



Appetizers

Antipasto Sampler

Sliced meats, artisan cheeses, grilled vegetables,
spicy mustard, basil pesto
\$18

Coconut Shrimp

Hand breaded jumbo Shrimp, horseradish plum sauce
\$13

Walleye Fingers

Crisp hand-cut Walleye strips, fresh lemon dill remoulade
\$13

Chicken Wings

Honey blue hot wings or Thai curry cilantro
\$12 •

Korean Beef Wontons

Beef tenderloin, cabbage, carrots, peppers,
green onions, sesame ginger sauce
\$15

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, tomatoes, cucumbers, mushrooms, radishes, carrots, red onion
Side \$7 • | With entrée \$5 •

Sandwiches

All sandwiches are served with your choice of chips, French fries, or soup of the day.

Substitute French onion soup or a tossed salad for an additional \$3.

Walleye Sandwich

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

Boursin Bacon Burger

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

Chicken Bruschetta

Balsamic marinated tomatoes, basil leaves, feta cheese, olive oil
\$13

• *Gluten free*

Entrees

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, bearnaise

\$37 •

Erath, Pinot Noir 12/42

Grilled Lamb Rack

Grilled Lamb rack, lemon ginger mint marmalade, beurre blanc

\$24 •

Malbec, Trivento 8/29

Pork Rib Chops

Thick cut grilled Pork rib chops, brandy apple chutney

\$23 •

Bogle Old Vine Zinfandel 8/30

Dry-Aged Ribeye

14 oz. Ribeye, dry-aged 21 days, balsamic Portobello mushrooms

\$53 •

Cabernet Estancia 11/38

Steak & Seafood

6oz grilled Hangar steak, bearnaise

\$17

Add:

2 bacon wrapped Scallops \$15 2 coconut Shrimp \$7 6oz Lobster tail \$19

Classic Walleye

Hazelnut pan-fried, blackened or broiled, beurre blanc

\$25 •

Two Vines Sauvignon Blanc 7/26

King Salmon

Grilled Salmon, carrot craisin salad, pepitas, beurre blanc

\$26

Chateau Ste. Michelle Riesling 8/30

Scallops & Shrimp

Braised red cabbage, crispy polenta, hot bacon vinaigrette

\$26

Chateau St. Jean Chardonnay 10/36

Steak & Seafood for Two

Two 4 oz Filet Mignon with bearnaise & horseradish,

Four coconut Shrimp with plum sauce,

Two 3 oz Lobster tails with drawn butter,

choice of two sides

\$67

Lobster Tail

Broiled Lobster tail, bearnaise, drawn butter

\$24 •

Fish of the Week

Inquire with server

Market price

Chicken Lobster Oscar

Sautéed Chicken breast, 3 oz. Lobster tail, asparagus, hollandaise, pan-fried or blackened

\$25 •

Brancott Sauvignon Blanc 9/30

Penne Pasta

Capicola, shallot, garlic, red pepper, penne, made-to-order Parmesan cream

Chicken \$19 | Shrimp \$23

Two Vines Chardonnay 7/26

Risotto of the Day

Inquire with server

Market price •

Desserts

Cheesecake du jour \$7

Crepe Brulee \$7 •

• *Gluten free*