



# THE CLASSIC GRILL AT MADDEN'S

## Menu

### Appetizers

#### Char Siu Pork Ribs gf

3 Chinese barbecued St. Louis spare ribs,  
Napa cabbage vegetable slaw 13

#### Sushi Stack gf

Crunchy sesame sushi rice cake,  
spicy mayo, cucumber sushi salsa,  
avocado, sashimi ahi tuna 21

#### Chicken Wings gf

Blue cheese honey buffalo, kung pao,  
bourbon sour cream and bacon,  
lemon pepper dry rub 14

#### Ranch Pretzel Knots

Cheese-filled soft pretzel knots, dry ranch spice 11

#### Fresh Spinach Dip

Chilled vegetable spinach dip,  
crostini, crudite 11

#### A Classic Favorite

#### Coconut Shrimp

Hand-breaded, horseradish plum sauce 15

### Salads

Add grilled chicken breast +\$6 | Add grilled Nordic Blu salmon +\$15 | Add sautéed shrimp +\$9

#### Classic gf

Mixed greens, dried cherries, candied pecans, queso fresco, miso honey mustard dressing  
7 | 12

#### Caesar

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing  
9 | 16

#### Roasted Beet gf

Avocado, goat cheese, grapefruit, candied pecans, dill, tarragon honey vinaigrette  
11 | 18

#### Pomegranate & Pear gf

Baby salad greens, pomegranate seeds, Bosc pear, raspberries, pistachios, poppyseed vinaigrette  
9 | 16

#### French Onion Soup

Melted gruyere, croutons 6

#### Chef's Soup

Cup 4.25 | Bowl 6

*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness.*

4/7/21



## Land

Entrees served with choice of: sautéed asparagus, chef's vegetable, garlic roasted fingerling potatoes & chive crema or roasted garlic bacon green onion mashed potatoes. Additional sides 5

### 8 oz. Filet Mignon gf

Grilled filet, horseradish, bearnaise 43

### 18 oz. Bone-In Ribeye gf

Grilled ribeye, roasted red pepper basil butter 56

### 24 oz. T-Bone gf

Marsala sautéed mixed mushrooms 76

### 10 oz. Top Sirloin gf

Black garlic demi 34

### Lamb Shank gf

Braised with yogurt, coriander, turmeric, tomato, apricot, carrot, ginger, garlic, lemon olive couscous 35

### Pork Rib Chops gf

Thick-cut grilled pork rib chops, brandy apple chutney 23

### Thai Steak Bowl gf

6 oz. hanger steak, mint, peanuts, cilantro, ginger, garlic, Fresno chilis, scallions, rice noodles, pad thai sauce  
*Sides not included 27*

## Sea

### Lemon Poppyseed Salmon

Poppyseed pan-fried Nordic Blu salmon, lemon chive angel hair, spinach angel hair, blueberry lemon glaze, lemon cream sauce 26

### Orange Scallops gf

Seared scallops, sesame sushi rice cake, Napa cabbage vegetable slaw, ginger orange sauce 29

### Walleye gf

Hazelnut pan-fried, blackened or broiled, beurre blanc 27

### Thai Shrimp Bowl gf

Mint, peanuts, cilantro, ginger, garlic, fresno chilis, scallions rice noodles, pad thai sauce  
*Sides not included 21*

### Chef's Weekly Fish

Market price

### Add 5oz. Lobster Tail gf

Market price

## Italian

### Marsala Mushroom Pasta

Forest mushrooms, asparagus, shallot, garlic, tarragon, marsala parmesan cream, mushroom flavored pasta

*Sides not included*

Vegetarian 23 | Chicken 25 | Shrimp 27

### Chef's Risotto gf

Inquire with server

*Sides not included*

Market price

## Surf & Turf

### Chicken Lobster Oscar gf

Pan-fried or blackened chicken breast, 5 oz. lobster tail, asparagus, hollandaise 28

### Hanger Lobster Oscar gf

6 oz. grilled hanger steak, 5 oz. lobster tail, asparagus, hollandaise 43

### Hanger Steak & Coconut Shrimp

6 oz. grilled hanger steak, 3 classic coconut shrimp, hollandaise, horseradish plum sauce 31

## Desserts 7

Vanilla Bean Crème Brûlée gf

Darrell's Cheesecake

Madden's Pastry Chef's Daily Dessert

4/7/21