

MADISON CLUB

LUNCH MENU

SALADS

CLASSIC CAESAR

Romaine hearts, crouton tuile, shaved aged Wisconsin Parmesan, anchovies, house-made Caesar dressing ‡ • 9

with marinated chicken breast • 11

with garlic marinated grilled shrimp • 12

MERLOT PICKLED PEAR AND GRILLED CHICKEN SALAD

Marinated grilled chicken breast, market Greens, candied pistachio, Stilton blue cheese, aged red wine pear vinaigrette, radicchio • 12

CRAB AND WISCONSIN TROUT CAKE, MARKET GREEN SALAD

Coconut milk poached trout and lump crab meat, market greens, citrus peanut dressing, pomegranate, bacon lardons • 16

TEMPURA VEGETABLES AND MIXED GREENS

Scallion, Future Fruit Farms Apple, baby field greens, pickled ginger vinaigrette, Thai spiced aioli • 13

SHAVED BEEF RIB EYE AND BEET SALAD

Fried avocado, pickled squash, julienne watermelon radish, preserved lemon vinaigrette, brown butter toasted pumpkin seeds • 13

FRESH MAINE LOBSTER COBB SALAD ‡

Fried hardboiled egg, buttermilk blue cheese, crispy ham, aged red wine vinaigrette, oven roasted tomato, avocado roll • 15

HOUSE MADE SOUP

Cup • 4 Bowl • 6

HALF SALAD, SOUP OR SANDWICH

MADISON CLUB • 9

HALF SALAD & SOUP • 9

CAESAR OR HOUSE SALAD

BLT SANDWICH • 8

GRILLED HAM AND CHEESE

W/ BEER CHEESE SOUP • 9

FEATURED SANDWICHES

All sandwiches are served with your choice of chips, mixed green salad, pommes frites, or Wisconsin Sweet potato fries

THE MADISON CLUB

Smoked honey-glazed roasted turkey breast, arugula, slow roasted tomato, cottage bacon, pumpkin seed pesto mayonnaise ‡, country wheat toast • 11

WAGYU BEEF PASTRAMI SANDWICH

Rutabaga sauerkraut, caraway shallot jam, Dijon mayonnaise, Gruyere rye roll • 17

GRASS FED BEEF BURGER ‡

Red wine demi-glace, roasted garlic aioli ‡, slow roasted tomato, pickled baby cucumber, soft bun • 11

Add Roth Kase smoked blue cheese • 12

GRILLED HAM AND CHEESE WITH BEER CHEESE SOUP

Brown butter toasted bread, Carr Valley Airco cheese, hickory nut smoked ham, pear mustard ‡ • 12

FEATURES

LAMB AND GOAT GYRO

House-made Gyro, lemon and olive marinated Market radish, tzatziki sauce, served with pommes frites • 14

JORDANDAL FARMS CHICKEN POT PIE

White wine and herb braised chicken and root vegetables, fingerling potato, flaky aged cheddar cheese crust, market green salad, stone ground mustard vinaigrette • 16

THE TOWELL ‡

6 oz. burger ‡, lettuce, tomato, pickle, apple wood smoked bacon, hard-boiled egg, cottage cheese • 10

ROASTED SWEET POTATO TORTELLINI ‡

Fried prosciutto, Brussels sprouts, spinach, toasted hickory nuts, brown butter verjus vinaigrette, aged Wisconsin parmesan • 17

ARTESIAN TROUT FARM FISH TACOS

Avocado pickled pepper slaw, toasted pepitas, fresh tortillas, market vegetable salsa • 15

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some aioli and house made dressings may contain raw egg.