



THE CLASSIC GRILL AT MADDEN'S

APPETIZERS

Shrimp Shumai 15

Crispy shrimp shumai dumplings, wet wet sauce

Street Corn Scallops *gf* 28

Street corn salad, jalapeno honey, chopped bacon

Coconut Shrimp 15

Hand-breaded, horseradish plum sauce

Avocado Salmon Sashimi 17

Salmon sashimi cubes, spicy mayo, avocado, seaweed salad, spring onion, soy sesame seeds, wasabi sesame seeds, eel sauce, wonton chips

Sweet & Spicy Strawberry Chevre 16

Whipped goat cheese topped with fresh strawberries, jalapeno honey, fresh mint, lime salt, crackers & crostinis

Wedge Salad Skewers *gf* 12

Bacon, cherry tomatoes, iceberg, bleu cheese crumbles, bleu cheese dressing, cracked black pepper

Indonesian Chicken Satay *gf* 12

Skewered chicken thigh marinated with coconut milk & Thai curry paste, spicy coconut peanut dipping sauce

SALADS

Add grilled chicken 9 | sautéed shrimp 12 | grilled salmon 18 | grilled hanger steak 16

Bacon Pistachio *gf* 18

Spring greens, avocado, feta, pomegranate, bacon, pistachios, raspberry vinaigrette

Caesar 9 | 16

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

Mixed Greens 8 | 14

Kalamata olives, pepperoncini, red onion, tomato, cucumber, romaine, spring greens, iceberg, croutons

Orange Sesame Chicken 23

Shredded cabbage, cilantro, avocado, almonds, sesame seeds, green onion, orange segments, sesame vinaigrette, sesame sticks, crunchy panko chicken

SOUPS

French Onion Soup 8

Imported Switzerland gruyere, croutons

Chef's Soup

Cup 6 | Bowl 10

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.

4.9.24





THE CLASSIC GRILL AT MADDEN'S

ENTREES

*Served with choice of sauteed asparagus, chef's vegetable, Pecorino Romano mashed potatoes, 3 rice blend.
All sides are gluten free. Additional sides \$6 Add 4oz lobster tail market price*

Ribeye Cap *gf* 55

Grilled 10oz ribeye cap steak, portobello tomato caponata, balsamic reduction

Filet Mignon *gf* 60

Grilled 8oz filet, bearnaise, horseradish

New York Strip *gf* 53

12 oz New York, marsala demi glace

Walleye *gf* 32

Hazelnut pan fried, Blackened, or Lemon Pepper Broiled, caper beurre blanc

Famous Pork Chops *gf* 37

Thick cut bone in Duroc pork chops, brandy apple chutney

Chicken Pecorino *gf* 21

Prosciutto & sage pan fried chicken, melted pecorino cheese, marsala demi glace

Scallops *gf* 37

Pan fried scallops, citrus truffle beurre blanc

Salmon *gf* 29

Grilled salmon, lemon caper curry oil

Spicy Passion Shrimp *gf* 25

Grilled shrimp skewers, spicy & sweet passion fruit garlic chili sauce

Duck Confit *gf* 29

Confit leg & thigh, chardonnay apricot miso reduction

Hanger Steak & Lobster Tail *gf* 43

Grilled hanger steak, 4oz lobster tail, bearnaise
Upgrade to Ribeye Cap +30
8oz Filet Mignon +33

Mushroom Linguine 21

Cremini mushrooms, garlic, shallots, herbs de Provence, chardonnay, pecorino & parmesan cream sauce, rosemary garlic linguine pasta
Shrimp +12/ chicken +9/ steak +16
Sides not included

Kimchi Tofu Bowl 21

Red rice pilaf, mushrooms, kimchi, cucumber, fried tofu, green onion, honey ginger garlic sesame dressing, side wet wet sauce, crunchy sriracha peas
Sides not included

CLASSIC FEATURES

Sides not included

Chef's Risotto *gf*

Served as entrée only, inquire with server for tonight's selection.
Vegetarian option available 21

Chef's Fish

Inquire with server for tonight's featured fish

Weekly Wagyu

Local MN raised American Wagyu, different cuts of beef & preparation each week

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