



THE MADISON CLUB

Date Night Menu

FIRST COURSE

Cheese Board

Pleasant Ridge Reserve, Hook's Five-Year Cheddar, Glacier Blue Cheese

Winter Squash Bisque

Crispy Brussels Sprouts Salad*

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

SECOND COURSE

Grilled Hanger Steak[‡]*

Saffron lemon white beans, Romanesco, roasted carrots, Madeira mushrooms, Pleasant Ridge

Grilled Atlantic Salmon*

Northwood's canoe wild rice pilaf, coriander roasted carrots, garlic scented greens, spiced green sauce

Snow Crab Cake[‡]

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

THIRD COURSE

Cinnamon Sugar Beignets

Door County Cherry, chocolate caramel

Elmer's Fudge Sundae

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

[‡]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 Date Night!

Tonight, you and your special someone can each enjoy your own starter, entrée and dessert, as well as a bottle of wine for you both to share!