



THE MADISON CLUB'S

To-Go Form Week of September 14, 2020

PICK-UP ORDERS DUE BY 3PM, DELIVERY ORDERS DUE DAY PRIOR

OUR "LOUNGE MENU" & "KIDS MENU" IS AVAILABLE TO-GO WEDNESDAY THROUGH SATURDAY

OUR "SEASONAL CONTEMPORARY" & "CLASSICS" IS AVAILABLE TO-GO THURSDAY - SATURDAY

To place your to-go order, complete this form and email it to reception@madisonclub.org.

Charges will be put on your membership account.

Member Name: \_\_\_\_\_ Member Number: \_\_\_\_\_

Pick up Date (circle one): Wednesday Thursday Friday Saturday

Pick up Time (circle one): 5:00 5:30 6:00 6:30 7:00

STARTERS

\_\_\_\_\_ Buttermilk Cheese Curds - \$11

Toasted chili ranch

\_\_\_\_\_ Cheese board - \$15

Pleasant Ridge Reserve, Hook's Five-Year Cheddar, English Stilton

ENTREES (add chicken +\$6 / add salmon +\$9 to any salad)

\_\_\_\_\_ Caesar Salad<sup>‡</sup> - \$12

Anchovy, parmesan, everything baguette croutons

\_\_\_\_\_ Baby Beet Salad - \$14

Muscadet vinaigrette, Door Creek Orchard grape jam, Driftless sheep's cheese, toasted hickory nuts, charred radicchio

\_\_\_\_\_ Coca Cola Braised Pork Ribs - \$15

Cranberry BBQ, kohlrabi-togarashi slaw

\_\_\_\_\_ Corned Beef Cheese Dip - \$14

Pimentos, horseradish cream sauce, dark rye, gran cru

\_\_\_\_\_ Madison Club Classic Burger<sup>‡</sup> - \$15

Lemon truffle aioli, Pleasant Ridge Reserve, sherry roast foraged mushrooms, crispy onions - Served with fries or side salad (circle one)

\_\_\_\_\_ Bourbon Glazed Hanger Steak<sup>‡</sup> - \$36

Sweet potato fries, curry aioli, maple brussels sprouts

DESSERT

\_\_\_\_\_ Gourmet Cookies - \$12 (half dozen) / \$24 (full dozen) (circle one)

Assorted flavors (gluten free cookies available if needed & upon request)

\_\_\_\_\_ Lemon Sugar Beignets - \$8

Berry sauce, chocolate caramel, fresh berries

\_\_\_\_\_ Flourless Dark Chocolate Cake - \$10

Coconut-lime ice cream, passionfruit curd, grilled pineapple, coconut crumble

\_\_\_\_\_ Peach Upside-Down Cake - \$10

Sweet corn ice cream, black plum sauce, honey crumble

When you arrive at the Club, we ask that you pull up in the circle and call the front desk at 608-255-4861 so one of our staff members can bring your order to your vehicle. We also understand some of our members may not be able to pick-up their order so we are happy to offer delivery accommodations. Please call the front desk the day prior to delivery and a staff member will confirm a delivery time.

‡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.



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Charges will be put on your membership account.

Member Name: \_\_\_\_\_ Member Number: \_\_\_\_\_

Pick up Date (*circle one*): Wednesday Thursday Friday Saturday

\*Seasonal Contemporary is only available Thursday - Saturday to-go

Pick up Time (*circle one*): 5:00 5:30 6:00 6:30 7:00

### KIDS - AVAILABLE WEDS-SAT TO-GO

KIDS MEALS (All kids meals are \$11.95 & include a homemade cookie)

\_\_\_\_\_ Chicken Tenders

*Your choice of fries, fresh fruit, carrot sticks (*circle one*)*

\_\_\_\_\_ Macaroni & Cheese

*Your choice of fries, fresh fruit, carrot sticks (*circle one*)*

\_\_\_\_\_ Grilled Cheese Sandwich

*Your choice of fries, fresh fruit, carrot sticks (*circle one*)*

### SEASONAL CONTEMPORARY - AVAILABLE THURS-SAT TO-GO

\_\_\_\_\_ Snow Crab Cake<sup>‡</sup> - \$17

*Lemon aioli, Door Creek apples, celeriac-frisée salad, toasted walnuts, Dry Riesling vinaigrette*

\_\_\_\_\_ Slow Roasted Beef - \$32

*Saffron lemon white beans, Romanesco, roasted carrots, Marsala mushrooms,  
Pleasant Ridge Reserve*

\_\_\_\_\_ Pumpkin Seed Guajillo Crusted Swordfish<sup>‡</sup> - \$39

*Fried green tomatoes, black bean puree, pistachio arugula pesto, pancetta*

\_\_\_\_\_ Grilled Quail<sup>‡</sup> - \$36

*Salt baked Asian pear & petite frisée salad, roast Brussels sprouts, sweet potato mousse,  
black garlic pancetta vinaigrette*

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*Continue for our Thursday - Saturday Menu and our To-Go Drinks!*



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Pick up Date (circle one): Thursday Friday Saturday

Pick up Time (circle one): 5:00 5:30 6:00 6:30 7:00

**CLASSICS - AVAILABLE THURS-SAT TO-GO**

\_\_\_\_\_ Gulf Shrimp Cocktail (5) - \$19

*Lemon, cocktail sauce*

\_\_\_\_\_ Grilled Beef Ribeye<sup>‡</sup> - \$44

*Butter poached Ailsa Craig onions & new potatoes, garlic scented spinach, garlic herb olive oil*

\_\_\_\_\_ Maine Lobster Tail<sup>‡</sup> - \$60

*Brown butter roast fall squash, lemon pickled apples, toasted almonds, wilted spinach*

\_\_\_\_\_ Baby Beet Salad - \$14

*Muscadet vinaigrette, Door Creek Orchard grape jam, Driftless sheep's cheese, toasted hickory nuts, charred radicchio*

\_\_\_\_\_ Roast Butternut Squash Bisque - \$11

*Goat cheese mousse, puffed wild rice, black walnut syrup, rum macerated cranberries*

\_\_\_\_\_ Thursday Night Supper Club Special (available Thursday only!)

*September 17: Shrimp & Filet \*To take advantage of the Supper Club special in the Club or to-go, all orders*

*September 24: Prime Rib must be placed the day prior as we will order in everything fresh the night of\**

\_\_\_\_\_ Friday Night Fish Fry - \$12.95 (available Friday only!)

*Beer battered cod or baked cod (circle one) - served with fries & coleslaw*

**SEPTEMBER IS MEMBER APPRECIATION MONTH!**

*Be sure to take advantage of the following this month:*

*Week 3: 9/ 16 – 9/19: FREE house beverage with the purchase of an entrée or \$5 off one of our to-go drink kits*

*Week 4: 9/ 23 – 9/26: FREE 3rd floor meeting room rental for bookings taking place before December 31, 2020*

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***Continue for our To-Go Drinks!***



# To-Go Drinks Form

PICK-UP ORDERS DUE BY 3PM

OUR DRINK ITEMS ARE AVAILABLE TO-GO WEDNESDAY THROUGH SATURDAY

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Pick up Date (*circle one*): Wednesday Thursday Friday Saturday

Pick up Time (*circle one*): 5:00 5:30 6:00 6:30 7:00

QTY: Red Wine (by the bottle)

\_\_\_\_\_ 2016 Caternia Dei Vino Nobile de Montepulciano - Tuscany, Italy - \$52

\_\_\_\_\_ 2016 Bellacosa Cabernet Sauvignon - North coast, California - \$58

\_\_\_\_\_ 2017 Domaine Carneros Pinot Noir - Carneros District, California - \$64

QTY: White Wine (by the bottle)

\_\_\_\_\_ 2018 Long Meadow Ranch Sauvignon Blanc - Rutherford- Napa, California - \$36

\_\_\_\_\_ 2016 Neyers Chardonnay- Carneros District, California - \$56

QTY: Rose (by the bottle)

\_\_\_\_\_ 2018 Chateau de Manissey "Cuvee des Lys" Tavel Rose- Rhone, France - \$36

## DRINK KITS

\_\_\_\_\_ Manhattans Kit for 2 - \$69

\_\_\_\_\_ Manhattans Kit Party Size - \$91 (*substitutes 375 ml. for 1 L. bottle of your choice & yields 10 drinks*)

- One 375 ml. of your choice of Bulliet Rye, Maker's Mark Bourbon, or Korbel Brandy (*circle one*)
- 75 ml. bottle Cocchi Vermuth di Torino
- 4 oz. bottle Angostura Bitters
- 8 oz. bottle of "Filthy" Maraschino Cherries
- Bottle of lemon & orange peels

\_\_\_\_\_ Moscow Mule Kit for 4 - \$25

- One 375 ml. bottle Stolichnaya Vodka
- Two 500 ml. bottles Fever Tree Ginger Beer
- Two limes

\_\_\_\_\_ Martinis Kit for 2 - \$50

\_\_\_\_\_ Martinis Kit Party Size - \$75 (*substitutes 375 ml. for a 1 L. bottle of Gin or Vodka*)

- One 375 ml. of your choice of Stolichnaya Vodka, Tanqueray Gin, or Tito's Vodka (*circle one*)
- Bottle of lemon peel
- One 375ml. bottle Dolin Vermouth
- 8 oz. bottle of your choice of "Filthy" olives - Blue Cheese or Pimento (*circle one*)

\_\_\_\_\_ Bloody Mary Kit for 4-6 - \$62

- One 375ml. bottle Tito's Vodka
- One L. Tres Agaves Organic Bloody Mary Mix
- Two 12oz. bottlzes New Glarus Spotted Cow
- 8oz. "Filthy" pickle olives
- 2 oz. bottle of Tabasco sauce
- 5 oz. bottle of Leah & Perrins
- Worcestershire
- One lemon & one lime
- Miscellaneous additional garnish

Tip for our hourly employees: \_\_\_\_\_