
Sandwiches

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

Bistro Bacon Chicken Sandwich

Grilled chicken breast, cheddar cheese,
applewood bacon, lettuce, tomato,
bistro sauce, egg bun
\$13

French Dip Sandwich

Sliced prime rib, swiss cheese, au jus,
horseradish cream, hoagie roll
\$18

Boursin Bacon Burger

Half pound burger, boursin cheese,
blackberry onion jam,
applewood bacon, egg bun
\$15

Desserts

Cheesecake du jour \$7
Vanilla Bean Crème Brulee \$7 •
Chocolate tres leche \$7

• *Gluten free—Fall*

Entrees & Madden's Specialties

*All entrées are served with choice:
Black pepper & parmesan smashed red potatoes, buttermilk
chive sour cream, fig & farro risotto cakes or vegetable du jour.*

Filet Mignon •

Grilled 8oz filet, horseradish, bearnaise
\$37

Grilled Lamb Rack •

Spicy adobo sauce, green peppercorn mustard
\$29

Pork Rib Chops •

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

Dry-Aged Ribeye •

14 oz. grilled ribeye, dry-aged 21 days,
roasted blue cheese honey butter
\$57

Beef Short Ribs •

Braised short ribs, sherry demi glace, portobello
mushrooms, cipollini onions
\$27

Duck Breast •

Cherry demi, molasses maple puffed rice,
green pea & radish salad
\$29

Sushi Wednesdays

- ◆ **Platter for one \$23**
(Miso Soup, 2 specialty rolls,
6 pieces of nigiri)
- ◆ **Platter for two \$40**
(Miso Soup, 4 specialty rolls,
12 pieces of nigiri)

Classic Walleye •

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

Green Apple Salmon •

Pan-fried salmon, green apple chip crust,
candied pecans, whiskey spiced brown
sugar honey
\$29

Scallops & Shrimp •

Bacon wrapped scallops, blackened
shrimp, pickled corn relish,
orange cream
\$29

Cod & Mussels •

Pancetta steamed with mirepoix, red bell
pepper, garlic cream, butter, white wine
\$21

Chicken Lobster Oscar •

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

Hanger Lobster Oscar •

6 oz. grilled hanger steak, 3 oz lobster tail,
asparagus, hollandaise
\$31

Penne Pasta

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

Risotto of the Day

Ask your server for today's selection

Fresh Fish of the Week

Ask your server for today's selection

Soups & 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

\$8

Poached Pear •

Pear poached with Prickly Pear puree,
applewood smoked blue cheese, applewood
bacon, watercress sprouts, candied pecans,
vanilla vinaigrette

\$9

Loaded Wedge

Bacon, tomatoes, red onion, green onion, bacon
breadcrumbs, buttermilk blue cheese dressing

\$8

Madden's House •

Mixed greens, raisins, walnuts, feta cheese,
honey mustard

\$7

Soup du Jour

Chef's Selection

Cup - \$4.25 Bowl - \$6.00

French Onion Soup

Served with melted Gruyere
cheese, croutons.

\$6

Appetizers

Walleye Fingers

Crisp hand-cut walleye strips, fresh lemon dill
remoulade

\$13

Blue Beef Wontons

Beef Tenderloin, roasted garlic & onion blue
cheese filling, sesame ginger sauce

\$15

Brie en Croûte

Spiced apple & peach compote, anise red
wine syrup, grilled crostini

\$11

Coconut Chicken Skewers •

Coconut milk marinated chicken thigh,
corn relish, cilantro, sweet chili sauce

\$11

Watermelon Poke

Soy & lime marinated watermelon, sesame
seeds, cilantro, pickled ginger, feta cheese

\$11

Coconut Shrimp

Jumbo shrimp rolled in coconut and fried
golden brown. Served with plum sauce.

\$13

• *Gluten free*

Prices/offerings subject to change



Dinner Menu

Minnesota's Classic Resort

800.642.5363 218.855.5921

www.maddens.com