



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 Lobster Oscar •

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

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:

Black pepper & parmesan smashed red potatoes with buttermilk chive sour cream, herb farro & mushroom risotto cake or vegetable du jour.

By Sea

Classic Walleye •

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

Green Apple Salmon •

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

Scallops & Shrimp •

Bacon wrapped scallops, blackened shrimp, pickled corn relish, orange cream
\$29
Chateau Ste. Michelle Riesling

Cod & Mussels •

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

By Land

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

Dry-Aged Ribeye •

14 oz. grilled ribeye, dry-aged 21 days, roasted blue cheese honey butter
\$57
Stags Leap "Hands of Time"

Beef Short Ribs •

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

Duck Breast •

Cherry demi, molasses maple puffed rice, green pea & radish salad
\$29
Seven Falls Red Blend

Fish of the Week

Inquire with server
Market price

• *Gluten free
Winter 2017-18*



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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

Mini Beef Wellington

Asparagus, mushroom duxelle, beef tenderloin,
puff pastry, horseradish sauce
\$15

Coconut Shrimp

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

Soup & Sandwiches

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, fruit,
french fries or soup of the day.*

Substitute french onion soup or Madden's house 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

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

Desserts

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

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