

Matisse Lunch Menu

* Healthy Creations for your Consideration

Appetizers

Mini Duck Confit Tacos- Red Pepper-Papaya Salsa, Cilantro Crème Fraîche \$12

Shrimp Tempura- Spicy Sweet Chili Dipping Sauce \$13

Grilled Asparagus Bruschetta- Romano Cheese, Tomato Basil Relish, Balsamic Reduction \$8

*Ahi Mango Poke- Served in Wonton Cones \$13

Frito de Mare- Fried Calamari, Caper Aioli and Classic Marinara \$9

Lump Crab Cakes- Warm Roasted Corn and Tomato Salsa \$15

Salads

*The Red Salad

Baby Red Lettuces, Dried Cranberries, Sugared Pistachios, Feta Cheese, Jicama, Raspberry Vinaigrette Appetizer \$10 Entrée \$12

Add: *Chicken \$14, *Salmon \$16, Scampi Shrimp \$18

Must Have Caesar

Crisp Romaine Tossed with a Parmesan Horseradish Caesar Dressing, White Anchovies, Garlic Crostini Appetizer \$10 Entrée \$12

Add: Chicken \$14, Salmon \$16, Shrimp \$18

Jumbo Lump Crab Salad

Fresh Mesclun Greens Tossed with Lump Crab Meat, Mangos, Peppers, Onions, Apples and Baby New Potatoes in a Lemon Coriander Dressing with Sliced Avocado \$19

Prime NY Steak Salad

Organic Mix, Sweet Corn Kernels, Tomatoes, Cotija Cheese, Pepita Seeds, Avocado, Baja Citrus Dressing \$16

Shanghai Chicken Salad

Sesame Panko Crusted Chicken Breast, Mixed Greens, Crispy Rice Noodles, Mangos, Green Onions, Bell Peppers, Slivered Almonds, Ginger-Miso Dressing \$15

Chefs Specialty

Macadamia Nut Crusted Salmon

Purple Peruvian Potato, Julienne Vegetable and Broccolini, Cilantro Cream Sauce \$24

Petit Fillet and Scampi Shrimp

Grilled Beef Tenderloin on Toasted Brioche with Asparagus, Crimini Mushroom, Garlic Ragout a side Scampi Shrimp Topped with Fried Carrot Curls \$27

*Half Baked Bass

½ Baked, ½ Poached Australian Sea Bass, Japanese Wild Rice, Grilled Zucchini, Carrot Spears, Annatto Lemon Sauce \$24

Signature Pastas

Scallops Mandorla e Pomodoro

Jumbo Scallops, Linguini Fini Pasta, Vine Ripe Tomatoes, Broccolini, English Peas and Kalamata Olives Tossed in a Almond Tomato Pesto \$26

Roman Garden Tortellini

Bell Peppers, Tomatoes, Garlic, Onions and Basil, Tossed with Creamy Spinach-Ricotta Tortellini, Topped with Asparagus, Broccolini \$20 Add: Chicken \$23, Shrimp \$26

Farfalle Provocante

Roasted Garlic & Red Peppers, Mushrooms, Tomatoes, Peas and Pancetta Tossed with Bow Tie Pasta in a Light Pecorino-Basil Cream Sauce \$20

Add: Chicken \$23, Shrimp \$26

Sandwiches

Served with a choice of Freshly Made Island Chips, Sweet Potato Fries or Fruit

Balsamic Chicken Sandwich

Lettuce, Tomatoes, Pepper Jack Cheese, Topped with Sautéed Balsamic Red onions and Slivered Jalapeños \$13 *No Bread No Problem!

Prime New York Steak Sandwich

Grilled Prime 8 oz. NY on a Toasted Boursin-Buttered Baguette Topped with Cabernet Sauce and Seasoned Onion Rings \$16

Pesto Turkey Panino

Oven Roasted Turkey Breast, Sliced Tomato, Butter Leaf Lettuce, Melted Fresh Mozzarella on a Toasted Country Roll, Signature Almond Pesto Spread \$12

Hot Pastrami

Kosher Dill Pickles, Melted Provolone Cheese, Stone Dijon on a Toasted Baguette \$12

*Bhangra Chicken Wrap

Indian Spiced Chicken, Roasted Red Peppers, Grilled Zucchini, Minted Cucumber Tomatoes & Lettuce in a Warm Grain Tortilla \$12 (Vegetarian Wrap Just as Tasty!)

Turkey Tremezzini Club

Oven Roasted Turkey Breast, Ripe Avocado, Crisp Pancetta, Tomatoes, Stone Ground Dijon Mayo, on Toasted Whole Wheat Bread \$14

The Great Gobbler

Seasoned Ground Lean Turkey Breast, Caramelized Onion, Chipotle Spread, on Our Rustic Roll, Choice of Swiss, Cheddar, Provolone, Pepper Jack \$12

Add: Bacon or Avocado \$1 Sautéed Mushrooms \$2

Try this Burger

Caramelized Onions, Red Relish and Caper Aioli on a Toasted Sesame Bun, Choice of Swiss, Cheddar, Provolone, Pepper Jack or Bleu \$11 Add: Bacon or Avocado \$1

Sautéed Mushrooms \$2

There will be an 18% gratuity included for parties of six or more