The Deck

Lunch

Burgers | Sandwiches

Served with kettle chips, potato salad or quinoa salad. Substitute french fries, soup, or fresh fruit, additional \$2; add avocado \$2

Bacon Cheeseburger

Half-pound ground chuck, applewood smoked bacon, cheddar cheese, Kaiser roll \$14

The V Burger ✓

Garbanzo bean hummus, sweet potato, chia seeds, fresh ginger topped with arugula, sundried tomatoes, bean sprouts, honey ginger glaze, terra roll \$13

Cubano

Roasted pork, smoked ham, pickles, tomatoes, mustard, pepper jack cheese, BBQ sauce, grilled terra roll \$15

Prime Rib French Dip

Slow-roasted prime rib, Swiss cheese, horseradish cream, au jus, toasted steak roll \$19

Grilled Clubhouse

Shaved mesquite-smoked turkey breast, crispy bacon, American cheese, tomatoes, lettuce, grilled marble rye \$14

Grilled Chicken Breast Sandwich

Avocado, chipotle caramelized onions, provolone cheese, bacon, lettuce, tomato, terra roll \$15

BLT

Bacon, lettuce & tomato on your choice of bread \$8 Add fried green tomatoes \$10

Grilled Cheese

American, Swiss, cheddar, pepper jack, or provolone cheese on your choice of bread \$7 With sliced tomatoes \$7.50

Southern Fried Chicken Tenders

Choice of BBQ, ranch or sweet & sour sauce \$13

Chicago Hot Dog

All beef quarter-pound hot dog, tomatoes, onions, relish, sport peppers \$7.50

Mac 'n Cheese

Four cheeses, kielbasa, bell pepper, penne pasta \$14



Add to any salad: Chicken 7 | Salmon 12 | Shrimp 10 | Hanger Steak 12

Minnesota Salad y 🐠

Kale, green cabbage, brussel sprouts, broccoli, chicory, pumpkin seeds, craisins, scallions, wild rice, poppyseed dressing Salad \$11

Orchard Salad

V $_{\mathsf{GF}}$

Spring greens, spinach, strawberries, apples, candied pecans, lime pineapple vinaigrette Salad \$11



Spring greens, walnuts, craisins, feta, honey mustard dressing Small \$6 | Entrée \$9

Served as a Wrap or a Salad

Cobb

Romaine, bacon, avocado, hard boiled eggs, blue cheese, cucumber, black olives, heirloom cherry tomatoes, choice of dressing

GF Salad \$13 | Wrap \$15

Turkey Bacon Ranch

Wild Acres Turkey, bacon, Romaine, shredded cheddar, diced tomatoes, avocado, sunflower seeds, ranch dressing

GF) Salad \$12 | Wrap \$14

Bruschetta

Romaine, Arugula, heirloom tomatoes, fresh mozzarella, basil house-made croutons, kalamata olives, balsamic vinaigrette Salad \$12 | Wrap \$14

Vietnamese Noodle V

Spiced udon noodles, rice, romaine, scallions, bell peppers, cucumber, carrots, bok choy, watermelon radish, ponzu dressing

(GF) Salad \$11 | Wrap \$13

Madden's Caesar

Hearts of romaine, fresh Asiago cheese, kalamata olives, anchovies, focaccia croutons, house-made Caesar dressing Salad \$9 | Wrap \$11

Grilled Vegetable & Hummus Wrap

Grilled zucchini, portobello mushrooms, bell pepper, red onion, spinach, hummus, toasted pine nuts, oregano, white balsamic glaze \$13

Chicken Tenders Club Wrap

Bacon, lettuce, tomatoes, cheese, chipotle ranch dressing, herb garlic tortilla \$12

Spicy Shrimp Cucumber Wrap

Red peppers, jicama, spinach, cilantro, sweet chili mayo, herb garlic tortilla \$15

The Deck & 19th Hole

Lunch



Appetizers

Fresh Spring Rolls (GF)

Rice paper wrapped Gulf shrimp, cucumber, carrots, bell pepper, rice noodles, cilantro, soy & peanut dipping sauces \$13

Seared Tuna* GF

Avocado, wasabi aioli, anago sauce \$15

Tacos

Ancho chile pulled beef tacos \$12

Hummus Platter

Grilled flat bread, pita chips, vegetable crudité \$11

*These items are served raw or undercooked or contain raw or undercooked ingredients.

Wings

Buffalo Celery, carrot sticks, blue cheese fondue Jerk Authentic Jerk sauce, pineapple mango salsa **Teriyaki** Grilled pineapple, teriyaki dipping sauce Mexican Ranchero sauce, corn salsa

\$13 | Half order \$7

Quesadillas

Onions, bell peppers, Monterey & cheddar cheese, guacamole, salsa \$9 With smoked chicken \$12 With spicy shrimp \$17

Fried Green Tomato

Corn salsa, horseradish cream, ranchero mayo \$10

Burrito Bowl

Black beans, cilantro lime rice, ancho chile, pulled beef, lettuce, tomato, avocado, cheese, ranchero sauce, pico de gallo \$15

Buddha Bowl

Red jasmine rice, calypso beans, scarlet greens, spiral beets, avocado, carrots, jicama, pepitas, lemon tahini dressing \$14

Brown basmati rice, spinach, feta cheese, bell peppers, chick peas, red peppers, kalamata olives, red onion, toasted almonds, house-made tahini dressing \$13

Mediterranean Bowl

Teriyaki Salmon Bowl

Seared salmon, cilantro lime rice, cucumber, scallions, avocado, watermelon radish, terivaki sauce \$18

Created With

Minnesota Spirits

Pine Beach Lemonade 10

Prairie Organic Cucumber Vodka (Princeton), Strawberry, Basil, San Pellegrino Limonata

Mission Point Mule 11

Prairie Organic Vodka (Princeton), Pineapple Shrub, Ginger Beer, Lime

Madden's Old Fashioned 13

Eleven Wells Spirits Rye Whiskey (St. Paul), Tattersall Sour Cherry (Minneapolis), Sage Simple Syrup, Orange, Bitters, Splash Club Soda

Negroni 12

Boreal Cedar Gin (Vikre Distillery, Duluth). Tattersall Bitter Orange (Minneapolis), Sweet Vermouth

Peach Mango Lemonade 5

Lemonade, Peach puree, Mango Puree

Strawberry Sage Lemonade 5

Lemonade, Strawberry Puree, Sage Simple Syrup

Hibiscus Highball 5

Hibiscus Iced Tea, Ginger Beer, Lemon, Mint

Craft Cocktails

BOWLS

Madden's 90th Signature Cocktail Bulleit Rye, lemon, honey \$10

Pineapple Mango Mojito 9 Pineapple Bacardi, Mango, Lime, Mint, Club Soda

Lemon Drop Martini 11

Malfy Gin, Limoncello, Lemon, Sugar Rim, Served Up

Honey Rocks Margarita 10

Altos Reposado Tequila, Runny Honey, Lemon, Pineapple, Bitters, Served on the Rocks

Cucumber Cooler 11

Malfy Gin, Prairie Organic Cucumber Vodka, Mint, Simple Syrup, Tonic, Lemon, Cucumber

Blackberry Mojito 5

Club Soda, Blackberry Puree, Mint, Lime

Honey Ginger Mule 5

Ginger Beer, Honey Simple Syrup, Club Soda, Lime



N/A