



THE MADISON CLUB

Happy Hour Menu

STARTERS

Buttermilk Cheese Curds - \$11

Toasted chili ranch

Cheese Board - \$15

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

ENTREES

Caesar Salad[‡] - \$12

Anchovy, parmesan, everything baguette croutons (add chicken +\$6 / add salmon +\$9)

Baby Beet Salad - \$14

Muscadet vinaigrette, Door Creek Orchard grape jam, Driftless sheep's cheese, toasted hickory nuts, charred radicchio (add chicken +\$6 / add salmon +\$9)

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[‡] - \$15

Lemon truffle aioli, Pleasant Ridge Reserve, sherry roast foraged mushrooms, crispy onions

Bourbon Glazed Hanger Steak[‡] - \$36

Sweet potato fries, curry aioli, maple Brussels sprouts

DESSERT

Elmer's Fudge Sundae - \$8

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

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

[‡]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.

Welcome to "Happy Hour" Wednesday!

We hope you enjoy some of Chef Adam's lounge menu favorites and Bar Manager David's house wine selections and cocktails at a happy hour price all night long! If you need a recommendation on which cocktail to start with, try one of these member favorites - Patio Sippers, Tom Collins, Skip & Go Naked, Classic Margarita, Deadly Flower, Melon Ball, Pimm's Cup, Mojito, & Bourbon Swizzle. Thank you!!



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Happy Hour Drinks

HOUSE WINE BY THE GLASS

WHITE

Bollini Pinot Grigio, Trentino DOC, Italy - \$3.75

William Hill Chardonnay, Central Coast, California - \$3.25

Matua Sauvignon Blanc, Marlborough, New Zealand - \$3.75

Chateau Ste. Michelle Riesling Columbia, Valley, Washington - \$3.75

Kenwood "Yulupa" Cuvee Brut, Sonoma, California - \$3.25

RED

William Hill Cabernet Sauvignon, Central Coast, California - \$3.25

"J" Pinot Noir, Sonoma, Monterey, Santa Barbara - \$3.75

Atamisque "Serbal" Malbec, Valle de Uco, Argentina - \$3.75

WEDNESDAY COCKTAIL FEATURES *(all rail drinks are half-price)*

Malibu Melon Ball - \$3.75

Malibu coconut rum, orange and pineapple juice with a float of Midori Melon liqueur

Blueberry Mojito - \$3.75

Muddled fresh mint, lime, blueberries and sugar - shaken with white rum, and served over ice with club soda

Deadly Flower - \$4.50

Death's Door gin, St. Germain elderflower liqueur, and fresh lime juice

Classic Margarita - \$3.75

Gran Agave Resposado, Cointreau, fresh lime juice, and simple syrup - served up, or over ice

Skip & Go Naked - \$3.25

Gin, Lemon juice, simple syrup, a splash of orange juice, and finished with Spotted Cow

"One & Done" Long Island Iced Tea - \$8.50

695ml. of fun!

Welcome back to Churchill's! While you're reading your menu don't forget that our menus are constantly changing to keep our offerings fresh so please be sure to watch your emails! If you don't receive our emails, please tell your server.

You can also follow along on our social media pages: Facebook: @themadisonclub / Instagram: @themadisonclubwi