



FAIRWAYS

AT MADDEN'S

From The Beginning

Cheese Curds 13

Miso mustard sauce, ranchero sauce

Chicken Wings 16

Dry rubbed with BBQ, ranch, ranchero, jerk sauce *gf*

Crab Cakes 19

House-made crab cakes with chipotle aioli

Onion Rings 13

House-battered thick cut onion rings with honey mustard dip

Loaded Waffle Fries 16

Crispy waffle fries topped with bacon, green onion, diced tomatoes and cheese fondue *gf*

Quesadillas

Onions, bell peppers, Monterey and cheddar cheese, guacamole and salsa 14

With sautéed chicken 16 | With shrimp 19

Vegetarian Egg Rolls 12

Sweet and sour plum sauce



Soups & Salads

Caesar Salad 9

Hearts of romaine, fresh asiago cheese, kalamata olives, focaccia croutons, anchovies, house-made caesar dressing

House Salad 8

Mixed greens, feta cheese, walnuts, craisins, honey mustard dressing *gf*

Soup of the Day

Cup 4.50

Bowl 6

Included for meal plan guests:

salad, entrée, and dessert.

Server gratuity is not included in meal plan packages

Entrée Salads

Cobb Salad 17

Romaine, bacon, avocado, hard boiled eggs, blue cheese, heirloom cherry tomatoes, cucumbers, choice of dressing *gf*

Black and Blue Salad 24

Blackened hanger steak, portabello mushrooms, sun dried tomatoes, pine nuts, spring greens, blue cheese, red wine vinaigrette *gf*

Caesar Salad 14

Hearts of romaine, fresh asiago cheese, kalamata olives, focaccia croutons, anchovies, house-made caesar dressing

Add:	Chicken	10
	Salmon	14
	Shrimp	14
	Hanger Steak	16

7/15/2021





FAIRWAYS

AT MADDEN'S

Entrees

All entrees served with choice of herbed mashed potato, baked potato, french fries, asparagus or honey ginger carrots

Chicken Oscar 28

Searched chicken breast, Maryland crab cakes, asparagus, hollandaise

Chicken Cordon Bleu 25

Chicken breast, browned pork belly, raclette cheese, Dijon mornay, toasted bread crumbs, arancini cherries

10oz. Top Sirloin 27

Certified black angus beef, sautéed mushrooms *gf*

12oz. Ribeye 52

Linz Meats choice cut, sautéed wild mushrooms, peppercorn demi *gf*
(\$15 meal plan guest surcharge)

Hanger Steak 24

6oz. hanger steak, Jameson Whiskey green peppercorn demi *gf*
With crab cakes 37
With scallops 37
With shrimp 29

Jamaican Jerk Pork Tenderloin 24

Jerk marinated pork tenderloin, pineapple mango salsa, authentic Jamaican jerk sauce *gf*

Lumbertown Walleye 27

Pan-fried, blackened or broiled, lemon beurre blanc *gf*

Atlantic Salmon 24

Sweet and savory grilled salmon, corn salsa *gf*

Shrimp Scampi 25

Sautéed jumbo shrimp, garlic, shallots, red chile flakes, white wine butter, trio linguini (*sides not included*)

Grilled Sea Scallops 32

Sea scallops, butternut squash puree, turmeric, garlic *gf*

Liver and Onions 19

An old favorite! Sautéed calves liver, onions, peppered bacon

Spaghetti and Meatballs 19

Homemade spaghetti sauce, meatballs, garlic bread (*sides not included*)

Korean BBQ Bowl 27

Marinated hanger steak, bok choy, red peppers, shiitake mushrooms, Himalayan rice (*sides not included*)

Sandwiches

Prime Rib French Dip

Slow-roasted prime rib, Swiss cheese, horseradish cream, au jus, grilled steak roll 27

Grilled Chicken Sandwich

Avocado, applewood smoked bacon, lettuce, tomato, chipotle aioli, ciabatta roll 18

Cheeseburger

Half-pound ground chuck, cheddar cheese, lettuce, tomato, onion, brioche roll 16
Add bacon or avocado 2

Weekly Specials

Wednesday Chef's Risotto 30

Friday Batter Fried Cod, coleslaw 22

Saturday Prime Rib *gf* 52*

* \$15 surcharge for meal plan guests

7/26/2021

