



THE MADISON CLUB

Date Night Menu

FIRST COURSE

Raw East Coast Oysters^{‡*}

Lemon, champagne mignonette

Delta Spring Salad

Louisiana red strawberry, guinea fowl rillettes, arugula, pickled green strawberry, radish, Seahive cheddar, honey-peppercorn dressing

Cheese Board

Penta Crème Blue Cheese, La Valle, WI | Bandaged Cheddar, Blue Mounds, WI | Saxony, Cleveland, WI

SECOND COURSE

Grilled Kampachi

Nopales and pickled spring onion salad, charred onion honey lime dressing, marinated black eye peas, pumpkin seed guajillo salsa

Grilled Hanger Steak[‡]

Ramp gremolata, mushroom dusted-Aleppo fries, watercress aioli

Buttermilk-Juniper Grilled Lamb Loin[‡]

Black barley, broad beans, foraged mushrooms, wild greens, black pudding jus

THIRD COURSE

Lemon Sugar Beignets

Strawberry rhubarb sauce, tres leches anglaise

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!