



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\*\* - \$44**

*Horseradish feta crème, Airco garlic mashed potatoes, gremolata, roasted rainbow carrots*

#### **Pan Roasted Walleye\* - \$32**

*Northwood's canoe wild rice pilaf, roasted winter squash, garlic scented greens, spiced green sauce*

#### **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*

### LOUNGE

#### **Buttermilk Cheese Curds - \$11**

*Toasted chili ranch*

#### **Cheese board - \$15**

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

#### **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*

### SEASONAL CONTEMPORARY

#### **Crispy Brussels Sprouts Salad\* - \$13**

*Macerated raisins, candied pecans, heirloom apple, Gruyere, shaved parsnip,  
Cider-brandy Vinaigrette*

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

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

#### **Slow Roasted Beef<sup>‡</sup> - \$32**

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

#### **Pumpkin Seed Guajillo Crusted Swordfish\*\* - \$39**

*Bitter orange glazed beets, mole poblano, crispy serrano, root vegetable salsa*

#### **Glazed Squab<sup>‡</sup> - \$36**

*Roasted sunchoke puree, Pomegranate Char Sui, roasted rainbow carrots,  
charred mushrooms, Toasted walnuts*

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