



**BROTHERS RESTAURANT AT MATTEI'S TAVERN**  
**STARTERS**

**Soup (Seasonal Selection)**

**Mixed Baby Greens with Balsamic Vinaigrette, Stilton Cheese,  
Poached Pears and Candied Walnuts**

**Hearts of Romaine with Roasted Garlic Dressing and Shaved Parmesan**

**Tuna Tartare with Avocado, Spicy Yuzu Vinaigrette and Crispy Ginger**

**Vegetable Spring Rolls with Blood Orange-Ginger Sauce and Asian Salad**

**Hickory Smoked Salmon on a Bagel Crisp with Dill Cream**

**Spicy Fried Calamari  
Chipotle Mayonnaise and Brothers Cocktail Sauce**

**Jumbo Mexican White Shrimp  
Brothers' Cocktail Sauce**

**Chinese Chicken Salad  
Spicy Mustard Vinaigrette and Crispy Wontons  
Entrée Portion also available**

*A service charge of eighteen percent will be added to parties of eight or larger*



## MAIN COURSE

**Mattei's Tavern Slow Roasted Prime Rib  
Garlic Mashed Potatoes and Au Jus  
12 oz. ~ 16 oz. ~ 20 oz.**

**Baked Horseradish-Dill Crusted Organic Scottish Salmon  
Vegetable Brown Rice and Whole Grain Mustard Sauce**

**Pan Sautéed Idaho Rainbow Trout  
Classic Mashed Potatoes and Lemon-Chive Sauce**

**Grilled Pork Rib Chop  
Brandy Glaze and Honey Butter  
Applewood Smoked Bacon Mashed Potatoes**

**Grilled Prime Filet with Caramelized Onion Potato Gratin  
Stilton Cheese-Port Wine Sauce  
6 oz. ~ 9 oz.**

**Roasted Chicken Breast Stuffed with Goat Cheese  
Mashed Potatoes and Herb Jus**

**Grilled Prime 8 oz. Top Sirloin  
Mashed Potatoes and Roasted Garlic Butter**

**Oven Roasted Rack of Lamb  
Kalamata Olive Mashed Potatoes and Red Wine-Tomato Sauce**

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