

Appetizers

Fresh Spring Rolls

Rice paper wraps, shrimp, cucumber, carrots, bell pepper, rice noodles, cilantro, soy & peanut dipping sauces 13

Seared Tuna GF

Wasabi aioli, anago sauce, sesame seeds, avocado 15

Wings GF

Buffalo Celery, carrot sticks, blue cheese fondue 13 **Jerk** Authentic Jerk sauce, pineapple mango salsa Teriyaki Grilled pineapple, teriyaki dipping sauce Mexican Ranchero sauce, corn salsa

Calamari Fries

Served with chipotle aioli, cocktail sauce 11

Thick Cut Onion Rings

Spicy honey mustard 9

Bull Bite Lollipops GF

Seared tenderloin steak bites, creamy horseradish 14

Fish Tacos

Blackened mahi mahi, citrus slaw, pico de gallo, chipotle aioli 11

Beef Tacos

Pulled seasoned beef, tomatoes, green onions, cheese, pico de gallo, guacamole 11

Fried Green Tomatoes

Corn salsa, horseradish cream, ranchero mayo 10

Soup & Salads

Soup of the Day Cup 4 | Bowl 6

Madden's House GF

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

Black & Blue Salad GF

Blackened Hanger steak, portobello, sun-dried tomatoes, pine nuts, field greens, AmaBlu blue cheese, red wine vinaigrette 18

Caesar

Romaine fillets, kalamata olives, garlic croutons, anchovy Small 6 | Entrée 9

Orchard GF

Spring greens, spinach, strawberries, apples, candied pecans, lime pineapple vinaigrette Small 7 | Entrée 11

Arcadia Salad GF

Mesclun mix greens, watermelon radishes, asiago cheese, pepitas, harissa oil and lemongrass vinaigrette Small 6 | Entree 11

Caprese Salad

Heirloom tomatoes, fresh basil, kalamata olives, fried capers, fresh mozzarella, feta, tomato vinaigrette 8

Add to any Salad

Hanger Steak 12 | Chicken 7 | Salmon 12 | Shrimp 10



Sandwiches

Burgers & Sandwiches served with waffle kettle chips, potato salad or quinoa salad. Substitute french fries, soup, or fresh fruit, additional \$2 Add avocado \$2

Bacon Cheeseburger

8 oz. hand-made ground chuck patty, cheese, applewood smoked bacon 14

Grilled Chicken Sandwich

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

Prime Rib French Dip

Slow roasted, shaved prime rib, swiss cheese, horseradish cream, au jus, toasted hoagie roll 19

Dessert

Made Fresh Daily in our Bakery





Main Attractions

Wild Acres® Fried Chicken

Madden's house recipe fried chicken, habanero honey glaze, southern grits 16

Prosciutto Chicken GF

Prosciutto-wrapped chicken, pan seared, finished with melted gruyere cheese, on a bed of spinach & fig balsamic 16

Smoked Pork Ribs ©F

Corn puree, Madden's BBQ sauce 20

8 oz. Certified Filet of Beef Tenderloin GF

Peppercorn demi glace 35 (\$10 surcharge for plan guests)

10 oz. Certified Black Angus Top Sirloin @F

Sautéed mushrooms, béarnaise, horseradish 24

Hanger Steak & Shrimp ©F

8 oz. broiled hanger steak, Jameson Whiskey green peppercorn demi glace, three broiled garlic shrimp 22

Shrimp Scampi

Sautéed shrimp, garlic, shallots, red chili flakes, white wine, butter. Served with a trio mix of lime cilantro, lemon garlic, sweet red onion linguini 17

Iron Skillet Seared Halibut

Fresh Alaskan Halibut seared in an iron skillet, atop roasted heirloom tomatoes, pickled cauliflower, olive tapenade, black garlic aioli 26

Atlantic Scottish Salmon ©F

Green pea puree, arugula, honey ginger balsamic gastrique, beurre blanc 18

Seared Sea Scallops ©

Butternut squash puree, Granny Smith apple-fennel, radicchio salad, sea asparagus butter 24

"Lumbertown" Walleye

Pan-fried, blackened or broiled, lemon beurre blanc 24

Vegan Scampi 🗸

Edamame, shiitake mushrooms, sundried tomatoes, bell peppers, green onions, cauliflower, red chili flakes, white wine, avocado oil, trio of bell pepper linguini 15

Indian Spiced Vegetable Skewers $^{ ext{@F}}$ arVert

Mushrooms, tomatoes, zucchini, eggplant, artichokes, curried calypso beans, balsamic gastrique 15



Madden's Specialties

Jamaican Jerk Pork Tenderloin

Jerk marinated pork tenderloin, pineapple mango salsa, authentic spicy Jamaican jerk sauce, saffron Israeli cous cous 20

Chicken Oscar @F

Seared chicken breast, Maryland crab, asparagus, hollandaise. Served blackened if you choose 20

Langoustine Mac 'n Cheese

Creamy mac 'n cheese with asparagus, garlic, shallots, and langoustines 20

Ultimate Broiled Portobello GF V

Balsamic broiled portobello mushrooms, lentils, honey glazed carrots, spiral kohlrabi, red pepper coulis 14

Pine Beach Penne Pasta

Available with gluten free pasta upon request
Sun-dried tomatoes, onions, fresh spinach, shiitake
mushrooms, fresh basil, garlic with choice of a light alfredo
or pesto sauce 14

With Chicken 18 | With Shrimp 20 With Hanger Steak & Gorgonzola Cheese 22

Specials

Friday Nights
All-You-Can-Eat Fish Fry

Saturday Nights

Prime Rib GF

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Madden's Hash Browns 8 $^{\overline{\text{GF}}}$ Pancetta, green onion, gruyere cheese

Mac & Cheese 8 Mac & Cheese with Pancetta 8

Wild Mushroom Risotto 8 GF

Duck Fat Roasted Fingerling Potatoes 8 GF

Buttermilk Mashed Potatoes 8 GF

Simply Sides

Perfect for 2-3 people to share



Baked Cauliflower 8 GF Roasted almond sauce

Caramelized Brussel Sprouts 8 GF with bacon

Green Beans Amandine 8 GF

Steamed Asparagus, Hollandaise 8 GF

Rainbow Carrots 8 GF Honey ginger glaze



Gratuity is not included in meal plan packages

