



THE CLASSIC GRILL AT MADDEN'S

APPETIZERS

Coconut Shrimp 18

Hand-breaded shrimp, horseradish plum sauce

Persian Chicken Skewers *gf* 15

Grilled chicken skewers, dill saffron yogurt marinade, tzatziki, roasted tomatoes

Crab Cake 19

Traditional lump crab cake, spicy roasted red pepper aioli, spring greens, lemon

Whipped Feta 25

Feta whipped with Greek yogurt and lemon, crushed pistachios, fresh mint, extra virgin olive oil, jammy saffron jalapeño apricots, served with warm naan and ciabatta crostini

Beetroot Chevre Salmon Board 27

Velvety whipped roasted beet goat cheese, smoked salmon, chopped egg, dill, cucumbers, toun, pickled onion, capers, avocado, olives, mini bagels

SALADS

ADD TO ANY SALAD

+ **Grilled Chicken** *gf* 9 | + **Sautéed Shrimp** *gf* 15 | + **Grilled Salmon** *gf* 20

Caesar 9 | 16

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

Summer Goat *gf* 10 | 18

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

Stracciatella Caprese *gf* 10 | 18

Spring greens, stracciatella burrata filling, caprese heirloom cherry tomato salad, avocado, fresh basil, basil sea salt, black pepper, extra virgin olive oil, balsamic reduction

Green Goddess Quinoa *gf* 9 | 16

Spring mix, quinoa, cucumber, tomato, red onion, feta cheese, almonds, green goddess dressing

Classic *gf* 9 | 16

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

SOUPS

French Onion 9

Imported Swiss Gruyère, croutons

Chef's Selection

Cup 6 | Bowl 10

SWEETS

Crème Brûlée *gf* 9

Madden's 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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ENTRÉES

Served with choice of side unless otherwise noted
crème fraîche chive mashed potatoes *gf* | sautéed asparagus *gf* | chef's vegetable *gf* | Moroccan couscous

ENHANCEMENTS

+ **Additional Sides** 6 | + **Sautéed Shrimp** *gf* 15 | + **Crab Cake** 19
+ **Two Scallops** *gf* Market Price | + **8oz Lobster Tail** *gf* Market Price

Walleye *gf* 35

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

Lemon Garlic Butter Lobster Tail *gf* Market Price

8oz cold water lobster tail
topped with lemon garlic butter and baked

Seared Scallops *gf* Market Price

Seared scallops, brown butter lemon cauliflower
puree, green peas, chives, saffron white
balsamic reduction

Moroccan Salmon *gf without couscous* 37

Pan seared salmon with Moroccan spices, cilantro
lemon yogurt, couscous

Pork Chop *gf* 37

Thick cut Duroc pork chop, brandy apple chutney

Thyme Roasted Duck *gf* 45

Oven roasted half duck, cherry maple miso demi

Greek Chicken *gf* 30

Lemon herb marinated airline chicken breast,
cherry tomato olive salad, creamy whipped feta

Ribeye *gf* 78

14oz certified Angus beef ribeye, Madeira foie gras butter

Filet Mignon *gf* 60

8oz filet, classic Béarnaise, horseradish

New York Strip *gf* 57

12oz choice New York Strip, chimichurri

Flat Iron Steak and Frites *gf* 39

8oz certified Angus beef flat iron, Béarnaise,
served with French fries

CLASSIC FEATURES

Sides not included

Chef's Risotto *gf* Market Price

Inquire with server for tonight's selection

Vegetarian option 25

San Marzano Stracciatella Penne 28

Tomato basil infused penne pasta, crispy prosciutto, stracciatella burrata filling,
San Marzano tomato sauce with cherry tomatoes, fresh basil, spinach

+ **Grilled Chicken** 9 | + **Sautéed Shrimp** 15

Curry Lamb Shank *gf without couscous* 35

Braised with yogurt, coriander, turmeric, tomato, apricot, carrot,
ginger, garlic, served with Moroccan couscous, braising jus

Fish of the Week Market Price

Inquire with server for this week's selection

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