

Chicken Lobster Oscar

Sautéed chicken breast, lobster meat, hollandaise,
pan-fried or blackened
\$25 •

Steak & Lobster

Grilled hangar steak, broiled lobster tail, bernaïse
\$34 •

Penne Pasta

Capicola, shallot, garlic, red pepper, penne, made to order
Parmesan cream
Chicken \$19 | Shrimp \$23

Risotto of the Day

Inquire with server
Market price •

All entrées are served with choice:

*Buttermilk caramelized onion mashed potatoes, baked potato,
sautéed asparagus, or vegetable du jour.*

Order a salad with your entrée and subtract \$2 from the price of the salad.

Split entrees, add \$2

Filet Mignon

Grilled 8oz filet, horseradish, bernaïse
\$37 •

Grilled Lamb Rack

Grilled lamb rack, lemon ginger mint marmalade, beurre blanc
\$24 •

Pork Rib Chops

Thick cut grilled pork rib chops, brandy apple chutney
\$23 •

Pork Spare Ribs

Crispy country style confit spare ribs, jicama cilantro slaw, honey citrus
green garlic sauce or horseradish bourbon with sour cream
\$22 •

Ribeye

16 oz. grilled Ribeye, caramelized blackberry balsamic onion jam
\$41 •

Korean Beef Short Ribs

Sliced sautéed short ribs, gochujang sauce, vegetable rice noodle salad
\$23

• *Gluten free*

Classic Walleye

Hazelnut pan-fried, blackened, or broiled, beurre blanc
\$25 •

King Salmon

Grilled salmon, coconut Thai red curry sauce, vegetable rice noodle salad
\$26 •

Scallops & Shrimp

Sautéed, jicama cilantro slaw, honey citrus green garlic sauce, bacon jam
\$26

Mahi Mahi

Seared chia lime mahi mahi, sesame seaweed salad,
pear matcha tea vinaigrette, pink nori
\$20 •

Seafood Platter for Two

Chia lime mahi, seaweed salad, pear matcha tea vinaigrette
Scallops & shrimp, jicama cilantro slaw, honey citrus green garlic sauce, bacon jam
King salmon, coconut Thai red curry, vegetable rice noodle salad
\$62 •

Lobster Tail

Broiled lobster tail, bernaïse, drawn butter
\$24 •

Fish of the week

Inquire with server
Market price

• *Gluten free*



THE
CLASSIC GRILL
AT MADDEN'S

Appetizers

Walleye Fingers

Crisp hand cut walleye strips, fresh lemon dill remoulade
\$14

Salmon Caviar Canapés

Salmon mousse, salmon roe, pickled quail egg, rye bread, dill
\$17

Coconut Shrimp

Hand breaded jumbo shrimp, horseradish plum sauce
\$13

Honey Bleu Hot Wings

Buffalo sauce, honey drizzle, bleu cheese crumbles,
celery leaves
\$12 •

Thai Curry Wings

Thai curry sauce, fresh cilantro
\$12 •

Korean Beef Wontons

Beef tenderloin, cabbage, carrot, peppers,
green onion, sesame ginger sauce
\$15

Sandwiches

*All sandwiches are served with your choice of chips, potato salad,
fruit, French fries or soup of the day.
Substitute French onion soup or a tossed salad for an additional \$3.*

Spicy Chicken Sandwich

Fried chicken thigh, pickled okra, hot sauce,
lettuce, celery seed mayo, egg bun
\$11

Walleye Sandwich

Pan fried, blackened or broiled, lettuce, tomato,
lemon dill remoulade, white hoagie
\$17

Boursin Bacon Burger

Herbed Boursin cheese, caramelized blackberry balsamic onion jam,
applewood bacon, egg bun
\$14

Soup & Salads

*Order a salad with an entrée and subtract \$2 from the price of the salad.
Add Chicken +\$6 Add Salmon +\$14 Add Shrimp +\$9*

French Onion Soup

Melted Gruyere, croutons
\$6

Soup du jour

Inquire with server
Cup \$4.25 | Bowl \$6

Caesar

Romaine, Caesar dressing, kalamata olives, pepperoncini peppers,
shaved Asiago, croutons, anchovies
Side \$8 | With entrée \$6

Berry Almond Spinach

Spinach, strawberries, almonds, feta cheese, red peppers,
raspberry balsamic vinaigrette
Side \$8 • | With entrée \$6 •

Madden's House

Mixed greens, raisins, walnuts, feta cheese, honey mustard
Side \$7 • | With entrée \$5 •

Garden

Mixed greens, tomato, cucumber, mushroom, radish, carrot, red onion
Side \$7 • | With entrée \$5 •

Desserts

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Cheesecake du jour \$7
Creme Brulee \$7 •
Strawberry Rhubarb Cake \$7

• *Gluten free*