



THE MADISON CLUB

# Churchill's Menu

## CLASSICS

Add chicken +\$6 / add salmon +\$9 to any salad

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

Lemon, cocktail sauce

### Caesar Salad<sup>‡</sup> - \$12

Anchovy, parmesan, everything baguette croutons

### 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, September 24: Prime Rib

(\*Special orders must be placed the day prior by 7PM as we order in everything fresh)

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

Beer battered cod or baked cod - served with french fries & coleslaw

## DESSERTS

### Lemon Sugar Beignets - \$8

Berry sauce, chocolate caramel, fresh berries

### Elmer's Fudge Sundae - \$8

Sassy Cow Vanilla ice cream, homemade fudge, candied pecans, brandied cherries

### Thursday Night Supper Club Special

Mocha-Raspberry Baked Alaska

### 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

## SEASONAL CONTEMPORARY

### Snow Crab Cake - \$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

## LOUNGE

### Buttermilk Cheese Curds - \$11

Toasted chili ranch

### Cheese board - \$15

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

### Baby Beet Salad - \$14

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

### 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

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

Sweet potato fries, curry aioli, maple Brussels sprouts

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

Cranberry BBQ, kohlrabi-togarashi slaw

## 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

<sup>‡</sup>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.