



# THE CLASSIC GRILL AT MADDEN'S

## Land & Sea Duets

### Chicken Lobster Oscar

4 oz. lobster tail, sautéed chicken breast, asparagus, hollandaise, pan-fried or blackened  
\$25 •

*Brancott Sauvignon Blanc*

### Hanger Steak & Shrimp

6 oz. grilled hanger steak, blackened shrimp, hollandaise  
\$23 •

*Erath Pinot Noir*

## Italian

### Penne Pasta

Capicola, shallot, garlic, red pepper, penne, parmesan cream  
Chicken \$21 | Shrimp \$25  
*Trapiche Pinot Grigio*

### Risotto of the Day

Inquire with server  
*Market price* •  
*Chateau St. Jean Chardonnay*

*All entrées are served with choice:*

*Onion mashed potatoes, baked potato, sautéed asparagus,  
or vegetable du jour.*

### Filet Mignon

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

*Estancia Cabernet*

### Grilled Lamb Rack

Spicy adobo sauce, green peppercorn mustard  
\$29 •

*Peirano Estate "Six Clones"*

### Pork Rib Chops

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

*Guenoc Claret*

### Duroc Tenderloin

Grilled pork tenderloin, banh mi vegetable salad, spicy rouille  
\$21 •

*Trapiche Malbec*

### Dry-Aged Ribeye

14 oz. grilled ribeye, dry-aged 21 days, bacon tomato butter  
\$57 •

*Stags Leap "Hands of Time"*

## By Sea

### Classic Walleye

Hazelnut pan-fried, blackened or broiled, beurre blanc  
\$27 •

*Liberated Sauvignon Blanc*

### King Salmon

Grilled salmon, Napa cabbage citrus slaw, coconut lychee sweet & sour  
\$27

*Santa Cristina Pinot Grigio*

### Scallops & Shrimp

Asian grain rice cake, Thai peanut sauce, sweet watermelon pepper relish  
\$29

*Chateau Ste. Michelle Riesling*

### Red Drum

Blackened red fish, Thai ginger cucumber salad, rhubarb peach chutney  
\$23 •

*Lost Angel Chardonnay*

### Seafood Platter for Two

**Scallops & Shrimp** Asian grain rice cake, Thai peanut sauce, sweet watermelon pepper relish  
**King Salmon** grilled, Napa cabbage citrus slaw, coconut lychee sweet & sour  
**Red Drum** blackened, Thai ginger cucumber salad, rhubarb peach chutney  
\$66

*Mer Soleil Chardonnay*

### Lobster Tail

6 oz. broiled lobster tail, bearnaise, drawn butter  
\$26 •

### Fish of the Week

Inquire with server  
*Market price*

## By Land

• *Gluten free*



# THE CLASSIC GRILL AT MADDEN'S

## Appetizers

### Walleye Fingers

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

### Scotch Egg

Crispy pork sausage wrapped egg, crunchy fennel strings,  
watercress sprouts, spicy aioli  
\$10

### Cucumber Salmon Rolls

Smoked salmon, shaved cucumber, chive dill cream cheese,  
tahini sauce  
\$13 •

### Sriracha Orange Wings

Spicy ginger orange sauce, fresh cilantro  
\$11 •

### Greek Pops

Grape tomato, grilled artichoke, olives, mozzarella,  
oregano vinaigrette  
\$12 •

### Coconut Shrimp

Jumbo shrimp hand-breaded,  
horseradish plum sauce  
\$13

## Soup

### French Onion Soup

Melted Gruyere, croutons  
\$6

### Soup du jour

Chef's Selection  
Cup \$4.25 | Bowl \$6

*Sandwiches paired with your choice of chips, potato salad,  
fruit, French fries or soup of the day.  
Substitute French onion soup or a garden salad for an additional \$3.*

### Capicola Chicken Sandwich

Grilled chicken breast, capicola ham, provolone cheese,  
lettuce, tomato, bistro sauce, egg bun  
\$13

### Walleye Sandwich

Pan-fried, blackened or broiled, lettuce, tomato,  
lemon dill remoulade, white hoagie  
\$19

### Spicy Elvis

Fresh Angus burger, banana jam, peanut butter,  
applewood bacon, jalapeños, egg bun  
\$15

### Desserts

Cheesecake du jour \$7  
Vanilla Bean Creme Brulee \$7 •  
German Chocolate Cake \$7

## Desserts

## Salads

*Add Grilled Chicken Breast +\$6 Add Grilled King Salmon +\$14  
Add sauteed Shrimp +\$9*

### Caesar

Romaine, asiago cheese, kalamata olives, pepperoncinis,  
croutons, anchovies, Caesar dressing  
Side \$8

### Poached Pear

Pear poached with Prickly Pear puree, applewood smoked blue cheese,  
applewood bacon, watercress sprouts, candied pecans, vanilla vinaigrette  
Side \$9 •

### Golden Berry

Mixed greens, jade rice, grains, dried cherries, dates, cashews,  
golden berries, hibiscus huckleberry dressing  
Side \$8 •

### Madden's House

Mixed greens, raisins, walnuts, feta cheese, honey mustard  
Side \$7 •

### Garden

Mixed greens, tomatoes, cucumbers, mushrooms,  
radishes, carrots, red onion  
Side \$6 •

• *Gluten free*