

Dinner Continued

Georges Bank Monk Fish, Monkfish Wrapped In Applewood -Smoked
Bacon With Sautéed Spinach And Saffron Beurre Blanc \$24

Beef Wellington, Filet Of Beef In Puff Pastry With Escalope Of Foie Gras,
Asparagus And Perigord Sauce \$28

Seared Salmon, Atlantic Salmon Seared And Glazed With Absinthe Over
A Late Harvest Corn And Lobster Cake, Emulsified Butter And Tomato
Chutney \$23

Braised Lamb Shank, Eight Hour Braised Berkshire Lamb Shank With
Polenta, Chevre And Courgette Crepinette. Natural Reduction \$21

Snapper Ponchatrairie, Seared Red Snapper With Shrimp, Jumbo Lump
Crab, Mushrooms And Tomatoes In Lemon Parmesan Cream \$26

Bouillabaisse, Traditional French Seafood Stew With Prawns, Clams,
Mussels, And Lobster In Tomato Fennel Broth \$29

WE PROUDLY SERVE "CHARIMAN'S RESERVE" CERTIFIED PREMIUM BEEF

14oz New York Strip, Grilled Strip Steak With Aglio Olio Spinach And
Potatoes Dauphinoise \$26

Choice Of Sauces:

Béarnaise \$3.00
Au Poive \$3.00
Chimichurri \$3.00

Desserts

Bananas Foster
Ripe Bananas Warmed In Butter And Brown Sugar Then Flambéd
Tableside With Dark Rum And Served Over French Vanilla Ice
Cream- For 2 Or More \$7.00

Caramelized Apple Brioche Bread Pudding \$6.50
Bishop's Orchards Granny Smith Apples Glazed In Caramel And Apple
Brandy And Baked In Brioche And Custard, Served With Bourbon Sauce
And Whipped Cream

Profiteroles \$7.00
Warm Pastry Puff Filled With French Vanilla Ice Cream And Drizzled With
Hot Belgian Chocolate

Blueberry Cobbler \$7.00
Fresh Berries Macerated And Baked With Oatmeal And Brown Sugar
Streusel
Served With French Vanilla Ice Cream

Chocolate Fondue For Two \$14.95
Warmed Callebaut Chocolate Served With Strawberries, Banana And
Marshmallows

After Dinner Special \$20.00
Two Cordials Or After Dinner Drink Of Your Choice And Two Desserts



Pub Menu



Fried Calamari – "Flash" \$9.95
Fried Calamari With Banana Peppers And Sweet Chili Garlic Sauce

Ahi Tuna Tartar \$12.95
Sushi Grade Tuna With Wakame Seaweed Salad And Wasabi Foam

The House Burger \$9.95
10 Oz. Black Angus Burger, Grilled, Served With Sautéed Mushrooms
Vermont Cheddar Cheese, Lettuce And Tomato And Our House – Cut Fries

Croque Monsieur \$8.95
Maple Cured Ham And Gruyere Cheese On Battered Sour Dough Bread
With House – Cut Fries

BLT \$8.95
Apple-Wood Smoked Bacon, Watercress, And Hot House Tomatoes On
Grilled Sour Dough Bread With House – Cut Fries

Turkey Pot Pie \$9.95
Fresh Roasted Turkey With Mixed Vegetables In Béchamel Baked
Under Puff Pastry

Lemon Pepper Chicken \$11.95
Seared Scaloppini Of Chicken Served With Ricotta Gnocchi And A Lemon
Pepper Sauce

Sirloin Steak Sandwich \$11.95
Thinly Sliced Angus Steak Sandwich On French Bread With Sautéed
Mushrooms, Melted Gruyere Cheese, Pan Jus And House – Cut Fries

Seared Atlantic Salmon \$13.95
Crisped Salmon With Sautéed Spinach And Madrilène Broth

Chef's Fish And Chips \$10.95
Farmington River Ale Battered Fresh Cod With A Capers And Dill Tartar
Sauce Served With Our House Cut Fries

Steak Frites \$15.95
Grilled Flat Iron Steak With Watercress, House- Cut Fries And
Compound Butter

"Gotta" Have Wings
Coated With House- Made Red Pepper Sauce – Served With Cruditas And
Blue Cheese Dressing
Half Dozen \$6.95 Full Dozen \$12.95

**Thoroughly Cooking Meat, Poultry, Seafood, Shellfish And Eggs Reduces
The Risk Of Food Borne Illness.*

Prices Subject To Change

Matthew's

RESTAURANT

At
55 Mill Street
In Historic Unionville
The Corner Of Mill Street & South Main
On The Farmington River
By The Steel Bridge

Everyday Is Happy Hour 3-6

Tuesday Night All Appetizers Are 1/2 Price

**Wednesday Is Wine Day All Wines
1/2 Price - Bottle Or Glass**

Sunset Menu \$18.95

Available Tues - Sunday 4pm To 6pm

Check Out Our Weekly Selections On Line Or Give Us A Call

Ask Us About Our Sunday Brunch 11:00-3:00

❖ **Dining In Or Out** ❖
❖ **Reservations Accepted** ❖

Tuesday – Thursday 11:30 – 9:00

Friday – Saturday 11:30 – 10:00

Sunday 11:00 – 9:00

Phone: 860-673-7373

www.Matthews-Restaurant.com



Lunch

Soups
Sweet Corn And Spicy Crab Bisque
Soup of the Day – Always A Seasonal Favorite
Cup \$4.95 Bowl \$5.95

Appetizers

Great Hill Blue Cheese And Walnut Terrine, Pressed Blue Cheese And Whole Parkland Walnuts, Over Fig Jam And Warm Crouton \$8.95

***Ahi Tuna Tartar**, Sushi Grade Tuna With Wakame Seaweed Salad And Wasabi Foam \$12.95

Fried Calamari – “Flash” Fried Calamari With Banana Peppers And Sweet Chili Garlic Sauce..... \$9.95

Coquille St. Jacques Deconstructed, Seared Deep - Sea Scallops Over Braised Leeks With Mushroom Duxelles Baked In A Parmesan Cream And Crumb Gratine \$12.95

Calvados Braised Kurabota Pork Belly, Pork Belly Gently Braised In Apple Brandy And Aromatics With Toasted Polenta And Fortified Reduction \$10.95

Steamed Pei Mussels, Cultivated Mussels Steamed In Sauvignon Blanc, And Roasted Garlic Broth..... \$10.95

Sautéed Autumn Mushrooms, Mixed Mushrooms In Rich Game Stock With Madeira And White Truffle Butter..... \$9.95

Daily Fresh Raw Bar – Our Service Staff Will Update You On Our Fresh Selections

Salads

House Salad, Baby Arugula With Endive, Grape Tomatoes And Poppy Seed Vinaigrette..... \$6.95

***Caesar Salad**, Torn Romaine Lettuce With Garlic Croutons And Parmigiano Reggiano Cheese
Prepared Tableside For 2 Or More..... \$7.25 Each
Add Grilled Chicken...\$3.00 Add Grilled Prawns...\$5.00
Add Seared Salmon ...\$6.00

Smoked Trout Salad, Connecticut Wild Trout With Watercress And Roasted Beets, Black Pepper Vinaigrette..... \$12.95

Poached Bosc Pear Salad, Bosc Pears Poached In Spiced Port Wine With Baby Spinach, Gorgonzola Cheese, Walnuts And Sherry Vinaigrette... \$9.95

Hearts Of Palm, Hearts Of Brazilian Palm With Baby Lettuce, Radishes And Citrus Vinaigrette..... \$9.95

Sandwiches

The House Burger, 10oz. Black Angus Burger, Grilled, Served With Sautéed Mushrooms, Vermont Cheddar Cheese, Lettuce And Tomato And House- Cut Fries..... \$9.95

Croque Monsieur, Maple Cured Ham And Gruyere Cheese On Battered Sour Dough Bread With Our House- Cut Fries \$8.95

Stonington Maine Smoked Salmon, Thinly Sliced Smoked Salmon On Toasted Rye Bread With Baby Arugula, Tomato, Shaved Onion And Horseradish Mayonnaise With House -Cut Fries..... \$12.95

BLT, Applewood - Smoked Bacon, Watercress, Hot House Tomatoes And House-Made Lemon Mayonnaise On Grilled Sour Dough Bread With House - Cut Fries..... \$8.95

Sirloin Steak Sandwich, Thinly Sliced Angus Steak Sandwich On French Bread With Sautéed Mushrooms, Melted Gruyere Cheese, Pan Jus And House - Cut Fries..... \$10.95

Entrees

Lemon Pepper Chicken, Seared Scaloppini Of Chicken Served With Ricotta Gnocchi And A Lemon Pepper Sauce..... \$11.95

Beef Bourguignon, Bottom Round Of Beef Braised With Pearl Onions, Carrots And Celery In Burgundy Wine, Served With White Rice \$12.95

Seared Atlantic Salmon, Crisped Salmon With Sautéed Spinach And Madrilène Broth \$13.95

Steak Frites, Grilled Flat Iron Steak With Watercress, House-Cut Fries And Compound Butter..... \$15.95

Seafood Crepes, Crepes Filled With Scallop Mousse, Prawns And Crab, Baked In A Lobster Infused Mornay Sauce, Served With A Baby Arugula Salad \$13.95

Georges Bank Monkfish, Monkfish Wrapped In Applewood - Smoked Bacon With Truffled Cauliflower Puree And Charred Tomato Vinaigrette \$15.95

Turkey Pot Pie, Fresh Roasted Turkey And Vegetables In Béchamel, Baked Under Puff Pastry..... \$11.95

Papardelle Pasta, Wide Pasta
With Ragout Of Braised Veal In Spicy Tomato Sauce \$12.95

Roasted Vegetable Napoleon, Zucchini, Eggplant, Heirloom Tomatoes And Goat Cheese Layered Between Phyllo Spinach And Roasted Pepper Coulis \$10.95

Chef's Fish And Chips – Farmington River Ale Battered Fresh Cod With A Caper & Dill Tartar Sauce Served With Our House - Cut Fries \$10.95

Dinner

Appetizers

Baked Oysters Orleans’, Noank Farm Raised Oysters Stuffed With Spinach, Andouille Sausage And A Parmesan Gratine. \$10.95

***Ahi Tuna Tartar**, Sushi Grade Tuna With Wakame Seaweed Salad And Wasabi Foam \$12.95

Calvados Braised Pork Belly, Slow Braised Pork Belly Served Over Toasted Polenta \$10.95

Steamed Mussels, PEI Cultivated Mussels Steamed In Sauvignon Blanc And Roasted Garlic With Parsley And Crouton \$9.95

Fried Calamari – “Flash” \$9.95
Fried Calamari With Banana Peppers And Sweet ChiLi Garlic Sauce

Great Hill Blue Cheese And Walnut Terrine, Pressed Blue Cheese And Whole Parkland Walnuts Over Fig Jam And Warm Crouton \$8.95

Coquille St. Jacques “Deconstructed”, Deep Sea Scallops With Braised Leeks, Mushroom Duxelles, Gruyere Fondue And Crumb Crust \$12.95

Autumn Mushrooms, Sautéed Forest Mushroom With Madeira, Rich Game Stock And White Truffle Butter \$9.95

Daily Fresh Raw Bar

Our Service Staff Will Update You On Our Fresh Selections

Salads

House Salad, Baby Arugula, endive And Tomato Compote With A Ginger Vinaigrette..... \$6.95

***Caesar**, Hearts Of Romaine With Garlic Croutons And Parmigiano Reggiano Cheese
Prepared Tableside – For Two Or More..... \$7 Each

Bosc Poached Pear, Spiced Port Wine Poached Pear With Crumbled Great Hill Blue Cheese, Candied Walnuts And Sherry Wine Vinaigrette \$9.95

Hearts Of Palm, Hearts Of Brazilian Palm With Baby Lettuce, Radishes, And Citrus Vinaigrette \$9.95

Entrees

Butter Poached Lobster, Fresh New England Lobster Poached In Butter And Served Over Rich Shrimp And Scallop Risotto \$32

Roasted Chicken, Half Chicken Roasted And Served With Chive Whipped Potatoes, Asparagus And Pan Jus..... \$18

Veal Oscar, Paillard Of Veal Served Over Whipped Potatoes With King Crab Legs, Asparagus And Served With Sauce Béarnaise..... \$27