

The Madison Club

WINTER 2019

Beginnings & Salads

Chef's Soup du Jour Cup 5 Bowl 7

Goat Cheese Curds Bistro sauce and ranch 11

Caesar Salad[‡] Romaine, anchovy, Parmesan, crouton 9

Bulgar & Quinoa Salad Driftless fresh cheese, smoked almonds, Cara Cara orange, arugula, baby beets, herbs, tandoori vinaigrette 12

Smoked Salmon Cobb Salad Hard boiled egg, red onion, fried capers, cherry tomato, avocado, Moody Blue cheese, creamy red wine vinaigrette 15

Crispy Brussels Sprouts Salad Caramel apple yogurt, pickled pixie crunch apples, Maple Dijon vinaigrette, toasted peanuts, shaved parsnip, raisins 14

Add chicken breast 5

Add grilled salmon[‡] 9

Add shrimp 7

Sandwiches

Madison Club Ciabatta roll, smoked turkey, pancetta, arugula, tomato, pesto aioli[‡] 13

Cajun Elk Burger[‡] Cambozola, charred spring onions, Tasso ham, remoulade, Stalzy's brioche bun 18

Smoked Whitefish Beet-rhubarb chutney, charred radicchio, orange-peppercorn aioli[‡], Stalzy's wheat toast 13

Wisconsin Grilled Cheese Avocado, Stalzy's rye bread, Crema Kasa, caramelized onions, roasted tomato & tarragon soup 15

Served with a choice of soup, side salad, fries, sweet fries, chips.

Entrées

Catch of the Day[‡] Cajun style wild rice, grilled kale, crispy leeks, sauce Pontchartrain MP

Fall Mushroom Risotto Roasted hen of the woods, toasted hazelnuts, truffle oil, SarVecchio 20

Grilled Flat Iron Steak[‡] Crawfish butter, grilled asparagus, caramelized shallots, crispy fingerlings 24

Chicken Schnitzel Horseradish - mustard cream sauce, cider braised cabbage, bacon, herb spatzle 19

The Towell[‡] 6 oz. burger patty, lettuce, tomato, pickle, bacon, boiled egg, cottage cheese 13

All entrees come with a side of Vitruvian Greens and our house Champagne Vinaigrette.

Sides

Madison Club French Fries 4

House Made Chips 4

Piri-Piri Charred Broccoli 7

Sweet Potato Fries 4

Executive Chef Adam Struebing
Chef de Cuisine John Harmata

MENU REQUESTS RECEIVED WITH ENTHUSIASM

[‡]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 under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.