



THE CLASSIC GRILL AT MADDEN'S

APPETIZERS

Coconut Shrimp 18

Hand-breaded shrimp, horseradish plum sauce

Coconut Green Curry Mussels *gf without focaccia* 22

Ginger, garlic, lemongrass, coconut oil, green curry, cilantro, scallion, sourdough focaccia

Winter Brie Bruschetta *gf without focaccia & crackers* 29

Pan-fried brie topped with sage honey roasted butternut squash & allspice-candied walnuts, served with roasted beets, mushroom herb ragout, red wine-poached pear, sourdough focaccia, crackers

Eggplant Parmesan Fries 15

Crispy Parmesan panko eggplant fries topped with mozzarella, marinara, basil pesto, & garlic aioli for dipping

Kimchi Short Rib Sliders 21

Three pan-fried short rib sliders with avocado, mushroom ragout, kimchi, chili crisp aioli

Truffle Lobster Mac 24

Creamy Gruyère & sharp white cheddar pasta shells, lobster meat, pancetta, black truffle & truffle oil

SALADS

— ADD TO ANY SALAD —

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

+ **Grilled Salmon** *gf* 20

Roasted Beet *gf* 11 | 22

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

Caesar 10 | 20

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

Classic *gf* 10 | 20

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

Butternut Pear Prosciutto *gf* 11 | 22

Kale, roasted butternut squash, allspice-candied walnuts, red wine-poached pear, goat cheese crumble, shaved prosciutto, spirulina basil vinaigrette

WEEKLY SPECIALS

Visit maddens.com

for this week's specials.

WEDNESDAY

Smokehouse Feature Market Price

Inquire with server for selections.

Includes classic salad or chef's soup starter.

THURSDAY

Sushi Night

Platter for One 35 | Platter for Two 65

Pre-orders welcome for takeout and when booking your reservation.

Available until sold out.

FRIDAY

AYCE Walleye 40

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.

SATURDAY

Surf & Turf for Two Market Price

Various surf & turf options each week.

Includes classic salad or chef's soup starter for two.

SOUPS

French Onion 12

Imported Swiss Gruyère, croutons

Roasted Butternut Bisque *gf without focaccia* 9

Purée of butternut, carrot, tomato, onion, bell pepper, & garlic, garnished with coconut milk, chili oil, cilantro, grilled sourdough focaccia

Chef's Nightly Soup Cup 7 | Bowl 12

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*

Sorghum Vegetable Pilaf *gf*

Roasted Garlic Mashed Potatoes *gf*

Chef's Vegetable *gf*

Sautéed Asparagus *gf*

— ENHANCEMENTS —

+ **Additional Sides** 6 + **Sautéed Shrimp** *gf* 15

+ **Two Scallops** *gf* Market Price

+ **8 oz Lobster Tail** *gf* Market Price

Filet Mignon *gf* 60

8 oz filet, classic Béarnaise, horseradish

Ribeye *gf* 70

14 oz CAB grilled ribeye, lemon herb anchovy butter

Hanger Shrimp Oscar *gf* 40

6 oz CAB hanger steak, blackened shrimp,
three asparagus spears, hollandaise

8 oz Filet Mignon Upgrade +29

8 oz Lobster Tail Upgrade +39

New York Strip *gf* 57

Amablu bleu cheese cream

Pork Chop *gf* 39

Thick-cut Duroc pork chop, brandy apple chutney

Duck Breast *gf* 38

Pan-fried duck breast, five spice roasted carrots,
cherry maple miso demi

Steak & Frites* *gf* 35

Grilled 6 oz CAB hanger steak, Béarnaise sauce,
served with French fries

Lamb Rack *gf* 43

Green peppercorn brandy pan sauce

Gruyère Chicken Prosciutto *gf* 27

Pan-fried prosciutto chicken breast,
melted Gruyère cheese, sage demi

Walleye *gf* 37

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

FEATURED BOWLS

Bang Bang Sesame Salmon Bowl *gf* 34

Sesame seed pan-fried salmon, white rice,
sliced cucumber, avocado, bang bang sauce,
garlic aioli, sriracha, scallions

Local Tofu Substitution 25

Umami Shrimp & Scallop Bowl

gf without cashews 51

Pan-fried shrimp & scallops with ginger, garlic,
lemongrass, kimchi & butter, white rice,
coconut cashews, avocado, sliced cucumbers

Local Tofu Substitution 27

Short Rib Cacciatore Linguine 33

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

Chicken Substitution 27

Chef's Risotto *gf* Market Price

Served as an entrée only. Inquire with
your server for tonight's selection.

Vegetarian Option 25

SWEETS

Inquire with your server
for tonight's selection.

Crème Brûlée *gf* 10

Chef Darrell's Cheesecake 10

Chef's Dessert 10