

# The Madison Club

SUMMER 2019

## Beginnings & Salads

**Chef's Soup du Jour** Cup 5 Bowl 7

**Caesar Salad**† Romaine, anchovy, Parmesan, crouton 9

**Quinoa Salad** Driftless natural cheese, smoked hazelnuts, baby beets, arugula, herbs, grapefruit, prickly pear-hatch chili vinaigrette 13

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

**Midsummer Salad** Pickled rhubarb, fresh berries, shaved market vegetables, Tupelo Honey Quark, currant vinaigrette 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

**Avocado BLT** Heirloom tomato, sweet corn aioli†, cracked pepper, bacon, *Vitruvian* arugula 13

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

**Ramp Chorizo** Pretzel bun, summer sweet pepper and onion relish, apricot mustard 13

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

## Entrées

**Catch of the Day**† Scallion ancient grains, poke sauce, tobiko, sugar pea slaw, toasted peanuts MP

**Chanterelle Risotto** SarVecchio, chive oil, pine nut crumble, caramelized shallots 20

**Grilled Flat Iron Steak**† Herb butter, grilled asparagus, caramelized shallots, crispy fingerlings 24

**Grilled Chicken Breast** Dandeloin green pesto, oven roasted tomato, local spinach, carrot cous cous 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 strawberry - tarragon Vinaigrette.*

## Sides

**Madison Club French Fries** 4

**House Made Chips** 4

**Grilled Asparagus** 10

**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.