



THE CLASSIC GRILL AT MADDEN'S

Menu

Appetizers

Char Siu Pork Ribs *gf*

3 Chinese barbecued baby back ribs,
Napa cabbage vegetable slaw 13

Stuffed Ranch Pretzels

Two cheddar jalapeno stuffed pretzels,
dry ranch spice, beer cheese sauce 12

Mini Beef Wellington

Asparagus, mushroom duxelle,
beef tenderloin, puff pastry,
horseradish cream 19

Baked Bruschetta

Ciabatta, garlic herb boursin cheese, balsamic
portobella mushrooms, roasted red pepper
and tomato, roasted garlic cloves, basil,
arugula, olive oil drizzle 15

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

Prosciutto & Fig *gf*

Black truffle burrata cheese, arugula, pickled shallots, dried black mission figs,
shaved prosciutto ham, extra virgin olive oil, balsamic vinegar
11 | 18

French Onion Soup

Melted gruyere, croutons 6

Chef's Soup

Cup 4.25 | Bowl 6

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



11/22/21

FALL/WINTER

Land

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

8 oz. Filet Mignon *gf*

Grilled filet, horseradish, bearnaise 45

18 oz. Ribeye *gf*

Grilled ribeye, black truffle butter 59

4 oz. Top Sirloin Trio *gf*

Parmesan peppercorn cream, roasted garlic cloves, roasted tomatoes, arugula 34

10 oz. Lamb Rack *gf*

Roasted root vegetables, all-spice maple walnuts, demi glace 39

Pork Rib Chops *gf*

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

Duroc Pork Tenderloin

Thick seared pork medallions, savory mushroom & onion stroganoff sauce, mushroom herb pasta, chive crema
Sides not included 25

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

Butternut Scallops *gf*

Lemon ginger honey, spiced pumpkin seeds, roasted butternut puree 31

Blackened Grouper *gf*

Mango peach salsa, beurre blanc 31

Walleye *gf*

Hazelnut pan-fried, blackened or broiled, beurre blanc 29

Thai Shrimp Bowl *gf*

Mint, peanuts, cilantro, ginger, garlic, Fresno chilis, scallions rice noodles, pad Thai sauce
Sides not included 21

Italian

Fettucine Carbonara

Pancetta, parmesan and pecorino cream sauce, black pepper fettucine

Sides not included

Vegetarian 23 | Chicken 25 | Shrimp 27

Chef's Risotto *gf*

Inquire with server

Sides not included; vegetarian option available

Market price

Duets

Lobster Oscar *gf*

Pan-fried or blackened chicken breast, 5 oz. lobster tail, asparagus, hollandaise 31

Hanger Lobster Oscar *gf*

6 oz. grilled hanger steak, 5 oz. lobster tail, asparagus, hollandaise 46

Hanger Steak & Coconut Shrimp

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

Weekly Specials

Cioppino **Wednesday** | Sushi **Thursday** | Short Rib **Sunday**

Desserts 7

Vanilla Bean Crème Brûlée *gf*

Darrell's Cheesecake

Chef's Tres Leche

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