey mustard glaze ~ \$36 (GF)

Grouper Piccata pan crusted Gulf grouper, lemon-caper Parmesan butter sauce, sweet pea pancetta risotto, seasonal vegetables ~ \$44 (GF)

Niman Ranch Filet Mignon* wild mushrooms, truffle mashed potatoes, baby carrots, pearl onions, demi-glace ~ \$44 (GF)

Choice of Dessert

Flourless Chocolate Espresso Torte (GF)

Key Lime Pie

Summer Savor menu not valid with any discounts, promotions or certificates ■ No Sharing Please

* 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.