Matthew's

Dinner Menu


# APPETIZERS 

## COLD

O Goat cheese wrapped in Italian Prosciutto ham 14.95

Pan seared served over mixed local organic lettuce, raspberry vinaigrette
(1) Shrimp Cocktail
15.95

Served with horseradish cocktail sauce, lemon wedge
(1) Sesame crusted sushigrade tuna tataky 14.95

Wasabi green pea puree, Wakame cucumber salad, teriyaki glaze

HOT
0. Garlic Escargots $/ 2$ dozen

Sizzling hot. Cooked in garlic herb butter
OFried Calamari 12.95
Tubes only, with marinara dipping sauce

| O.Spicy Shrimp <br> Asparagus, spicy cream sauce | 14.95 |
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| Baltimore Style Crab Cake  <br> Served with Roasted pepper aioli  | 14.95 |

- CONTAINS DAIRY

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# SOUPS \& SALADS 

## SOUPS

O Creany Tomato Soup
8.50
Grandma's recipe
O Caribbean Seafood Soup
A must try!
Soup of the Day
Ask your Server

SALADS
(1) Tossed Garden Salad

Mixed local organic lettuce, cucumber, cherry tomato, quinoa, roasted peppers, grated carrots, Red wine vinaigrette
(1) Caprese Salad

Sliced tomato, fresh mozzarella, arugula, fresh basil, olive oil, pesto, aged balsamic glaze
(1) Matthew's Salad ..... 13.95Grilled chicken breast, Golden delicious apple, walnuts, mixedorganic local lettuce, light curry dressing
Caesar Salad ..... 9.50
Romaine lettuce, croutons, Caesar dressing, Parmesan cheese
Add grilled chicken breast ..... 5.25
Add seared shrimp ..... 8.45

## MAIN COURSES

All prices are in US\$

## FROM THE WATERS

O Pan Seared Atlantic Grouper
27.95

Served with rice, seasonal vegetables and shrimp sauce
O Caribbean Red Snapper
28.95

Pan seared served with rice, seasonal vegetables, creamy shrimp sauce
(1) Blackened Corvina

Mashed sweet potato bacon hash, sautéed seasonal vegetables, tomato pineapple sauce
O Coconut Shrimp
Breaded with coconut served with rice, seasonal vegetables, piña colada sauce
Sesame crusted Tuna Steak
33.95

Seared and served with warm Soba noodles, ginger, Asian vegetables, Chinese sauce
O Piña Colada Shrimp
31.95

Prepared with pineapple, Caribbean rum in a creamy coconut sauce, rice and seasonal vegetables

## O (1) Pan Roasted Salmon

29.75

Served with rice, wilted spinach, diced tomato in Old fashion stone ground mustard sauce

O Lobster tail 100z
47.95

Pan Roasted with garlic herb butter, rice and seasonal vegetables

## VEGETARIAN ITEMS

Stuffed Roasted Peppers18.95
Large Couscous, spinach, mushroom, squash, zucchini, tomato sauce
0 ()Penne Primavera
19.95
Squash, zucchini, artichoke, spinach, tomato sauce
(1) - GLUTEN FREE

## FROM THE FIELDS

Beef tenderloin tips, fettuccine and creamy truffle sauce
(1) Boz Filet Mignon 34.95

Served with mashed potato, seasonal vegetables and red wine sauce
O Chicken Cordon Bleu
26.95

Breaded chicken breast, stuffed with ham and Gouda cheese served with mashed potato, seasonal vegetables and mushroom sauce

- Meat Combo
31.95

Petite filet mignon, chicken breast, chorizo, mashed potato, seasonal vegetables and creamy peppercorn sauce
0 Surf \& turf
34.95

Filet Mignon 6oz, garlic shrimp, mashed potato, seasonal vegetables and mushroom sauce

## ITALIAN

- Chicken Parmigiana
25.95

Breaded chicken breast, covered in tomato sauce. Topped with mozzarella cheese, served over pasta - Freshly grated Parmesan cheese served table side
Lasagna Bolognese
17.95USDA Ground beef, mozzarella cheese, fresh tomato sauce

- Pasta Cartoccio 31.95

Scallops, shrimp, mussels, squid, fish chunks, baby clams and tomato basil sauce
O Lobster Pasta
37.95

Vodka cream tomato sauce

## SIDE DISHES

Sautéed Spinach 4.95(c) White Rice
4.25
Mashed Potato
4.50
(1) French fries
3.95
(18) - GLUTEN FREE

