



THE MADISON CLUB'S  
*To-Go November Form*

PICK-UP ORDERS DUE BY 3PM, DELIVERY ORDERS DUE DAY PRIOR

ALL MENUS ARE AVAILABLE TO-GO WEDNESDAY THROUGH SATURDAY

To place your to-go order, complete this form and email it to [reception@madisonclub.org](mailto:reception@madisonclub.org).  
*Charges will be put on your membership account.*

Member Name: \_\_\_\_\_ Member Number: \_\_\_\_\_

Pick up Date (*circle one*): Wednesday Thursday Friday Saturday

Pick up Time (*circle one*): 5:00 5:30 6:00 6:30 7:00

*When you arrive at the Club, we ask that you pull up in the circle and call the front desk at 608-255-4861 so one of our staff members can bring your order to your vehicle.*

*We also understand some of our members may not be able to pick-up their order so we are happy to offer delivery accommodations. Please call the front desk the day prior to delivery and a staff member will confirm a delivery time.*

**STARTERS**

**LOUNGE MENU**

\_\_\_\_\_ Buttermilk Cheese Curds - \$11  
*Toasted chili ranch*

\_\_\_\_\_ Cheese board - \$15  
*Pleasant Ridge Reserve, Hook's Five-Year Cheddar, English Stilton*

**ENTREES** (*add chicken +\$6 / add salmon +\$9 to any salad*)

\_\_\_\_\_ Coca Cola Braised Pork Ribs - \$15  
*Cranberry BBQ, kohlrabi-togarashi slaw*

\_\_\_\_\_ Madison Club Classic Burger<sup>‡</sup> - \$15  
*Lemon truffle aioli, Pleasant Ridge Reserve, sherry roast foraged mushrooms, crispy onions - Served with fries or side salad (*circle one*)*

\_\_\_\_\_ Bourbon Glazed Hanger Steak<sup>‡</sup> - \$36  
*Sweet potato fries, curry aioli, maple brussels sprouts*

**SEASONAL CONTEMPORARY MENU**

\_\_\_\_\_ 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, 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  
*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*

‡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

*Continue for additional menus and our To-Go Drinks!*

## CLASSICS MENU

\_\_\_\_\_ Gulf Shrimp Cocktail (5)\* - \$19

*Lemon, cocktail sauce*

\_\_\_\_\_ Caesar Salad‡ - \$12

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

\_\_\_\_\_ 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 (circle one) - served with fries & coleslaw*

## DESSERT MENU

### DESSERT

\_\_\_\_\_ Gourmet Cookies - \$12 (*half dozen*) / \$24 (*full dozen*) (*circle one*)

*Assorted flavors (gluten free cookies available if needed & upon request)*

\_\_\_\_\_ Cinnamon Sugar Beignets - \$8

*Door County cherry sauce, chocolate caramel*

\_\_\_\_\_ Chocolate Hazelnut Tart - \$10

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

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

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

## KIDS MENU

KIDS MEALS (*All kids meals are \$11.95 & include a homemade cookie*)

\_\_\_\_\_ Chicken Tenders

*Your choice of fries, fresh fruit, carrot sticks (circle one)*

\_\_\_\_\_ Macaroni & Cheese

*Your choice of fries, fresh fruit, carrot sticks (circle one)*

\_\_\_\_\_ Grilled Cheese Sandwich

*Your choice of fries, fresh fruit, carrot sticks (circle one)*

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*\*Gluten-free*

*Continue for our To-Go Drinks!*



# To-Go Drinks Form

PICK-UP ORDERS DUE BY 3PM

OUR DRINK ITEMS ARE AVAILABLE TO-GO WEDNESDAY THROUGH SATURDAY

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Member Name: \_\_\_\_\_ Member Number: \_\_\_\_\_

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QTY: Red Wine (by the bottle)

- \_\_\_\_\_ 2016 Val di Suga Rosso di Montalcino - Tuscany, Italy - \$52
- \_\_\_\_\_ 2016 Bellacosa Cabernet Sauvignon - North coast, California - \$58
- \_\_\_\_\_ 2017 Domaine Carneros Pinot Noir - Carneros District, California - \$64

QTY: White Wine (by the bottle)

- \_\_\_\_\_ 2018 Long Meadow Ranch Sauvignon Blanc - Rutherford- Napa, California - \$36
- \_\_\_\_\_ 2016 Neyers Chardonnay- Carneros District, California - \$56

QTY: Rose (by the bottle)

- \_\_\_\_\_ 2018 Chateau de Manissey "Cuvee des Lys" Tavel Rose- Rhone, France - \$36

## DRINK KITS

- \_\_\_\_\_ Manhattans Kit for 2 - \$69
- \_\_\_\_\_ Manhattans Kit Party Size - \$91 (*substitutes 375 ml. for 1 L. bottle of your choice & yields 10 drinks*)
  - One 375 ml. of your choice of Bulliet Rye, Maker's Mark Bourbon, or Korbel Brandy (*circle one*)
  - 75 ml. bottle Cocchi Vermuth di Torino
  - 4 oz. bottle Angostura Bitters
  - 8 oz. bottle of "Filthy" Maraschino Cherries
  - Bottle of lemon & orange peels
- \_\_\_\_\_ Moscow Mule Kit for 4 - \$25
  - One 375 ml. bottle Stolichnaya Vodka
  - Two 500 ml. bottles Fever Tree Ginger Beer
  - Two limes
- \_\_\_\_\_ Martinis Kit for 2 - \$50
- \_\_\_\_\_ Martinis Kit Party Size - \$75 (*substitutes 375 ml. for a 1 L. bottle of Gin or Vodka*)
  - One 375 ml. of your choice of Stolichnaya Vodka, Tanqueray Gin, or Tito's Vodka (*circle one*)
  - Bottle of lemon peel
  - One 375ml. bottle Dolin Vermouth
  - 8 oz. bottle of your choice of "Filthy" olives - Blue Cheese or Pimento (*circle one*)
- \_\_\_\_\_ Bloody Mary Kit for 4-6 - \$62
  - One 375ml. bottle Tito's Vodka
  - One L. Tres Agaves Organic Bloody Mary Mix
  - Two 12oz. bottlzes New Glarus Spotted Cow
  - 8oz. "Filthy" pickle olives
  - 2 oz. bottle of Tabasco sauce
  - 5 oz. bottle of Leah & Perrins
  - Worcestershire
  - One lemon & one lime
  - Miscellaneous additional garnish

Tip for our hourly employees: \_\_\_\_\_