

# Matisse

RESTAURANT

## Appetizers

**Shrimp Tempura 17**

**Mushroom, Prosciutto Flat Bread 13**

**Ahi Mango Poke 16**

**Duo Bruschetta 14**

*Romano Cheese, Tomato Relish, Asparagus*

*Roasted Corn, Cotija Cheese, Avocado*

**Shrimp Scampi Mac and Cheese 17**

**Mini Duck Confit Tacos 15**

**Baked Goat Cheese, Garlic Crostini 13**

**Brisket Sliders 10**

**Soup du Jour 7**

**Chicken Wings choice of: Sweet Island**

**Sauce or Fiery Source 13**

## Salads

**Appetizer 9, With: Chicken 12, Steak 16, Salmon 16, Shrimp 15**

**Entrée 14, With: Chicken 17, NY Steak 21, Salmon 21, Shrimp 20**

**Manhattan Mix** Kale Blend, Seasonal Berries, Toasted Pine Nuts, Goat Cheese, Raspberry Vinaigrette

**Must Have Caesar** Crisp Romaine Tossed with a Parmesan Caesar Dressing, White Anchovies, Garlic Crostini

**Baja Salad** Organic Mix, Sweet Corn, Red Peppers, Tomatoes, Cotija Cheese, Pepita Seeds, Avocado, Baja Citrus Dressing

**Coastal Cobb** Kale and Organic Mix, Bacon, Tomato, Bleu Cheese, Hardboiled Egg, Avocado, Creamy White Balsamic Vinaigrette

## Specialties

**Bleu Cheese Crusted Filet** 8oz Filet, Boursin Cheese Risotto, Balsamic Baby Bella, Port Wine Reduction **42**

**NY Steak and Romesco Shrimp** Zesty Romesco Shrimp, Roasted Corn Mashed Potato, Cabernet Sauce **46**

**Braised Beef Orecchiette** Garlic, Shallots, Mushrooms, Gorgonzola and Scallions **23**

**Macadamia Crusted Salmon** Split Pea Mash, Julienne Veg, Cilantro Cream Sauce **28**

**Michoacán Style Fish Tacos** Tempura Fried White Fish Topped with a Fresh Fruit Pico de Gallo, Served with a Spicy Chipotle Sauce (May Substitute Shredded Beef or Chicken) **16**

## Sandwiches

**Served with a Choice of Freshly Made Island Chips, Fries**

**Side Salad or Fruit + \$1**

**Anaheim Chicken** Grilled Chicken Breast, Roasted Anaheim Chili, Chipotle Aioli, Avocado and Pepper Jack Cheese, on Artisan Bread **16**

**Pulled Brisket** Slow Roasted and Shredded Beef Brisket, Sautéed with Caramelized Onions, Lettuce, Horseradish Dijon on a Toasted Sesame Seed Bun **14**

**Patty Melt** Half Pound All Beef Patty, Caramelized Onions, Cheddar and Provolone Cheese, Chipotle Aioli on Buttery Toasted Sourdough Bread **15**

**New York Steak** Grilled 8 oz. NY on a Toasted Boursin-Buttered Baguette Topped with Cabernet Sauce and Tempura Onion Rings **21**

**Hot Pastrami** Dill Pickles, Provolone Cheese, Stone Dijon Aioli on a Toasted Baguette **14**

**Turkey 405** Oven Roasted Sliced Turkey Breast, Ripe Avocado, Crisp Bacon, Cranberry and Apple Honey Mustard Aioli, on Artisan Bread **16**

## Burgers

**Served with Island Chips, Fries**

**Side Salad or Fruit +\$1**

**Add: Bourbon Bacon or Avocado 1, Sautéed Crimini Mushrooms 2**

**\*May Substitute Chef Sherie's Homemade Veggie Bean Pattie**

**The Great Gobbler** Seasoned Ground Lean Turkey Breast, Caramelized Onion, Chipotle Spread, on a Sesame Bun, Choice of Swiss, Cheddar, Provolone, Habanero Jack **14**

**Try This Burger** Half Pound All Beef Patty, Caramelized Onions, Caper Aioli on a Toasted Sesame Bun, Choice of Swiss, Cheddar, Provolone, Habanero Jack or Bleu Cheese **15**

**NO SUBSTITUTIONS PLEASE**

**ADDITIONAL ITEMS WILL BE CHARGED SEPERATELY**

**\*Gluten Free Bread and Pasta Available Upon Request\***

### **Matisse Signature Cocktails**

**Harmony in Red** -Raspberry Vodka, Cointreau, Cranberry Juice, Lime Juice 12

**Madam Matisse**-Irish Liqueur, Kahlua, Godiva, Coffee, Chantilly Cream 12

**Blue Nude**-Bombay Sapphire, Peach Schnapps, Blue Curacao, Lime Juice, Splash of Pineapple 12

**The Conversation**-Grey Goose Citron, Cointreau, Fresh Strawberries and Basil 12

**The Yellow Curtain**-Malibu Rum, Stoli Vanilla, Lime, Pineapple 12

**The Dance**-Kettle One, Pineapple Juice, Chambord, Champagne 12

**The Green Stripe**-Patron Silver Tequila, Cucumber & Jalapeño 12

**Moscow Mule** – Deep Eddy Vodka, Lime Juice, Ginger Beer 12

### **Wines By The Glass**

Cabernet, J. Lohr 12

Rose, Tablas Creek 11

Chardonnay, J. Lohr 9

Chardonnay, Kendall-Jackson 10

Chardonnay, Rombauer Vineyard 20

Cambria Katherines Vineyard 12

Malbec, Uno Antigal 11

Merlot, Decoy 12

Moscato, Flore De Moscato 10

Rose, AVE Vineyard 10

Pinot Grigio, Mezza Corona 10

Pinot Noir, Wild Horse 12

Reisling, The Seeker 10

Rosé, AVE Vineyard 10

Sauvignon Blanc, Raymond 10

Zinfandel, Ravenswood 10

Zinfandel Decoy 12

Procecco, La Marca 11

Champagne, Laurier Brut 10

### **Domestic Beers**

Blue Moon 6

Bud Light 5.5

Coors Light 5.5

Miller Light 5.5

Red Hook Long Hammer IPA 6

Samuel Adams Lager 6

Sierra Nevada 6

Lagunitas IPA 6

### **Imported Beers**

Beck's Non-Alcoholic 5.5

Corona Extra 6

Heineken 6

New Castle 6

Pacifico Clara 6

Stella Artois bottle 6

Stella Draft 8

### **Cold Beverages**

Orange juice or tomato juice 4

Cranberry or pineapple juice 4

Milk 2% or vitamin D 4

Fiji bottled water sm. 5 lg. 7

Coke, sprite, diet coke Limit 1 Refill 3

Iced Tea Limit 1 Refill 3

### **Hot Beverages**

Hot chocolate 4

Coffee or decaf Limit 1 Refill 4

Espresso 5

Cappuccino 6

Latte 6

## ***A La Carte Items***

***NY Steak 16***

***8 oz Filet 30***

***Shrimp 2 each***

***Broccolini 6***

***Side Risotto 7***

***Basmati Rice 7***

***Side Anchovy 2***

***Chicken Breast 7***

***Salmon Filet 13***

***Asparagus 6***

***Mashed Potato 5***

***Entrée Risotto 14***

***Side Spinach 3***

***Fresh Seasonal Berries 2***

***\$20 Corkage per bottle will apply to wine brought in from outside.***