



THE CLASSIC GRILL AT MADDEN'S

APPETIZERS

Coconut Shrimp 15

Hand breaded shrimp, horseradish plum sauce

Blue Corn Pork Belly Tacos 17

Red cabbage slaw, Korean BBQ, queso fresco, radish, cilantro, soft blue corn tortillas

Members Pickle Dip 17

Chilled pickle & chive crema dip topped with fried shallots & fresh dill, served with cucumbers and potato chips

Chicken Wings *gf* 15

Lemon pepper or cajun dry rub, buffalo, Korean BBQ, creamy ceviche togarashi

Crab Toast 31

Jumbo lump crab salad served chilled with buttered jalapeno cheddar toasts, chives

Sesame Tuna *gf* 25

Sliced sesame seed tuna, sliced citrus segments, crudo dressing

SALADS

Add grilled chicken +9 | **sautéed shrimp** +12 | **grilled salmon** +18 | **grilled hanger steak** +20

Classic *gf* 8 | 14

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

Caesar 9 | 16

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

Green Goddess Quinoa *gf* 9 | 16

Cucumber, tomato, red onion, quinoa, spring mix, feta cheese, almonds, green goddess dressing

Summer Goat *gf* 10 | 18

Spring mix, strawberries, grilled peaches, goat cheese, walnuts, lemon vinaigrette

SOUPS

French Onion Soup 8

Imported Switzerland gruyere, croutons

Chef's Soup

Cup 6 | Bowl 10

SWEETS

Flavors change daily

Crème Brulee *gf* 9**Cheesecake** 9**Bakery Dessert** 9

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





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ENTREES

*Served with choice of crème fraiche chive mashed potatoes, sauteed asparagus, chef's vegetable, 3 rice blend
Additional sides 6. Add 8oz spiny lobster tail Market Price*

Poblano Scallops *gf* Market Price

Seared scallops, roasted poblano cream, serrano corn
relish, radish, cannellini beans

Blood Orange Salmon *gf* 33

Pan seared salmon, blood orange gastrique, apple
herb quinoa, saffron toasted almonds

Walleye *gf* 32

Choose from hazelnut pan fried, blackened, or
lemon pepper broiled, served with caper beurre blanc

Baked Shrimp & Lobster *gf* 53

Garlic butter, spiny lobster, shrimp, meyer lemon,
white wine, herbs

Filet Mignon *gf* 60

Grilled 8 oz filet, bearnaise, horseradish

Ribeye Cap *gf* 61

Grilled ribeye cap steak, Madeira foie gras butter

Pork Chop *gf* 35

Thick cut Duroc pork chop, brandy apple chutney

Surf & Turf *gf* 33

Hanger steak & blackened shrimp, bearnaise

Rosemary Lamb Chops *gf* 41

Grilled garlic & rosemary marinated lamb rack,
mulberry demi-glace

CLASSIC FEATURE

Sides not included

Ahi Tuna Sushi Bowl 35

Sushi rice, soy sushi salsa, pickled carrot, cilantro, scallion, furikake, spicy mayo, avocado, pickled ginger,
wasabi, Fresno pepper, sliced sesame tuna, cream cheese, crispy wonton

Chef's Risotto *gf* Market Price

Served as entrée only, inquire with server for tonight's selection.
Vegetarian Option 25

Fish of the Week Market Price

Inquire with server for this week's selection.

Classic Pasta 21

Parmesan roasted garlic cream sauce, peas, shallots, diced bacon, tomato cracked pepper infused
pappardelle pasta
add Chicken +9 | add Shrimp +12

Tuscan Chicken Florentine 30

Sauteed spinach, artichokes, pancetta, roasted tomatoes, sauteed chicken breast, angel hair pasta, lemon
caper cream sauce

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