



THE CLASSIC GRILL AT MADDEN'S

APPETIZERS

Croissant Slider Trio 25

3 croissants stuffed & topped with sautéed steak bites

Wellington Croissant – mushroom duxelles, asparagus tips, demi-glace

Mediterranean – feta cheese, arugula, roasted red peppers, artichokes, olive oil, balsamic

Black & Bleu – blackened beef bites, bleu cheese, onions, mushrooms

Charcuterie 27

Imported Snøfrisk goat cheese, raspberry jalapeno jam, crushed pistachios, rosemary, prosciutto, grilled peaches, sliced apples, dark chocolate, cinnamon honey butter, mini toasts, crackers, crostini

Lamb Lollipops 28

Three crispy quinoa gingersnap-crusting lamb lollipops, lemon ginger honey

Chicken Wings gf 15

Orange szechuan, lemon pepper dry rub, cajun dry rub, buffalo, or Carolina BBQ

Duck Fat Brussels Skillet gf 13

Peanuts, cilantro, roasted butternut squash, citrus apricot butter, smoked sea salt

Coconut Shrimp 15

Hand-breaded shrimp, horseradish plum sauce

SALADS

Grilled Chicken +9 | **Sautéed Shrimp** +12
Grilled Salmon +18 | **4oz Grilled Hanger Steak** +11

Roasted Beet gf 10 | 18

Oven roasted beets, avocado, goat cheese, grapefruit, candied pecans, dill, tarragon honey vinaigrette

Caesar 9 | 16

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

Winter Bleus gf 10 | 18

Spring mix, sliced apples, blueberries, smoked bleu cheese, walnuts, lemon vanilla bean vinaigrette

Classic gf 8 | 14

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

SOUPS

French Onion Soup 8

Imported Switzerland Gruyère, croutons

Chef's Soup

Cup 6 | Bowl 10

WEEKLY SPECIALS

Visit maddens.com for each week's selection

WEDNESDAY

Weekly Bowls

New bowls each week with two options to choose from

THURSDAY

Sushi Night

Platter for One 33 | **Platter for Two** 60

Pre-orders welcome for takeout & when booking your reservation, available until sold out

FRIDAY

All You Can Eat Walleye 30

Includes classic salad or chef's soup starter, chef's vegetable & roasted garlic mashed potatoes.

Choose from hazelnut pan-fried gf, blackened gf, broiled gf, or deep-fried walleye

SATURDAY

Surf & Turf Platter for 2 Market Price

Different surf & turf options each week, includes classic salad or chef's soup starter for two

SWEETS

Crème Brûlée gf 9

Cheesecake 9

Bakery Dessert 9

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

*Groups of 10 or more are subject to an 18% automatic gratuity



ENTREES

*Served with choice of roasted garlic mashed potatoes, chef's vegetables, sautéed asparagus, or Spanish rice
All sides gluten free. Additional sides +6. Add lobster tail +Market Price*

Pork Chop *gf* 35

Thick cut Duroc pork chop, brandy apple chutney

Pork Tenderloin *gf* 27

Pan seared pork tenderloin medallions, smoked local mushrooms, star anise pork demi-glace, smoked sea salt

Filet Mignon *gf* 60

Grilled 8 oz filet, béarnaise, horseradish

Ribeye *gf* 59

14 oz CAB ribeye steak, Madeira foie gras butter

Duck Breast *gf* 35

Herbed root vegetable hash brown, spiced orange maple demi, pickled apple relish

Walleye *gf* 33

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

Basil Beet Scallops *gf* 53

Shaved fresh fennel, roasted beets, basil leaves, lemon vinaigrette

CLASSIC SPECIALTIES

Sides not included

Butternut Lobster Gnocchi 37

Garlic butter-sautéed gnocchi & lobster meat, butternut puree, braised cabbage wedge, chestnut cream drizzle, pepita seeds

Thai Curry Salmon Skillet 29

Sautéed salmon, coconut red curry sauce, cilantro & basil, garlic naan, basmati rice
Available as gluten free without naan

Classic Ramen Bowl 20

Ramen broth, soft boiled egg, pickled carrot, scallions, mushrooms, Fresno pepper, ramen noodles, and choice of protein:

Roasted Chicken +5 | **Short Rib** +9
4oz Hanger Steak +11 | **Shrimp** +9

Short Rib Cacciatore 29

Rich tomato sauce stewed with basil, kalamata olives, garlic, red bell pepper, oregano, mushrooms, thyme, parsley, onion, crushed red pepper, linguine, braised beef short ribs & preserved egg yolk compound butter

Chef's Risotto *gf* Market Price

Served as an entrée only; inquire with your server for tonight's selection. *Vegetarian option 25*

Chicken Meatball Marsala 27

Herbed parmesan panko chicken meatballs, linguine, mixed mushrooms, roasted garlic, shallots, marsala cream, chicken crackling crumbs

Ranchero Chicken Thighs *gf* 25

Brined & roasted boneless chicken thighs, black bean puree, Spanish rice, ranchero sauce, sweet corn wedge, avocado crema, lime salt

Shrimp Stir Fry Bowl 29

Sautéed shrimp, stir fried vegetables & uni garlic compound butter, fried rice egg roll
4oz Hanger Steak +11

Steak & Frites *gf* 29

8oz grilled sirloin basted in garlic & herb butter, french fries

