When a private dining room is required, a rental fee will apply.

Starters

All salads are served with fresh rolls.

Madden's House Salad*

Mesclun Greens, Walnuts, Craisins, Feta, Honey Mustard Dressing

Minnesota Salad*

Kale, Cabbage, Brussel Sprouts, Broccoli, Pepitas, Craisins, Scallions, Wild Rice, Poppy Seed Dressing

Arcadia Salad*

Mesclun Greens, Watermelon Radishes, Pepitas, Chipotle Lime Vinaigrette

Garden Salad*

Mixed Greens, Cucumbers, Tomatoes, Red Onion, Radish, Carrots, Ranch Dressing

Entrees

Chicken Piccata* Lime Cilantro Linguine

Chicken Prosciutto*
Prosciutto, Melted Gruyere, Chateau Sauce

Chicken Oscar Crab Cake, Asparagus, Hollandaise

Grouper*
Chia Seed, Lime Pepper, Blood Orange Gastrique

Mahi Mahi* Black Bean Pineapple Salsa, Spiced Honey Ginger Balsamic

> Pan-Fried Walleye Lemon Beurre Blanc (Based on availability)

10 oz. Top Sirloin* Mushroom, Onion, Peppercorn Demi-Glace

Bacon-Wrapped Pork Tenderloin Medallions
Pepper Demi-Glace

Jerk Pork Tenderloin* Pineapple Salsa, House-Made Jerk Sauce

Duroc Pork Prime*
Roasted Bone-in Pork Loin, Apple Chutney

Duet Plates*

Available at Wilson Bay or Town Hall

4 oz. Top Sirloin

With your choice of Broiled Shrimp Skewer, Seared Chicken with a Chateau Sauce, Swordfish with a Curry Caper Sauce or Broiled Walleye with Lemon Beurre Blanc

Substitute a 4 oz. Filet Mignon (additional \$13 per person)

Starch choose one

Seasonal Risotto* Roasted Fingerling Potatoes* Yukon Gold Mashed Potatoes* Wild Rice Pilaf*

Dessert

Chef's Daily Creation

A Madderes
on Gull Lake MINNESOTA'S CLASSIC RESORT

Vegetable choose one

Seasonal Veaetable*

Rainbow Glazed Carrots*

Green Beans*

Asparagus*

All prices are subject to service charge & MN State Sales Tax

^*Indicates Gluten Free