

GYPSY - OCTOBER 23



Starters

Goat Cheese Bruschetta marinated tomatoes, fresh basil-pesto goat cheese, aged Parmesan, grilled rustic bread, basil olive oil, aged balsamic drizzle ~ \$ 10

Shrimp Cocktail chilled jumbo shrimp, wasabi cocktail sauce ~ \$ 15 *GF

Calamari crispy flash fried, pickled vegetables, sweet & spicy aioli ~ \$ 12

Soups & Salads

Clam Chowder oyster crackers ▪ cup~ \$ 6 ▪ bowl~ \$ 9

Soup du Jour ▪ cup ~ \$ 6 ▪ bowl ~ \$ 9

Mattison's House Salad seasonal greens, vine ripened tomatoes, toasted pine nuts, Gorgonzola, balsamic vinaigrette ~ \$ 9 *GF

Caesar Salad hearts of romaine lettuce, garlic croutons, traditional dressing ~ \$ 9

Salad Add-Ons:

- Grilled FreeBird Chicken ~ \$ 6 ▪ Grouper ~ \$ 16
- Grilled Gulf Shrimp ~ \$ 8 ▪ Grilled Steak ~ \$ 10

Entrees

Fish & Chips flash fried fresh haddock, crispy fries, jalapeño tartar ~ \$ 15

Niman Ranch Rueben corned beef, Swiss cheese, rye, sauerkraut, Thousand Island dressing ~ \$ 15

Turkey Wrap oven roasted all-natural turkey, Swiss cheese, house made bacon, tomato, buttermilk ranch, avocado ~ \$ 13

Niman Ranch Baby Back Ribs spice rubbed, slow smoked, house made barbeque sauce, apple slaw, crispy fries ~ \$ 23

Desserts

Flourless Chocolate Espresso Torte fresh raspberries and crème anglaise ~ \$ 9 *GF

Key Lime Pie ~ \$ 9

Traditional Crème Brûlée ~ \$ 8 *GF

* The consumption of raw or under cooked food and shellfish may increase the risk of food-borne illness and may be harmful to your health

