



## Starters

- Artichokes Esther-Style** tempura fried, mesclun greens, shaved Parmesan, lemon-caper butter 6/9
- Bruschetta** marinated tomatoes with basil, goat cheese pesto, rustic bread 6/9
- Shrimp Rangoon** tempura fried, herbed cream cheese, Thai chili sauce 9/14
- Crab Cakes** lump crab, pickled vegetables, mandarin-habanero ranchoulade 10/17
- Tuna Tango Tartare** marinated melon, crispy sushi rice cake, tamarind glaze, sweet soy sauce, wasabi aioli 14
- Mama's Meatballs** beef & pork meatballs, fresh ricotta, San Marzano tomato sauce, rustic bread 10
- Calamari** crispy flash fried, Asian soy mustard, Thai chili sauce 11
- Mediterranean Ceviche** shrimp and white fish, tomato, lemon juice, capers, olives, shallots, served with toasted pita bread 14
- Niman Ranch Beef Tartare** yuzu vinaigrette, truffle aioli, Peruvian potato chips, fried capers, brioche toast points, Parmesan 20
- Queso Frito** fried cheese, smoked tomato coulis, Sweetgrass heirloom tomatoes, red onion jam 11 \*GF
- Key West Pink Shrimp Cocktail** ginger lime cocktail sauce, grapefruit granita 10/15

## 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 basil 12
- Pepperoni** San Marzano tomato sauce, pepperoni, aged mozzarella 12
- Bianco** goat cheese, Sweetgrass basil pesto, artichoke hearts, baby spinach 13

## Soups

- Local Charred Tomato Bisque** herbed 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 vinaigrette 6/9 \*GF
- Sweetgrass Caesar** Sweetgrass Tokyo Bekana cabbage, Sweetgrass Red Romaine lettuce, herbed focaccia croutons, Parmesan crisp, classic Caesar dressing 6/9
- Wedge** iceberg, local tomatoes, house smoked Niman Ranch 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
- Roasted Local Red & Yellow Beet** goat cheese, arugula, candied pumpkin seeds, Spanish sherry vinaigrette 11 \*GF
- Greek** Romaine hearts, tomatoes, cucumber, New Zealand lamb chops, oregano-balsamic vinaigrette 19 \*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

## From the Sea

- Rosemary Honey Glazed Salmon** sweet potato streusel, asparagus, citrus beurre blanc 19/24
- Tandoori Key West Pink Shrimp** Black Venere rice, curried coconut seafood broth, clams and mussels, sesame-honey roasted chickpeas 27
- New Bedford Sea Scallops** creamy Peruvian potato gnocchi, summer corn, house made bacon, local sweet pepper jam, lime-brown butter sauce 21/32
- Grouper Piccata** truffle mash potatoes, zucchini noodles, piccata sauce 29
- Cashew Crusted Ahi Tuna** coconut lime crab tower, wok fried house vegetables, tamarind glaze, ginger soy butter 29
- Fresh Market Catch** Black Venere rice, asparagus tips, Key West pink shrimp and corn veloute MKT

## From the Farm

- Housemade Pasta** ask your server about our chef's fresh pasta creation MKT
- Potato Vegetable Torte** layers of potatoes, zucchini, squash, spinach, tomatoes, Parmesan cheese, pesto, romesco sauce, grilled asparagus 22
- Korean BBQ Niman Ranch Tomahawk Pork Chop** Gochujang marinated, steamed sushi rice, local cucumber and edamame salad in yuzu-sesame vinaigrette, tamarind sweet soy sauce 28
- Pot Roast Reconstructed** braised creamer potatoes, roasted baby carrots, cipollini onion cream, demi glace 24 \*GF
- Freebird Chicken Breast** wild rice and chicken-apple sausage stuffed, warm preserved lemon-white bean hummus, honey-herb vinaigrette, baby roasted beets, pistachio crumble 26
- New Zealand Rack of Lamb** warm roasted root vegetable salad, sautéed Swiss chard, black garlic and cabernet reduction, mint pesto 26/36 \*GF
- Joyce Farms Duck Two Ways** manchego cheese, chive grit cake, fresh buttercup squash, green apple slaw, melted leeks, cherry vanilla gastrique, pistachio crumble 34
- High Plains Bison Petite Tender** warm roasted root vegetable salad, sautéed Swiss chard, bourbon glazed bacon, mustard seed vinaigrette, green peppercorn aioli 29 \*GF
- Niman Ranch Angus Ribeye** gorgonzola crusted, truffle mashed potatoes, pistachio dusted haricot verts, house smoked bacon lardons, port wine glaze 39 \*GF
- Niman Ranch Bertha Palmer** filet mignon, fresh Maine lobster, truffle mashed potatoes, asparagus, citrus hollandaise 34/45 \*GF
- Slow Roasted Prime Rib** fresh herb garlic encrusted, truffle mashed potatoes, pistachio dusted haricot verts 36/42 \*GF
- \* Prime Rib Served on Friday and Saturday Only*

## Sides

- Salt Crusted Baked Potato 5 ■ Pistachio dusted Haricot Verts 6 ■ Asparagus 7 ■  
Truffle Mashed Potatoes 7 ■ Parmesan Truffle Fries 6.5 ■ Sweet Potato Streusel 7

At Mattison 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