



THE
CLASSIC GRILL
AT MADDEN'S

ISLAND Dinner

Food & paired cocktails inspired by island experiences

Saturday, March 22 | 6 & 6:30pm

\$95 per person for food & paired cocktails

Reserve 218.855.5921

Starter

Scallop Crudo *gf*

Starfruit & blood oranges segments, sliced scallop, olive oil citrus crudo vinaigrette, cilantro, mint

Paired Cocktail: Pink Flamingo

Empress Gin, pineapple juice, guava puree, lime juice, hibiscus syrup, club soda

Soup or Salad

Island Fruit Salad *gf*

Bibb lettuce, papaya, kiwi, mango, strawberry, dragon fruit, tamarind coconut vinaigrette

or

Trinidad Corn Soup

Spicy sweet corn soup with pumpkin, potatoes, peas, lentils & dumplings

Paired Cocktail: Coconut Pineapple Margarita

Casamigos Blanco, agave, lime juice, coconut cream, pineapple juice

Entrees

Jerk Roasted Spiny Lobster *gf*

8oz jerk marinated lobster tail, steamed butternut squash & okra with peppers & onions, pigeon peas and rice, jerk sauce

Surf & Turf *gf*

5oz grilled filet mignon & coconut chili mahi mahi, pigeon peas & rice, spicy pineapple salsa

Paired Cocktail: Pineapple Mango Rum Punch

Malibu, pineapple juice, mango juice, orange juice, coconut water, grenadine, lime

Dessert

Passion Fruit Peach Crème Brûlée *gf*

Topped with torched banana & rum sauce

Paired Cocktail: Passion Fruit Spritzer

White wine, lemon juice, passion fruit juice, club soda