

Mattison's

Forty-One

South Tamiami Trail

Mini Starters

- Calamari** crispy flash fried, pickled vegetables, Asian soy mustard, Thai chili sauce 6
- Artichokes Esther-Style** tempura fried, mesclun greens, shaved Parmesan, lemon-caper butter 6
- Bruschetta** marinated tomatoes, basil-pesto goat cheese, balsamic drizzle, rustic bread 6
- Chicken Wings Three Ways** choice of Buffalo, Asian style or naked 6
- Rangoon Poppers** a miniature version of our famous shrimp rangoon 7
- Crab Cake** lump crab, pickled vegetables, mandarin-habanero ranchoulade 8
- Tuna Tango Tartare** marinated melon, crispy sushi rice cake, tamarind glaze, sweet soy sauce, wasabi aioli 9
- Mediterranean Ceviche** shrimp and white fish, tomato, lemon juice, capers, olives, shallots, served with toasted pita bread 7
- Key West Pink Shrimp Cocktail** ginger lime cocktail sauce, grapefruit granita 10
- Queso Frito** fried cheese, smoked tomato coulis, Sweetgrass heirloom tomatoes, red onion jam 7 *GF

Pizzas

- Duck Confit Flatbread** Joyce Farms duck confit, port wine roasted grapes, marinated goat cheese, toasted almonds, kale 14
- Margherita** fresh mozzarella, sliced local tomatoes, fresh Sweetgrass basil 12
- Pepperoni** red sauce, pepperoni, aged mozzarella 12
- Bianco** goat cheese, Sweetgrass basil pesto, artichoke hearts, baby spinach 13

Soups

- Charred Tomato Bisque** herb ciabatta croutons 6/9
- French Onion** five onion, crostini, Gruyère cheese 8
- Chilled Cucumber Avocado** local peach salsa 6/9 *GF
- Chef's Daily Creation** 6/9

Salads

- Mattison's House** baby greens, grape tomatoes, Gorgonzola, pine nuts, balsamic 6/9 *GF
- Sweetgrass Caesar** Sweetgrass Tokyo Bekana cabbage, Sweetgrass Red Romaine lettuce, herbed focaccia croutons, Parmesan tuile, Caesar dressing 6/9
- Wedge** iceberg, local tomatoes, house smoked bacon, house made buttermilk ranch 10 *GF
- Poached Apple and Red Quinoa** brie cheese, black currants, endive, grilled radicchio, Sweetgrass Farm greens, caramel pretzel crumble, apple-mustard seed vinaigrette 13 *GF
- Joyce Farms Chicken Vineyard** chicken salad, grapes, cranberries, avocado, candied walnuts, greens, Gorgonzola, sauvignon blanc vinaigrette 12 *GF
- Roasted Local Red & Yellow Beet** goat cheese, arugula, candied pumpkin seeds, Spanish sherry vinaigrette 11 *GF
- Seared Ahi Tuna Niçoise** marinated haricot verts, Sicilian olives, roasted yellow bell peppers, hard boiled eggs, edamame, watermelon radish, marinated fingerling potatoes, mesclun greens, Sauvignon blanc vinaigrette 19 *GF
- Greek** grilled New Zealand lamb chops, goat cheese, Kalamata olives, Romaine hearts, oregano-balsamic dressing 19 *GF

Add any of these items (grilled or blackened) to your salad choice

Chicken 4 ■ Salmon 6 ■ Shrimp 8 ■ Crab Cake 8

Sandwiches

All sandwiches served with choice of cauliflower slaw, chickpea and orzo salad,
or Parmesan dusted fries with truffle oil and fresh parsley

- Grilled Vegetable Tacos** black bean hummus, fire roasted pico de gallo, cilantro crema, queso blanco 12
Queso Frito fried cheese, Sweetgrass heirloom tomatoes, red onion jam, rustic bread 11
Fried Green Tomato BLT house smoked Niman Ranch bacon, bibb lettuce, tomato jam, avocado aioli, focaccia 15
Crunchy Grouper flash fried, habanero ranchoulade, house made butter roll 18
Turkey Wrap oven roasted turkey, Gruyère cheese, house made bacon, tomato, buttermilk ranch, avocado 11
Joyce Farms Chipotle Chicken Burger Sliders chipotle aioli, fresh avocado, Kumato tomato,
bibb lettuce, house made Niman Ranch bacon 10
Niman Ranch Pork Belly Cuban crispy pork belly, black forest ham, salami, pepperoncini, cornichons,
chimichurri aioli, mustard, crusty Cuban bread 12
Niman Ranch Lamb Gyro house roasted lamb, roasted red pepper hummus, fresh local cucumbers,
Sweetgrass heirloom tomatoes, pickled onions, Sweetgrass lettuce, feta cheese, tzaziki sauce 15
Niman Ranch Burger ground sirloin, bibb lettuce, tomato, onion, house made butter roll 12

Entrees

- Omelette du Jour** ask your server about chef's fresh ingredients,
crispy fingerling potatoes, house smoked bacon 10
Poached Egg & Avocado Toast brioche toast, fire roasted Sweetgrass heirloom tomatoes,
house made bacon, roasted fingerling potatoes 12
Rosemary Honey-Glazed Salmon crispy fingerling potatoes, asparagus, citrus beurre blanc 15 *GF
Tandoori Key West Pink Shrimp Black Venere rice, curried coconut seafood broth,
clams and mussels, sesame-honey roasted chickpeas 17
Housemade Pasta ask your server about our chef's fresh pasta creation MKT
Freebird Chicken Breast wild rice and chicken-apple sausage stuffed, warm preserved lemon-white bean hummus,
honey-herb vinaigrette, baby roasted beets, pistachio crumble 16
High Plains Bison Petite Tender warm roasted root vegetable salad, sautéed Swiss chard,
bourbon glazed bacon, mustard seed vinaigrette, green peppercorn aioli 17 *GF
Pot Roast Reconstructed braised creamer potatoes, baby carrots, cipollini onion cream, demi glace 14 *GF

Lunch on the Run

Pick any two items 12

Cup of Soup du Jour ■ Half Sandwich du Jour ■ Individual Pizza
Mattison's House Salad ■ Sweetgrass Caesar Salad ■ Chipotle Chicken Slider

Savor Sarasota \$16

Appetizers (choose one)

Ceviche ■ Calamari ■ Bruschetta ■ Chilled Cucumber Avocado Soup ■ Artichokes Esther-Style
Rangoon Poppers ■ Queso Frito ■ Small Mattison's House Salad ■ Small Sweetgrass Caesar Salad

Entrees (choose one)

Tandoori Key West Pink Shrimp ■ Pot Roast Reconstructed ■ Salmon ■ Omelette ■ House Pasta
Turkey Bacon Wrap ■ Chicken Sliders ■ Bison Petite Tender ■ Poached Apple & Red Quinoa Salad

Beverages (choose one)

Soft Drink ■ Iced Tea ■ Lemonade ■ Coffee

At Mattison's we are committed to using all natural and sustainable ingredients in all of our menu creations. We source local produce and 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!



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

*GF Most menu items can be prepared gluten free, or modified to meet any special dietary needs
20% gratuity will be added to parties of 8 or more ■ \$5 split charge on all entrees