

ENTREES

SEAFOOD

FISH

Rosemary & Lemon Honey Glazed Salmon with citrus beurre blanc (GF)

Lump Crab Stuffed Salmon Filet with lemon beurre blanc **Market Price**

Grilled Salmon marinated with lemon, olive oil and fresh herbs (GF)

Pesto Crusted Salmon with citrus beurre blanc

Grouper Piccata sautéed and topped with white wine and caper sauce

Macadamia Nut Crusted Grouper with lemon-lime beurre blanc

Blackened Fresh Florida Grouper with coconut beurre blanc and pineapple relish (GF)

Chilean Sea Bass with mango-papaya salsa **Plated Only**

Snapper Puttanesca with olives, capers, garlic, tomatoes, and pine nuts

Grilled Red Snapper with lemon-lime beurre blanc and tropical mango salsa

Cajun Lime Blackened Mahi Mahi with tropical fruit macedoine and citrus beurre blanc

SHELLFISH

Shrimp Fra Diavolo garlic seared shrimp, spicy cream sauce over penne pasta with fresh basil and pine nuts

Shrimp Scampi served with an herbed garlic cream sauce over penne pasta

Fresh Maine Lobster Tails with warm drawn butter and fresh lemon **Market Price**

Blackened Sea Scallops crispy pork belly lardons, tomato white wine creole reduction, fresh shaved Manchego cheese **Plated Only**

Paella traditional Spanish saffron rice with shrimp, mussels, fresh fish, chorizo, garlic, onions, peas, artichoke hearts and tomatoes

Shrimp & Avocado Salad seasoned & grilled shrimp, fresh avocado & mango, grilled red onions, sauvignon blanc vinaigrette

MEATS & POULTRY

BEEF

Bertha Palmer filet mignon, lump crab meat, citrus hollandaise **Plated Only**

Filet Mignon 6oz center cut, grilled and served with port wine demi and béarnaise **Plated Only**

Steak au Poivre 6oz filet, cracked pepper crust, seared, and served with brandy cream sauce **Plated Only**

Braised Boneless Beef Short Ribs in a port wine reduction sauce

Beef Brisket coffee rubbed brisket

Pot Roast Reconstructed a Mattison's signature dish **Plated Only**

Mattison's City Grille Meat Loaf black angus beef in applewood-smoked bacon with pan gravy

ENTREES

PORK & LAMB

Long Bone Pork Loin five-spice rub, honey mustard glaze *Plated Only*

Pork Tenderloin Medallions with apple onion jam

Tortellini Carbonara with pancetta, peas

Andouille Stuffed Pork Loin served with creole mustard

Baby Back Ribs grilled to perfection and finished with our house BBQ sauce

New Zealand Rack of Lamb [choice of sauce]: served with mint chimichurri - or - basted with fresh rosemary and a sun-dried tomato and olive tapenade *Plated Only*

POULTRY

Seared Duck Breast with clementine glaze *Plated Only*

Duck Confit peppercorn red-wine butter sauce *Plated Only*

Chicken Piccata pan seared chicken breast topped with a caper, Parmesan, and lemon beurre blanc

Chicken Chèvre topped with spinach, roasted tomatoes and goat cheese finished with a basil beurre blanc

Pesto Marinated Chicken Breast with tomatoes, basil, and balsamic drizzle

Tuscan Braised Chicken bone-in thighs, pine nuts, sultanas, sage

Chicken Stephano stuffed with spinach, mushrooms, and pine nuts, with a rich marsala wine sauce

Chicken Marsala pan seared chicken breast topped with wild mushrooms and a rich marsala wine sauce

Chicken Parmesan with lightly breaded chicken breast topped with marinara and melted mozzarella

Southwest Chicken Breast with black bean and corn relish

Chicken Paella traditional Spanish saffron rice with chicken, garlic, onions, peas, and tomatoes

Jambalaya with Cajun rice and chicken, shrimp, and pork

Chicken Vineyard roasted chicken salad with grapes, cranberries, Gorgonzola, avocado, candied walnuts, over a bed of greens, sauvignon blanc vinaigrette

ENTREES

VEGETARIAN

Baked Ziti with ricotta cheese, marinara, fresh herbs and topped with mozzarella and Parmesan cheese

Bowtie Pasta in Reggiano Cream Sauce with sun dried tomatoes and shiitake mushrooms

Mattison's Homemade Lasagna with white or red sauce

Tortellini Alfredo with sweet peas and garlic Parmesan cream sauce

Stuffed Pasta Shells with ricotta cheese, spinach and homemade marinara

Penne ala Vodka tossed in sautéed vegetables with tomato cream sauce and shaved Parmesan cheese

Wild Mushroom Tartlet arugula pesto

VEGAN

Grilled Veggie Paella Traditional Spanish saffron rice with garlic, onions, green olives, peas, red peppers, artichoke hearts & tomatoes; topped with grilled asparagus, artichokes, and zucchini (DF,GF)

Curried Cauliflower

Cauliflower Steak with piccata sauce

Vegetable Lasagna with white sauce

Mushroom Stroganoff ribbon noodles, mushrooms, onions, white wine sauce

Mushroom Wellington with rosemary and pecans

Balsamic Brussel Sprouts and Polenta

Thai Noodle Salad with peanut sauce, mixed cabbage red bell pepper and cilantro

Ratatouille

Stuffed Red Peppers quinoa, lentils, and Italian herbs

Grilled Tofu Steaks

Blackened Tempeh with kale and avocado