



# THE CLASSIC GRILL AT MADDEN'S

## APPETIZERS

### **Coconut Shrimp** 15

Head 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.*



## ENTREES

*Served with choice of crème fraiche chive mashed potatoes, sauteed asparagus, chef's vegetable, 3 rice blend,  
Additional sides \$6. Add Lobster Tail 4oz 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