



THE CLASSIC GRILL AT MADDEN'S

Light Bites

Char Siu Pork Ribs *gf* 15

3 Chinese barbecued baby back ribs, daikon radish red cabbage slaw

Smoked Salmon Mini Bagel Board 21

Dill cream cheese, egg, pickled red onions, avocado, lemons, capers, cucumbers, sesame seeds, cold smoked salmon, honey whole grain mustard, mini bagels, and rye crackers

Chicken Wings *gf* 15

Bleu cheese honey buffalo, lemon pepper dry rub, Carolina BBQ

Calamari 17

Hand breaded rings & tentacles, lemon garlic aioli, sweet chili sauce

Sushi Crunch 21

Sashimi ahi tuna, cucumber soy sushi salsa, avocado, spicy mayo, crunchy tempura pearls, furikake seasoning

Coconut Shrimp 15

Hand-breaded, horseradish plum sauce

Salads

Add grilled chicken 9 | sautéed shrimp 12 | grilled salmon 18 | grilled hanger steak 21

Classic *gf*

Mixed greens, dried cherries, candied pecans, queso fresco, miso honey mustard dressing
8 | 14

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

Avocado Burrata Caprese *gf*

Sweet heirloom cherry tomatoes, creamy burrata mozzarella cheese, fresh basil, aged balsamic, extra virgin olive oil, cracked black pepper, basil sea salt
11 | 21

Soups

French Onion Soup

Melted gruyere, croutons 8

Chef's Soup

Cup 6 | Bowl 8

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

Entrées

Served with choice of sautéed asparagus, Aztec rice blend, garlic roasted fingerling potatoes with chive crema, chef's vegetables, or parmesan herb mashed potatoes. Additional sides 6. Add 5 oz. broiled lobster tail - market price

8 oz. Filet Mignon - gf 53

Grilled filet, horseradish, béarnaise

18 oz. Ribeye - gf 61

Grilled ribeye, triple garlic butter

Lamb Rack - gf 39

Grilled lamb rack, pistachio mint basil pesto

Pork Tenderloin - gf 28

Cumin brown sugar rubbed Duroc pork medallions, chimichurri

Famous Pork Chops - gf 27

Thick cut pork rib chops, brandy apple chutney

Chipotle Lime Half Chicken 21

Chipotle, garlic, lime, honey, house rubbed & lager marinated oven roasted chicken, *5pm until sold out*

Hanger Steak & Old Bay Garlic Shrimp - gf 35

6 oz. grilled hanger, three sautéed old bay garlic shrimp, beurre blanc

Yuzu Honey Salmon - gf 29

Togarashi Nordic Blu salmon, crunchy vegetable salad, Japanese yuzu lemon honey

Lobster Oscar - gf

Asparagus, hollandaise, choice of protein
chicken 41 | hanger steak 55 | 8 oz. filet mignon 83

Jumbo Sea Scallops - gf 45

Seared with lime ginger sea salt, coconut sweet chili, crispy tempura pearls, scallions

Walleye - gf 32

Hazelnut pan fried, blackened, or broiled, beurre blanc

Vegetarian "Scallops" - gf 25

Seared polenta cakes "scallops", coconut sweet chili sauce, corn bean salsa

Classic Features

Sides not included

Thai Bowl - gf

Mint, peanuts, cilantro, ginger, garlic, Fresno chili, scallions, rice noodles, pad Thai sauce
vegetable 19 | chicken 23 | shrimp 29 | hanger steak 35

Chef's Risotto - gf

Inquire with server, vegetable option available, market price

Capicola Cavatappi

Peas, capicola, shallot, garlic, black pepper parmesan infused cavatappi noodles, sun dried tomatoes, chardonnay parmesan cream
vegetable 23 | chicken 27 | shrimp 33
Gluten free pasta available + \$2

Chef's Weekly Fish

Rotating selection of fresh fish, market price

Sweets 9

Flavors change daily

Crème Brûlée gf
Darrell's Cheesecake,
Amy's Bakery Cake

4/4/2022