



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> - \$51**

*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*

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

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

### 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 Squab<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, Glacier Blue*

#### **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*

### DESSERTS

#### **Cinnamon Sugar Beignets - \$8**

*Door County cherry sauce, chocolate caramel*

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

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

#### **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*

#### **Cider Donut Sundae - \$10**

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

<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 undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.

\*Gluten-free