



## Appetizers

### Coconut Shrimp

Hand breaded jumbo Shrimp, horseradish plum sauce  
\$13

### Jerk Chicken Wings

Tropical salsa  
\$12 •

### Walleye Fingers

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

### Calamari Fries

Chipotle aioli, cocktail sauce  
\$11

## 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

### Madden's House

Mixed greens, craisins, 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*

### 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 Oscar

Sautéed Chicken breast, crab cake, 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

Crème Brûlée \$7 •

• *Gluten free*