



STARTERS

Puree of Kabocha Squash Soup with
Crème Fraiche 8

Mixed Baby Greens with Balsamic Vinaigrette, Stilton Cheese,
Poached Pears and Candied Walnuts 10

Hearts of Romaine with Roasted Garlic Dressing and Shaved Parmesan 9

Tuna Tartare with Avocado, Spicy Yuzu Vinaigrette and Crispy Ginger 14

Vegetable Spring Rolls with Spicy Plum Sauce and Asian Salad 8

Hickory Smoked Salmon on a Bagel Crisp with Dill Cream 10

Spicy Fried Calamari
Chipotle Mayonnaise and Brothers Cocktail Sauce 11

Jumbo Mexican White Shrimp
Brothers' Cocktail Sauce 12

Chinese Chicken Salad
Spicy Mustard Vinaigrette and Crispy Wontons 10
Entrée 18

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



**Mattei's Tavern Slow Roasted Prime Rib
Garlic Mashed Potatoes and Au Jus
12 oz. 32 ~ 16 oz. 40 ~ 20 oz. 48**

**Baked Horseradish-Dill Crusted Organic Irish Salmon
Vegetable Brown Rice and Whole Grain Mustard Sauce 25**

**Pan Sautéed Idaho Rainbow Trout
Classic Mashed Potatoes and Lemon-Chive Sauce 19**

**Grilled Pork Rib Chop
Brandy Glaze and Honey Butter
Applewood Smoked Bacon Mashed Potatoes 26**

**Grilled Prime Filet with Caramelized Onion Potato Gratin
Stilton Cheese-Port Wine Sauce
6 oz. 39 ~ 9 oz. 49**

**Roasted Chicken Breast Stuffed with Goat Cheese
Mashed Potatoes and Herb Jus 18**

**Grilled Prime 8 oz. Top Sirloin
Mashed Potatoes and Roasted Garlic Butter 23**

**Oven Roasted Rack of Lamb
Kalamata Olive Mashed Potatoes and Red Wine-Tomato Sauce 38**

**Pan Seared 14 oz. Free Range Veal Chop
Whole Grain Mustard Mashed Potatoes and Brandy-Green Peppercorn Sauce 38**

Sous Chef - Brian Anderson

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