

# *Matisse Lunch Menu*

## *Appetizers*

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

***Shrimp Tempura-*** Spicy Sweet Chili Dipping Sauce **15**

***Flat Bread Pizza-*** Prosciutto, Baby Bella Mushroom, Mozzarella and Fresh Basil **8**

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

***Frito de Mare-*** Fried Calamari, Caper Aioli and Classic Marinara **11**

***Lump Crab Cakes-*** Warm Roasted Corn and Tomato Salsa **14**

***Grilled Asparagus Bruschetta-*** Pecorino Romano Cheese, Tomato Basil Relish Balsamic Reduction **10**

## *Salads*

### *Soup du Jour*

#### ***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**

#### ***NY Steak Salad***

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

#### ***Shanghai Chicken Salad***

Coconut and Five Spiced Crusted Chicken Breast, Mixed Greens, Crispy Rice Noodles, Mangos, Snow Peas, Bell Peppers, Slivered Almonds, Ginger-Miso Dressing **15**

#### ***Garden Grill***

Grilled Asparagus and Zucchini, Fried Artichoke Hearts, Sun Dried Tomato and Kalamata Olive with a Creamy White Balsamic **12**

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

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

## **Chefs Specialty**

### **Grilled Alaskan Salmon**

*Ratatouille and Lemon Thyme Crème Fraiche 24*

### **Petit Filet 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*

### **Cavatappi Vegetali Freschi**

*Tear Drop Tomato, Artichoke, Asparagus, Olives and Peppers tossed with Fresh Garlic and Olive Oil 18 Add: **Chicken 23, Shrimp 26***

**Pork and Peas Mac and Cheese-** *English Peas, Crisp Prosciutto, Artichokes, Boursin Cheese Cream Sauce 11*

## **Sandwiches**

*Served with a choice of Freshly Made Island Chips, 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!*

### **New York Steak Sandwich**

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

### **Hot Pastrami**

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

### **The Grilled Steak Wrap**

*Char Grilled Steak, Caramelized Red Onion and Roasted Red Bell Pepper with a Horseradish Mustard Aioli 16*

### **Flat Bread Pro-Mo**

*Prosciutto, Smoked Mozzarella, Fresh Tomato and Basil Pesto in a Crisp Flatbread 13*

### **Seared Saku Sandwich**

*Seared Saku Tuna, Cilantro Crème Fraiche and a Sesame Seaweed Salad on Toasted Hawaiian Bread 13*

### **Turkey Tremezzini**

*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 a Toasted Sesame Bun, Choice of Swiss, Cheddar, Provolone, Pepper Jack 12*

*Add: **AppleWood Bacon, Avocado or Sautéed Mushrooms for \$1***

### **Try this Burger**

*Caramelized Onions, Caper Aioli on a Toasted Sesame Bun, Choice of Swiss, Cheddar, Provolone, Pepper Jack or Bleu 11 Add: **AppleWood Bacon, Avocado or Sautéed Mushrooms for \$1***