



# THE CLASSIC GRILL AT MADDEN'S

## STARTERS

### Coconut Shrimp 15

Local favorite, hand-breaded, horseradish plum sauce

### Chicken Wings *gf* 15

Jalapeno honey & fresh herbs, parmesan garlic, lemon pepper dry rub, rosemary mustard bbq

### Bang Bang Tuna *gf* 21

Sashimi ahi tuna cubes, bang bang sauce, sesame seeds, sriracha, garlic mayo, scallion, avocado, seaweed salad, crispy sushi rice cakes

### XO Wagyu Gnocchi 23

Asiago stuffed gnocchi, tender American wagyu short rib ends, kimchi, XO sauce

### Butternut Lobster Arancini 19

Panko fried risotto bites filled with butternut squash, lobster, mozzarella, chives, drizzled with jalapeno honey

### Bone Marrow Bruschetta 24

Roasted bone marrow, roasted garlic, sweet drop peppers, caramelized onion, pickled heirloom cherry tomatoes, portobello mushroom, whipped feta, grilled crostini

## SALADS

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

### Garden Wedge *gf* 8

Heirloom cherry tomatoes, cucumber, carrot, red onion, red bell pepper, radish, iceberg lettuce, choice of dressing.

### Roasted Roots *gf* 9

Rustic spring greens, roasted warm carrots, parsnips & red beets, whipped feta cheese, crisp potato strings, lemon honey pistachio vinaigrette

### Caesar 9 | 16

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing

## SOUPS

### French Onion Soup 8

Imported Switzerland gruyere, croutons

### Chef's Soup

Cup 6 | Bowl 8

## SWEETS 9

*Flavors change daily*

Crème Brulee *gf*

Cheesecake

Mystery Dessert

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

1.3.24





# THE CLASSIC GRILL AT MADDEN'S

## ENTREES

*Served with choice of sauteed asparagus, roasted garlic chive mashed potatoes, chef's vegetable, crushed Yukon fingerlings with chive crema. Additional sides 6*

### **Bang Bang Surf & Turf 33**

Grilled hanger steak, shrimp tempura, bang bang sauce, scallions, sriracha, kewpie garlic mayo, sesame seeds

### **Lobster Shrimp Scampi *gf* 43**

Two 3oz lobster tails, 3 shrimp, lemons, garlic, chardonnay, butter, crushed red pepper

### **Fritter Salmon 31**

Grilled salmon, parmesan zucchini sweet corn fritters, herb sour cream, pickled heirloom tomatoes

### **American Wagyu Short Ribs *gf* 35**

Extremely tender wagyu short rib, mushroom polenta, pickled heirloom tomatoes, crispy fried onions, demi glace

### **Lamb Shank 39**

Slow roasted in yogurt, tomato, apricot, onion, carrot, garlic, ginger, coriander, turmeric, served with gluten free organic millet

### **Duck Confit *gf* 29**

Confit leg & thigh, cauliflower puree, roasted red beets & peas, Gran Marnier blackberry basil jam

### **Sweet Corn Scallops *gf* 37**

Salted honey buttered sweet corn, green peppercorn chimichurri, pan seared scallops

### **Walleye *gf* 32**

Hazelnut pan fried, blackened, or broiled, caper beurre blanc

### **Chicken Parmesan 21**

Panko parmesan chicken breast, mozzarella, marinara, basil pesto

### **Twin Chicken Picatta *gf* 27**

Two prosciutto chicken breasts, lemons, capers, beurre blanc

### **18oz Ribeye *gf* 75**

Grilled choice ribeye, honey butter, fresh rosemary basil salt

### **8oz Filet Mignon *gf* 60**

Grilled filet, horseradish, bearnaise sauce

### **Famous Pork Chops *gf* 33**

Thick cut pork rib chops, brandy apple chutney

## CLASSIC FEATURES

*Sides not included*

### **Nightly Noodle**

Deliciously classic or creatively new, inquire about tonight's chef crafted noodle entrée  
market price

### **Chef's Risotto *gf***

A local go-to, inquire for tonight's selection  
market price

*Vegetarian Option 21*

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