

SOUPS ★ SALADS

CREAM OF BROCCOLI SOUP (V)
CUP \$4 BOWL \$6

CHIPOTLE CHILI
CUP \$6 BOWL \$8

pinto beans, black beans, chorizo, ground beef, onion, garlic, cheddar, sour cream, house chipotle

SOUTHWEST SALAD \$15
blackened chicken, mixed greens, corn, cheddar, black beans, avocado, red onion, cherry tomato, tortilla strips, house chipotle dressing

GRILLED CHICKEN SALAD \$14
grilled romaine, balsamic onions, garlic croutons, house ranch dressing

QUINOA ★ MUSHROOM SALAD (V) \$10

quinoa blend, arugula, shiitake mushrooms, onion, garlic, house sesame dressing

ADD BLACKENED CHICKEN \$5
GRILLED CHICKEN \$5
GRILLED SALMON \$8

PRIME RIB POUTINE \$13
shaved house prime rib, hand cut fries, sauteed bell peppers, onion, garlic, curry gravy, provolone

OYSTERS ON HALF SHELL \$16/\$30
champagne mignonette, cocktail sauce

CHICKEN DRUMETTES 3 FOR \$7/5 FOR \$11
choice of honey barbeque, buffalo, or spicy sweet chili

FOR THE TABLE

TUNA TARTARE \$14
sweet soy marinade, cucumber avocado puree, sesame, house wonton chips

DUCK LETTUCE WRAPS \$15
bib lettuce, kimchi, carrots, green onion, house sesame sauce

FRIED CALAMARI \$12
house marinara, tartar sauce

HAND CUT FRIES (V) \$5
roasted garlic aioli

SWEET POTATO FRIES (V) \$6
spicy aioli

Empanadas

made in-house daily

CHOOSE ANY TWO FOR \$9

CHORIZO
chihuahua cheese, onion, sour cream

TRUFFLED BURRATA (V)
house-made burrata, arugula

From the Sushi Bar

SUSHI ROLLS (4 PIECES | 8 PIECES)

TRUFFLED TUNA \$7/13
truffle oil, avocado, parmesan, wrapped in soy paper

BANTRY BAY \$6/\$11
house-marinated salmon, avocado, eel sauce, wrapped in marbled nori

SPICY TUNA \$5.5/\$10
sesame chili oil, masago, tempura flake, mayo

MUSHROOM (V) \$4.5/\$8
shiitake, tempura enoki mushroom, onion, avocado, sesame

WEST COAST \$8/\$15
tuna, yellowtail, cilantro, avocado, jalapeno, wasabi mayo, eel sauce, spicy mayo, wasabi tobiko, wrapped in soy paper (5pc/10pc)

JALAPENO SALMON \$6.5/\$12
sweet potato, jalapeño, salmon, spicy mayo, tempura crumb

SWEET POTATO (V) \$4.5/\$8
tempura sweet potato, curry mayo, chive, pickled radish, eel sauce

SUSHI ★ SASHIMI \$7 EACH
(2 PIECES/ORDER)

TUNA
YELLOWTAIL
MARINATED SALMON

FORK ★ KNIFE

STEAK FRITES \$25

12oz ribeye, chimichurri, hand cut fries, roasted garlic aioli

CEDAR GRILLED SALMON \$24

8oz filet, chimichurri, grilled asparagus, quinoa, sesame

BEER BATTERED FISH ★ CHIPS \$19

catch of the day, house tartar, hand cut fries

HOUSE PRIME RIB

LIMITED AVAILABILITY

slow roasted daily, served with roasted garlic mashed potatoes, natural beef jus, roasted vegetables, horseradish cream

14 OZ. \$27

SEARED AHI TUNA \$23

7oz sliced sesame crusted filet, miso marinade, sauteed bok choy, cucumber avocado puree, lemongrass black rice pilaf

FRIED CHICKEN \$20

chicken gravy, roasted garlic mashed potatoes

CHICKEN POT PIE \$17

peas, carrots, onion, potato, mixed greens, apple cider vinaigrette

BURGERS

SERVED WITH HAND CUT FRIES
SUBSTITUTE SWEET POTATO FRIES + \$1

CHEESEBURGER \$14

ADD THICK CUT BACON +\$2

wagyu beef, applewood smoked cheddar, bib lettuce, tomato, red onion, roasted garlic aioli, brioche bun

SMOKED GOUDA BURGER \$16

wagyu beef, smoked gouda, cajun beer battered onion rings, thick cut bacon, bib lettuce, house barbeque sauce, brioche bun

JALAPENO BURGER \$16

wagyu beef, thick cut bacon, jalapeño, red onion, tomato, bib lettuce, pepper jack, creamy cilantro, brioche bun

SANDWICHES

SERVED WITH HAND CUT FRIES ★ SUBSTITUTE SWEET POTATO FRIES + \$1

SHAVED PRIME RIB SANDWICH \$16

sauteed bell peppers & onions, provolone, house horseradish cream, brioche bun

AHI TUNA SANDWICH \$17

sesame crusted, lettuce, tomato, pickled red onion, pickled ginger, sesame miso, house wasabi mayo, brioche bun

BLACKENED FISH SANDWICH \$15

catch of the day, house slaw, open faced sourdough ciabatta

BLACKENED CHICKEN SANDWICH \$14

tomato, pickled red onion, bib lettuce, smoked gouda, house chipotle sauce, brioche bun

REUBEN SANDWICH \$16

house corned beef, sauerkraut, provolone, thousand island, marbled rye

BEER BATTERED FISH SANDWICH \$15

catch of the day, house slaw, house tartar sauce, brioche bun

THE MADISON PIZZAS

MADE FROM SCRATCH DAILY ★ HAND-TOSSED 11 INCH NEAPOLITAN INSPIRED

THE MADISON (V) \$12

red sauce, mozzarella, provolone, basil, olive oil

WEST OF THE LOOP (V) \$16

house-made truffled burrata, arugula, olive oil, shaved parmesan

SOUTHSIDE \$14

pulled blackened chicken, honey bbq sauce, smoked gouda, mozzarella, cheddar, red onion, cilantro

THE HALSTED \$16

lamb sausage, red sauce, mozzarella, feta, tzatziki sauce

C.C.P. HOLDEN \$14

pepperoni, red sauce, mozzarella, provolone, truffle oil

TAYLOR STREET \$15

spicy italian sausage, bell peppers, red sauce, roasted garlic, red onion, mozzarella, provolone,

Happy Hour is Everyday ★ 4:30pm to 6:30pm ★ \$5 Pizzas ★ \$5 Draft Beer

JOIN US FOR BRUNCH ★ SATURDAY & SUNDAY ★ 10:00AM TO 2:00PM