

Mattison's Forty-One

7275 S Tamiami Trl 34231-5555 · +19419213400 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 7

BRUSCHETTA	\$12.00
marinated tomatoes, basil-pesto goat cheese, Parmesan, rustic bread, basil olive oil, balsamic drizzle	
ARTICHOKES ESTHER-STYLE	\$14.00
mesclun greens, shaved Parmesan, lemon-caper butter sauce	
SHRIMP COCKTAIL	\$16.00
chilled jumbo shrimp with cilantro lime cocktail sauce, fresh lemon *GF	
CALAMARI	\$16.00
crispy flash fried, Asian soy mustard, Thai chili sauce	
SHRIMP RANGOON	\$16.00
tempura fried Gulf shrimp, herbed cream cheese, Thai chili sauce, sweet soy drizzle	
TUNA POKE TOWER	\$18.00
fresh tuna, mango chayote slaw, avocado, togarashi rice noodles, sweet soy drizzle, wonton chips	
MAMA'S MEATBALLS	\$15.00
beef & pork meatballs, fresh ricotta, San Marzano tomato sauce, rustic bread	

SOUPS 3

CHARRED TOMATO BISQUE	\$7.00
herb focaccia croutons *GF	
FRENCH ONION	\$10.00
five onions, crostini, Gruyere cheese *GF	
SOUP DU JOUR	\$7.00
Chef's creation	

SALADS 5

WEDGE	\$12.00
iceberg, tomato, bacon, bleu cheese crumbles, buttermilk ranch dressing *GF	
CAESAR	\$12.00
romaine hearts, herbed focaccia croutons, Parmesan crisp, classic Caesar dressing	

MATTISON'S HOUSE	\$12.00
seasonal greens, vine ripened tomatoes, toasted pine nuts, gorgonzola, balsamic vinaigrette *GF	
ROASTED LOCAL RED & YELLOW BEET	\$14.00
arugula, goat cheese, sliced strawberries, candied pumpkin seeds, Spanish sherry vinaigrette *GF	
MAKE IT AN ENTREE	
FreeBird Chicken 8 Grilled Gulf Shrimp 10 Salmon 10 Grouper 16 Filet 18	

STEAKS & CHOPS 7

GREEK SALAD	\$27.00
New Zealand baby lamb chops, seasonal greens, feta, Kalamata olives, tomatoes, banana peppers, tzatziki, Greek vinaigrette *GF	
POT ROAST RECONSTRUCTED	\$28.00
truffle mashed potatoes, local vegetable medley, onion cream sauce, demi-glace *GF	
PORK TENDERLOIN	\$30.00
PORK TENDERLOIN whiskey apples, onions, sweet potato streusel, asparagus	
RACK OF LAMB	\$44.00
wild mushroom risotto, sautéed spinach, basil pesto, demi glace *GF	
BERTHA PALMER	
filet mignon, fresh Maine lobster, truffle mashed potatoes, asparagus, béarnaise *GF	
RIBEYE STEAK	\$48.00
RIBEYE STEAK truffle mashed potatoes, asparagus, demi glace *GF	
SLOW ROASTED PRIME RIB	
Available Friday and Saturday Dinner only. all-natural, antibiotic & hormone free, slow-roasted prime rib served with red wine & herb au jus, and horseradish cream sauce, served with fresh vegetable medley and truffle mashed potatoes	

POULTRY 3

CHICKEN RIGGIES 'UTICA STYLE'	\$24.00
chicken, rigatoni, peppers, spicy cream and tomato sauce	
MOJO MARINATED BRICK SEARED CHICKEN	\$27.00
chorizo fingerling potato hash, fresh vegetable medley, Aji Amarillo beurre blanc *GF	
MAPLE LEAF FARMS DUCK	\$32.00
espresso cured duck breast, creamy scallion risotto, charred asparagus, blueberry gastrique *GF	

SEAFOOD 6

FISH & CHIPS	AVAILABLE OPTIONS
tempura battered haddock, steak fries, pineapple cranberry coleslaw, house made tartar sauce	\$22.00
	Substitute Grouper: \$30.00

SHRIMP & MANGO SALAD	\$25.00
seasonal greens, marinated and grilled shrimp, avocado, mango, red onion, sauvignon blanc vinaigrette *GF	
ROSEMARY HONEY GLAZED SALMON	\$30.00
citrus beurre blanc, rosemary-infused honey drizzle, sweet potato streusel, broccolini	
SEAFOOD GUMBO	\$30.00
gulf shrimp, clams, mussels, fresh market fish, andouille sausage, Cajun rice	
GROUPER PICCATA	\$35.00
pan crusted, lemon-caper butter sauce, truffle mashed potatoes, zucchini noodles	
PAN SEARED SNAPPER	\$36.00
risotto, blistered tomatoes, broccolini, chive beurre blanc *GF	

VEGAN 1

STUFFED PEPPERS	\$26.00
grilled peppers, Beyond meat, quinoa, lentils, Italian herbs, vegetable ragu *GF	

SPECIALTY COCKTAILS 7

RASPBERRY LEMON CAKE MARTINI	\$12.00
Raspberry Vodka, Cake Vodka, Lemon Juice, Simple Syrup	
HONEY BASIL MARGARITA	\$12.00
Partida Blanco Tequila, Orange Liqueur, Fresh Lime Juice, Honey, Syrup, Fresh Basil	
PEAR MARTINI	\$12.00
Absolut Pear, Amaretto, Simple Syrup, Lemon Juice	
PARADISE PUNCH	\$12.00
Absolut Vodka, Peachtree Schnapps, Creme de Bann, Pineapple Juice	
SOUTH BEACH ICED TEA	\$13.00
Absolut Vodka, Beefeater Gin, Bacardi Rum, Peachtree Schnapps, Orange Liqueur, Lemon Sour, Cranberry	
MATTISON'S MANHATTAN	\$14.00
Knob Creek, Sweet Vermouth, Gran Marnier, Angostura Bitters, Fresh Squeezed Lime Juice	
SPICY BLACKBERRY MARGARITA	\$14.00
CasaMigos, Blackberry Syrup, Triple Sec, Jalapeno	

WINES BY THE GLASS - SPARKLING 3

J.P. Chenet Blanc de Blancs Brut, France, Split	\$9.00
Caposaldo, Moscato, Italy	AVAILABLE OPTIONS
	6oz: \$9.50
	9oz: \$14.50

Maschio, Prosecco Italy, Split

\$11.00

WINES BY THE GLASS - WHITES 8

Relax Riesling, Mosel, Germany 2019	AVAILABLE OPTIONS	
		6oz: \$8.00
		9oz: \$11.50

Banfi, San Angelo Pinot Grigio, Toscana, Italy 2021	AVAILABLE OPTIONS	
		6oz: \$11.00
		9oz: \$15.00

Santa Margherita Pinot Grigio, Trentino, Alto Adige, Italy 2020	AVAILABLE OPTIONS	
		6oz: \$14.00
		9oz: \$19.00

Giesen Sauvignon Blanc, Marlborough, NZ 2021	AVAILABLE OPTIONS	
		6oz: \$9.00
		9oz: \$13.00

Cultivar Sauvignon Blanc, Napa Valley 2021	AVAILABLE OPTIONS	
		6oz: \$12.00
		9oz: \$17.00

Grayson Cellars Chardonnay, CA 2020	AVAILABLE OPTIONS	
		6oz: \$9.00
		9oz: \$13.00

Mer Soleil, Silver, Un-oaked, Santa Lucia Highlands, CA 2018	AVAILABLE OPTIONS	
		6oz: \$10.50
		9oz: \$15.00

Seghesio Family Vineyard Chardonnay, Sonoma, CA 2019	AVAILABLE OPTIONS	
		6oz: \$11.00
		9oz: \$16.00

WINES BY THE GLASS - ROSE 2

Bonterra, Mendocino, CA (Organic) 2021	AVAILABLE OPTIONS	
		6oz: \$9.00
		9oz: \$13.00

Domaine Vigneret Cotes de Provence Rose, France 2018	AVAILABLE OPTIONS	
		6oz: \$14.00
		9oz: \$19.00

WINES BY THE GLASS - REDS 13

Banfi Centine Toscana IGT, Tuscany, Italy 2019	AVAILABLE OPTIONS	
		6oz: \$10.00
		9oz: \$14.00

Clos des Lumieres Cotes du Rhone Villages, France 2017	AVAILABLE OPTIONS
	6oz: \$10.00
	9oz: \$14.50
Chateau Mongravey, Margaux, France 2018	AVAILABLE OPTIONS
	6oz: \$19.00
	9oz: \$28.00
Annabella Pinot Noir, Russian River Valley, CA 2018	AVAILABLE OPTIONS
	6oz: \$12.00
	9oz: \$17.50
Firesteed Pinot Noir, Willamette Valley, OR 2019	AVAILABLE OPTIONS
	6oz: \$11.00
	9oz: \$14.50
J.Lohr Merlot, Paso Robles, CA 2018	AVAILABLE OPTIONS
	6oz: \$10.00
	9oz: \$14.00
Geyser Peak Cabernet Sauvignon, CA 2019	AVAILABLE OPTIONS
	6oz: \$10.00
	9oz: \$14.00
Alexander Valley Vineyards Cabernet Sauvignon, Alexander Valley, CA 2018	AVAILABLE OPTIONS
	6oz: \$13.00
	9oz: \$19.00
Martin Ray Cabernet Sauvignon, Napa Valley, CA 2017	AVAILABLE OPTIONS
	6oz: \$15.00
	9oz: \$22.00
Hahn GSM, Grenache-Syrah-Mourvedre Blend, Central Coast, CA 2017	AVAILABLE OPTIONS
	6oz: \$9.50
	9oz: \$14.00
Rhiannon Red Blend, Petite Shirah-Syrah-Barbera, CA 2018	AVAILABLE OPTIONS
	6oz: \$11.00
	9oz: \$14.50
Santa Julia Malbec Reserve, Mendoza, Argentina 2018	AVAILABLE OPTIONS
	6oz: \$9.00
	9oz: \$13.00
Seghesio Family Vineyard Zinfandel, Sonoma, CA 2017	AVAILABLE OPTIONS
	6oz: \$12.50
	9oz: \$18.00

BEER ON TAP 4

YUENGLING Pottsville, PA 4.4%	\$7.00
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HEINEKEN Holland 5.4%	\$7.00
HAZY LITTLE THING IPA, SIERRA NEVADA Chico, CA 6.7%	\$7.00
MADURO BROWN ALE, CIGAR CITY Tampa, FL 5.5%	\$7.00

BOTTLED BEER 19

YUENGLING Pottsville, PA 4.4%	\$5.00
BUD LIGHT USA 4.2%	\$5.00
BUDWEISER USA 5.0%	\$5.00
MILLER LITE USA 4.2%	\$5.00
COORS LIGHT USA 4.2%	\$5.00
MICHELOB ULTRA USA 4.2%	\$5.00
MODELO ESPECIAL Mexico 4.4%	\$5.00
CORONA Mexico 4.6%	\$6.00
CORONA LIGHT Mexico 4.5%	\$6.00
HEINEKEN Holland 5.4%	\$6.00
HEINEKEN 0.0 Holland 0.0	\$6.00
ANGRY ORCHID CRISP APPLE CIDER Walden, NY 5.0%	\$6.00
SAM ADAMS BOSTON LAGER Boston, MA 4.8%	\$6.00
SIERRA NEVADA PALE ALE Chico, CA 5.6%	\$6.00
STELLA ARTOIS Belgium 5.2%	\$6.00
BLUE MOON Golden, CO 5.4%	\$7.00
GUINNESS Ireland 4.2%	\$7.00
FANCY PAPERS HAZY IPA Tampa, FL 6.5%	\$7.00
JAI ALAI IPA Tampa, FL 7.5%	\$7.00

SOUP 3

SOUP DU JOUR	\$7.00
Chef's creation	
CHARRED TOMATO BISQUE	\$7.00
herb focaccia croutons *GF	

FRENCH ONION	\$10.00
five onions, crostini, Gruyere cheese *GF	

SALAD 5

WEDGE	\$12.00
iceberg, tomato, bacon, bleu cheese crumbles, buttermilk ranch dressing *GF	

MATTISON'S HOUSE	\$12.00
seasonal greens, vine ripened tomatoes, toasted pine nuts, gorgonzola, balsamic vinaigrette *GF	

CAESAR	\$12.00
romaine hearts, herbed focaccia croutons, Parmesan crisp, classic Caesar dressing	

ROASTED LOCAL RED & YELLOW BEET	\$14.00
arugula, goat cheese, sliced strawberries, candied pumpkin seeds, Spanish sherry vinaigrette *GF	

SALAD ADD-ONS	AVAILABLE OPTIONS
	FreeBird Chicken: \$8.00
	Grilled Gulf Shrimp: \$10.00
	Salmon: \$13.00
	Grouper: \$16.00
	Filet: \$18.00

SPARKLING 3

Cuvee J.P. Chenet Blanc de Blancs Brut, France, Split	\$9.00
Cuvee	

Cuvee Caposaldo, Moscato, Italy	AVAILABLE OPTIONS
Cuvee	
	6oz: \$9.50
	9oz: \$14.50

Cuvee Maschio, Prosecco Italy, Split	\$11.00
Cuvee	

WHITES 8

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Grayson Cellars Chardonnay, CA	AVAILABLE OPTIONS
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	9oz: \$15.00
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ROSE 2

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2022	6oz: \$9.00
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REDS 13

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2020	6oz: \$13.00
	9oz: \$19.00
Martin Ray Cabernet Sauvignon, Napa Valley, CA	AVAILABLE OPTIONS
2020	6oz: \$15.00
	9oz: \$22.00
Francis Coppola Diamond Collection Claret	AVAILABLE OPTIONS
2020	6oz: \$10.00
	9oz: \$14.50
Rhiannon Red Blend, Petite Shirah-Syrah-Barbera, CA	AVAILABLE OPTIONS
2020	6oz: \$11.00
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	9oz: \$18.00

DESSERT MENU 6

CHAI CHOCOLATE MOUSSE	\$9.00
chai spiced chocolate mousse, whipped cream, chocolate drizzle	
PUMPKIN CHEESECAKE	\$12.00
cinnamon whipped cream	
CLASSIC CREME BRULEE	\$9.00
fresh berries	
CRANBERRY WHITE CHOCOLATE BREAD PUDDING	\$10.00
cinnamon crème anglaise	
CARAMEL APPLE CHOCOLATE TORTE	\$9.00
espresso torte, cinnamon apple compote, caramel drizzle	
MINI DESSERT TRIO FOR TWO	\$15.00
Chef's daily selection of mini desserts	

DESSERT COCKTAILS 3

HAZELNUT ESPRESSO MARTINI	\$12.00
Vanilla Vodka, Fresh Espresso, Frangelico	
CHOCOLATE MARTINI	\$12.00
Chocolate Vodka, White & Dark Creme de Cacao, White and Dark Godiva	
IRISH COFFEE	\$14.00
fresh brewed coffee, Jameson's Irish Whiskey, Bailey's Irish Cream	

DESSERT WINES 5

N.V. CAPOSALDO MOSCATO	\$22.00
2013 NXNW RIESLING	\$28.00
2015 CHATEAU LARIBOTTE SAUTERNES	\$36.00
2008 FERRARI CARANO, BOTRYTISED SEMILLON	\$51.00
2008 CHALK HILL, BOTRYTISED SEMILLON	\$68.00

PORTS 5

DOW'S LBV RUBY	\$7.00
SANDEMAN RUBY	\$7.00
TAYLOR FLADGATE 10YR TAWNY	\$13.00
TAYLOR FLADGATE 20YR TAWNY	\$19.00
TAYLOR FLADGATE 30YR TAWNY	\$39.00

COGNAC 10

COUVOISIER - VS	\$9.00
DELAMAIN XO	\$38.00
D'USSE - VSOP	\$14.00
HENNESSY - VS	\$14.50
HENNESSY - PRIVELEDGE VSOP	\$25.00
MARTELL VSOP MEDAILLON	\$15.00
REMY MARTIN - VSOP	\$17.00
REMY MARTIN - LOUIS XIII 1/2OZ	\$80.00
REMY MARTIN - LOUIS XIII 1OZ	\$140.00

REMY MARTIN - LOUIS XIII 20Z

\$200.00

LIQUEURS 15

AMARETTO DI SARONNO	\$10.00
APEROL	\$9.00
B&B	\$11.00
BAILEY'S	\$10.00
CAMPARI	\$10.00
CHAMBORD	\$10.00
COINTREAU	\$9.50
FRANGELICO	\$9.50
GRAND MARNIER	\$12.00
KAHLUA	\$9.50
LUXARDO	\$9.00
RUM CHATA	\$7.50
SAMBUCA - ROMANA	\$9.00
SAMBUCA - ROMANA BLACK	\$9.00
TUACA	\$9.00

BOURBON 12

ANGEL'S ENVY	\$15.00
BASIL HAYDEN'S	\$14.00
BUILLET RYE	\$11.50
BULLEIT	\$11.50
COPPERCRAFT	\$12.00
CYRUS NOBLE	\$31.00
DAVISS	\$10.00
KNOB CREEK	\$13.00
KNOB CREEK RYE	\$13.00
MARKER'S MARK	\$13.00

WOODFORD RESERVE	\$13.00
WOODFORD DOUBLE OAK	\$18.00
SCOTCH 23	
BALVENIE 12YR	\$23.00
CHIVAS REGAL 12YR	\$14.00
CHIVAS REGAL 18YR	\$24.00
DALMORE	\$10.00
DALWHINNIE 15YR	\$18.50
DEWARS 12	\$13.00
DEWARS 18	\$18.00
GLENFIDDICH 12YR	\$15.00
GLENFIDDICH 14YR	\$17.00
GLENFIDDICH 15YR	\$19.00
GLENLIVET 12YR	\$15.00
GLENLIVET 18YR	\$33.00
GLENMORANGIE NECTAR	\$23.00
HIGHLAND PARK 12YR	\$17.00
HIGHLAND PARK 15YR	\$23.00
JOHNNIE WALKER BLACK	\$13.00
JOHNNIE WALKER RED	\$10.00
LAPHROAIG 10YR	\$14.00
MACALLAN 12YR	\$18.50
MACALLAN 15YR	\$33.00
MACALLAN 18YR FINE OAK	\$42.00
OBAN 14YR	\$21.00
TALISKER 10YR	\$19.00