



## 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, Glacier Blue*

### ENTREES

**Caesar Salad<sup>‡</sup> - \$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<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*

### DESSERT

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

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

**Cider Donut Sundae - \$10**

*Hook's Cheddar ice cream, Door Creek apples, maple candied almonds*

**Cinnamon Sugar Beignets - \$8**

*Door County cherry sauce, chocolate caramel*

**Plum Upside-Down Cake - \$10**

*Burnt honey ice cream, rhubarb curd, honey nut crumble, honey tuile*

**Chocolate Hazelnut Tart - \$10**

*Praline creme, mocha ice cream, black currant caramel, waffle tuile*

<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.

\*Gluten-free

*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!!



THE MADISON CLUB

## *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*

#### **Classic Mai Tai - \$3.75**

*Clement Martinique white rum, orgeat syrup, Cointreau, and fresh lime juice. Topped with Myers dark Jamaican rum*

#### **Deadly Flower - \$4.50**

*Death's Door gin, St. Germaine 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*