

The Deck

& 19th Hole

Appetizers



Served 3-9pm

Fish Tacos

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

Beef Tacos

Pulled seasoned beef, tomatoes, green onions, tomatillo sauce, pico de gallo, guacamole \$12

Thick Cut Onion Rings

Spicy honey mustard \$9

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

Chips & Salsa ^{GF}

House-made chips fresh salsa, guacamole \$5*

*Served raw or undercooked or contain raw or undercooked ingredients.

Fried Green Tomatoes

Corn salsa, horseradish cream, ranchero mayo \$10

Wings

Buffalo Celery, carrot sticks, blue cheese 13
Jerk Authentic Jerk sauce, pineapple mango salsa
Teriyaki Grilled pineapple, teriyaki dipping sauce
Mexican Ranchero sauce, corn salsa
 \$13 | Half order \$7

Bull Bite Lollipops

Seared tenderloin bites, creamy horseradish \$14

Calamari Fries

Chipotle aioli, cocktail sauce \$11 [✓]

Hummus Platter

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

Quesadillas

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

House-Made Fried Cheese Curds

Raspberry Chipotle Dipping Sauce 12

- Craft Cocktails -

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

Madden's 90th Signature Cocktail

Bulleit Rye, lemon, simple honey syrup \$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



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

N / A

Blackberry Mojito 5

Club Soda, Blackberry Puree, Mint, Lime

Honey Ginger Mule 5

Ginger Beer, Honey Simple Syrup, Club Soda, Lime

Menu

Served 3 - 9pm

- 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

Grilled Chicken Sandwich

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

Prime Rib French Dip

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

- Salads -

Add to any salad:

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

Arcadia Salad

Mesclun mix greens, watermelon radishes, asiago cheese,
dried cherries, pepitas, harissa oil, lemongrass vinaigrette
Large \$11 | Small \$6

Black & Blue

Blackened Hanger steak, portobellos, pine nuts,
sun-dried tomatoes, field greens, AmaBlu
cheese, red wine vinaigrette \$18

Minnesota

Kale, green cabbage, brussel sprouts, broccoli,
chicory, pumpkin seeds, raisins, scallions,
wild rice, poppyseed dressing \$9

Cobb Salad

Romaine, bacon, avocado, hard boiled eggs, blue cheese,
heirloom cherry tomatoes, red wine vinaigrette \$13

Orchard

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

Madden's Caesar

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

Madden's Favorites

Served after 5:30pm

- Entrees -

"Lumbertown" Walleye

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

Chicken Prosciutto

Prosciutto-wrapped chicken, finished with melted
gruyere cheese, on a bed of spinach, fig balsamic \$16

Hanger Steak & Shrimp

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 of linguini \$17

Vegan Scampi

Edamame, shiitake mushrooms, sundried tomatoes,
bell peppers, green onions, cauliflower, red chili flakes,
white wine, avocado oil, trio of bell pepper linguini \$17

Burrito Bowl

Pulled beef, ancho chile, black beans, cilantro lime rice,
lettuce, tomato, avocado, cheese, ranchero sauce,
corn salsa, pico de gallo \$15


Buddha Bowl

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

- Sides -

Mac & Cheese \$8

Buttermilk Mashed Potatoes \$8 

Green Beans Amandine \$8 


Rainbow Carrots \$8 

Nightly Specials

Friday Nights

All-You-Can-Eat Fish Fry \$24

Saturday Nights

Prime Rib \$26 

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