

Madison's Grill

DINNER

5pm - 10pm daily

ENTREES

served with soup or salad unless otherwise noted

Herb Roasted Half Chicken

A split chicken marinated in barbecue spices and fresh rosemary, roasted golden brown and served with red potatoes with seasonal vegetables 13

Beer Battered Halibut Fish & Chips

Flaky Alaskan halibut fried golden brown. Served with sweet coleslaw, French fries and tartar sauce
2pc ... 12 3pc ... 15

Braised Tri Tip

Braised certified Angus tri tip tender medallions with mash potatoes and seasonal vegetables.
Melt in your mouth tender 14

Pan Seared Angus Steak

Thick baseball cut natural beef, dry rubbed and seared to order. Served with peppercorn demi-glace, baked button mushrooms, fresh vegetables and rosemary whipped potatoes 6 oz ... 12 8 oz ... 15

Baked Wild Coho Salmon with Champagne Citrus Butter

Wild Coho salmon pan seared and baked until just firm and garnished with compound butter.
Served with rice or mashed potatoes and fresh vegetables 13

Madison's Chicken Bento

Tender grilled chicken breast and fresh vegetables served with rice, sweet chili and teriyaki sauce 10

Penne with Prawn & Lemon Caper Cream Sauce

Succulent prawns with sugar snap peas and roasted red peppers in light and refreshing lemon and caper cream sauce.
Served over penne pasta 12

ORGANIC GROUND SIRLOIN and BUFFALO BURGERS

Half pound hand formed patties served with French fries or fresh cut fruit. Substitute soup or green salad for 1.75

Barbecue Burger

Ground sirloin dusted with dry rub and flame broiled to order. Bacon, white cheddar, avocado, buttermilk fried onions and Madison's house barbecue sauce make it a winner 12

Buffalo Burger

Fresh organic ground bison seasoned with dry rub and flame broiled to order. Enjoy this super healthful alternative to chicken with thick sliced cheddar and buttermilk fried onions 12

Ground Sirloin Burger

Fresh organic ground sirloin seasoned with dry rub and flame broiled to order.
Served with thick sliced cheddar and buttermilk fried onions 9

Mad Madison Burger

Seasoned fresh ground sirloin garnished with roasted onions, peppers, mushrooms and bacon.
Havarti cheese is melted atop this fantastic burger 11

GREENS

Dressing Selections: Ranch, 1000 Island, Oil & Vinegar, Raspberry Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, Caesar

Northwest Salad

Grilled chicken breast, dried cranberries, toasted hazelnuts, goat cheese and red onion over a bed of spinach served with raspberry balsamic vinaigrette 10

Wilted Spinach and Prawn Salad

Prawns, tomatoes, cucumbers, red onion, roasted bell pepper and feta cheese tossed with spinach wilted in a honey mustard vinaigrette. Topped with toasted hazelnuts 10

Cobb Salad

Leafy greens and fresh chopped herbs with bacon, grilled chicken, red onion, tomato, avocado, bleu cheese and boiled egg. Served with your choice of dressing 10

Bleu Smoked Salmon Salad

Alder smoked coho salmon, bleu cheese crumbles, tomatoes, cucumbers and red onion over a bed of romaine with a rich and creamy bleu cheese dressing 10

Chef Salad

House roasted turkey breast and smoked Black Forest ham over field greens, cheddar and swiss cheese, chopped green onion, boiled eggs, celery, tomatoes and crisp bacon bits. Served with your choice of dressing 10

Madison's Classic Caesar

Crisp chopped romaine lettuce lightly dressed with house Caesar dressing, roasted peppers, shaved asiago cheese and toasted croutons 8 with Alder smoked salmon, blackened Coho or grilled chicken 12

SOUP or CHOWDER

Soup of the day or Madison's Potato Chowder

with sliced baguette cup 3 bowl 4

Soup and Salad Special

A Madison side salad and a bowl of either our soup of the day or our famous potato chowder 7

DESSERT

Chocolate Layer Cake

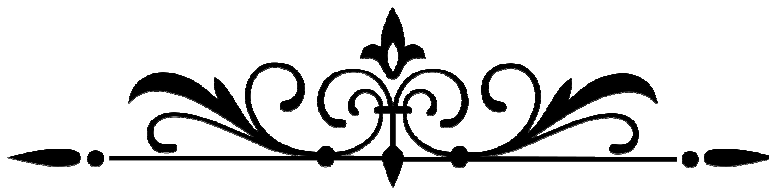
Served with whipped cream and cherry 6

New York Style Cheesecake

Served with berry sauce and whipped cream 6

Ice Cream Sundae

Two scoops of vanilla ice cream topped with your choice of chocolate or caramel sauces, whipped cream and a cherry 3.5



Madison's Does Catering & Events

Catering Services

From to-go items to complete event catering for large or small groups, we customize for all events and budgets. Call **503.238-7716** to make arrangements.

Boxed Lunches

Fresh and delicious in a durable package. We deliver it to you! Go to MadisonsGrill.com for menu and order form.

Upstairs at Madison's

Upstairs at Madison's Grill is the perfect spot for your next exclusive event up to 40 guests. Call to reserve.

East Wing Banquet Room

The East Wing accommodates up to 140 guests and features a stage, dance floor, private bar and sound system.

Call Madison's Event Line **503.238.7716**
See everything at www.MadisonsGrill.com



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