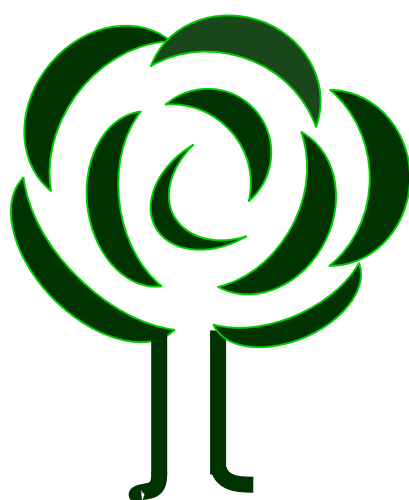


# Mat's On Maple



**“WHERE FOOD AND FRIENDS COME TOGETHER”**

JUNE 2012

## THINGS TO SHARE

**BRUSCHETTA** - Vine ripened roma tomatoes lightly drizzled with balsamic vinegar, fresh garlic and basil, served with grilled baguette bread. \$9.25

**SHRIMP AND POLENTA** - Sautéed shrimp and Andouille sausage with roasted corn over seared polenta in a seafood broth. \$9.99

**SLIDERS** - Four mini burgers served with sautéed onions, ketchup and pickle. \$8.99

**STUFFED MUSHROOMS**- Cheddar and ranch cream cheese filled mushrooms fried to a golden brown, served with horseradish cream sauce. \$9.25

**SOUTHERN FRIED PICKLE CHIPS**- Dill pickle chips battered and Fried to a golden brown. Served with ranch dressing \$8.25

**CALAMARI** - Lightly floured and fried to a golden brown topped off with parmesan cheese, served with marinara. \$9.75

**LOADED POTATO ROLLS**- Mashed Potato, bacon, cheddar and mozzarella cheese rolled up and fried to a golden brown, served with seasoned sour cream. \$8.25

**CHICKEN POBLANO** – Slightly spicy soup with fresh corn, mozzarella cheese and tortilla strips. Cup – \$3.50 Bowl - \$4.50

**SOUP OF THE DAY**- Our Chef's homemade soup. Cup – \$3.50 Bowl - \$4.50

**HOUSE SALAD**- Cucumber, tomato, red onion and homemade croutons. \$4.50

**CAESAR SALAD**- Served with parmesan cheese and homemade croutons. \$4.50

## SALADS

**MAPLE STREET SALAD** - Fresh greens tossed with marinated grilled chicken, Mandarin oranges, dried cranberries, crumbled bleu cheese, candied pecans and tomato in balsamic vinaigrette. \$12.95

**BLACK AND BLEU SALAD**- Fresh greens, red onions, red and yellow peppers, roma tomato, cucumber and bleu cheese crumbles tossed with balsamic vinaigrette dressing and topped with blackened Sirloin. \$13.99

**BLACKENED SALMON TOSTADA SALAD** - Fresh greens; cheddar and mozzarella cheeses, tomato, and red onions topped off with blackened Salmon and served with citrus vinaigrette. \$13.99

**CRISPY WONTON SALAD** - Fresh greens, chicken, carrots, edamame, cucumber, red and yellow pepper, and sunflower seeds, tossed with a citrus vinaigrette. \$12.99

**SPINACH SALAD** - Spinach and fresh greens tossed with almonds, Door County cherries, and feta cheese, with a mango chardonnay dressing topped with grilled chicken. \$12.99

**COBB SALAD** - Lettuce mix, bacon, blue cheese crumbles, eggs, roma tomato and grilled chicken tossed with Ranch dressing. \$12.99

**PARTIES OF SIX OR MORE WILL RECEIVE AN AUTOMATIC GRATUITY OF 18%**

## PASTAS

### CHOICE OF SOUP OR SALAD

**ROASTED VEGETABLE PASTA** - Roasted broccoli, red and yellow peppers, mushrooms, and asparagus tossed in garlic lemon sauce and penne pasta. \$ 14.99 **vegan option available**

**SHRIMP PASTA** - Penne pasta tossed with shrimp, mushrooms, tomatoes, crispy Pancetta, peas and caramelized onions in a roasted garlic and basil lemon sauce. \$17.99

**CHICKEN SALTIMBOCCA** - Fresh asparagus, mushrooms and crispy Pancetta tossed with penne pasta in a garlic parmesan cheese sauce. \$15.99

**BLACKENED CHICKEN PASTA** - Blackened chicken sautéed with mushrooms and tomato, tossed with Cajun cream sauce and Linguine pasta. \$15.99

**FOUR CHEESE PASTA** - Penne pasta tossed with provolone, mozzarella, Parmesan and Romano cheese sauce. \$13.50 **Add chicken- \$3.00 Shrimp-\$5.50**

**TOMATO BASIL ANGEL HAIR** - Roma tomatoes, basil, tossed with a white wine garlic sauce over angel hair pasta. \$12.50 **Add chicken- \$3.00 Shrimp-\$5.50**

## SEAFOOD

### CHOICE OF SOUP OR SALAD

**CEDAR PLANK SALMON** - Atlantic salmon roasted on top of a cedar plank served with mashed potatoes, vegetables and remoulade sauce. \$20.25

**SEARED SCALLOPS** - Seared Diver Scallops served with crispy polenta and asparagus, topped with a lemon-basil buerre Blanc. \$23.99

**SEARED SALMON** - Atlantic salmon served with sautéed spinach and topped off with a crab creole sauce. \$20.25

**TILAPIA PROVENCAL** - Sautéed Tilapia topped off with roasted almonds, red and yellow peppers, shiitake mushrooms and spinach with a honey balsamic glaze served with jasmine rice. \$17.99

**CRAB CAKES** - Homemade crab cakes, served with mashed potatoes, vegetables and our own remoulade sauce. \$19.99

**COCONUT SHRIMP** - Lightly breaded shrimp with coconut and panko bread crumbs fried to a golden brown and served with a coconut curry sauce, mashed potato and vegetable. \$16.99

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## STEAKS AND CHOPS

### CHOICE OF SOUP OR SALAD

*Not responsible for med well or well done steaks*

**BISON FILET**- Locally farm raised Bison, grilled to your specification served with Door County cherry demi-glaze accompanied by baked potato and vegetables. \$28.99

**NATS SURF AND TURF** - Medallions of beef topped with a cabernet sauce, paired with a skewer of grilled shrimp or coconut shrimp served with baked potato and vegetables. \$24.99

**BEEF MEDALLIONS**- Medallions of beef topped with a cabernet sauce, served with a baked potato and vegetables. \$ 19.99

**NEW YORK STRIP**- Grilled and served with steak butter, baked potato and vegetables. \$26.99

**BLACKENED TOP SIRLOIN**- Seasoned with Cajun spices and grilled, served with a mashed potatoes and vegetables. \$19.25

**FILET MIGNON** - Served with a baked potato, vegetables and a shallot wine sauce. \$32.95

**PETITE FILET MIGNON**- Served with a baked potato, vegetables and a shallot wine sauce. \$25.99

**MESQUITE RIBEYE** - Encrusted with mesquite seasoning char grilled served with mashed potatoes and vegetables. \$26.99

**PORK CHOP** - Two center cut pork chop lightly seasoned and grilled, served with mashed potatoes, vegetables, Door County Cherries and a demi glaze. \$18.99

## COMFORT FOODS

### CHOICE OF SOUP OR SALAD

**CRISPY CHICKEN**- Lightly fried airline breast of chicken served with mashed potatoes, country gravy and vegetables. \$15.99

**SHEPPARDS PIE**- Beef tenderloin tips sautéed with carrots, mushrooms, peas, onions and fresh herbs in a cabernet reduction topped off with parmesan mashed potatoes. \$18.99

**POT ROAST**- Slow cooked, served with mashed potatoes, carrots, onions, and celery, topped off with gravy and fried onion strings. \$16.50

**LONDON BROIL**- Marinated sirloin grilled and then sliced served with mashed potatoes, vegetable and topped off with a cabernet sauce and onion strings. \$19.25

**MEATLOAF**- Homemade meatloaf served with mashed potatoes and vegetables, topped with caramelized onions and gravy. \$15.99

**CHICKEN + BISCUIT**- Sautéed chicken breasts topped with carrots, peas, mushrooms and country gravy served over mashed potatoes and a biscuit. \$15.99

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## **POULTRY**

### **CHOICE OF SOUP OR SALAD**

**CHICKEN LIMON**- Marinated airline breast of chicken sautéed with a light lemon sauce served with asparagus and angel hair pasta. \$15.99

**CHICKEN OSCAR** - Sautéed chicken breasts topped off with our homemade crab cakes served with mashed potato, asparagus and lemon butter sauce. \$17.99

**JAMBALAYA** - Chicken, shrimp, onions, peppers, and andouille sausage sautéed with a Creole sauce and served over Jasmine rice. \$17.99

**CHICKEN MADEIRA**-- Sautéed chicken breasts topped with fresh asparagus, mushrooms and mozzarella cheese with a Madeira wine sauce, served with mashed potatoes. \$16.99

## **BETWEEN THE BREAD**

**ALL SANDWICHES SERVED WITH YOUR CHOICE OF SWEET POTATO FRIES,  
FRUIT (seasonal) OR FRIES**

**ANGUS BURGER** - Half pound all fresh angus Beef with your choice of Provolone, American, Mozzarella, or Swiss cheese. \$9.25  
Add thick sliced apple wood smoked bacon \$1.25

**PASTRAMI** - Lean pastrami piled high on toasted rye with whole grain mustard and Swiss cheese. \$9.75

**BISON BURGER** - Locally farm raised Bison grilled to your specifications and topped with Door county cherry demi -glace. \$9.50

**BEEF SHORT RIB SANDWICH** - Shredded braised beef tossed with roasted mushrooms, onions and Gouda cheese on French bread. \$9.75

**MEATLOAF SANDWICH** - Homemade meatloaf served open faced on Texas toast with mashed potato and gravy topped off with fried onion strings. \$8.99

**GRILLED CHICKEN AND BACON** -Grilled chicken breast topped off with apple wood smoked bacon, cheddar cheese and onion strings served on a toasted French bread. \$8.99

**PORTABELLA MUSHROOM SANDWICH** -Served w/ roasted red pepper, fresh spinach, grilled onions, Swiss cheese and pesto on Foccacia bread. \$9.25

## **KIDS MENU**

**\$5.99**

**INCLUDES DRINK**

**MAC-N-CHEESE  
W/FRIES**

**MINI CHEESE BURGERS**

MINI HAMBURGERS W/ FRIES  
FRIES

CHICKEN TENDERS W/

FRIED SHRIMP BASKET W/ FRIES

PASTA MARINARA

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