

SOUPS ★ SALADS

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

SOUTHWEST SALAD \$14
blackened chicken, mixed greens,
corn, cheddar, black beans, avocado,
red onion, cherry tomato, tortilla
strips, house chipotle dressing

**QUINOA ★ MUSHROOM
SALAD (V) \$10**
quinoa blend, arugula, shiitake
mushrooms, onion, garlic,
house sesame dressing

ADD BLACKENED CHICKEN \$4
GRILLED CHICKEN \$4
GRILLED SALMON \$8

Oysters on the Half Shell

HALF DOZEN \$16 | FULL DOZEN \$30

yuzu mignonette, house spiced lime

\$1 OYSTERS

HAPPY HOUR IS EVERYDAY! 5:00-6:30PM

SNACKS

**BEER BATTERED
WISCONSIN CHEESE CURDS (V) \$9**
house curd sauce

CHICKEN DRUMETTES
3 FOR \$7 / 5 FOR \$11
choice of sauce: buffalo or sweet sesame

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

SWEET POTATO FRIES (V) \$6
spicy aioli

FOR THE TABLE

PRIME RIB POUTINE \$12
shaved house prime rib, pub fries,
sauteed bell peppers and onions,
garlic, curry gravy, fontinella

FOGACCIA MASCARPONE (V) \$9
ADD PROSCIUTTO + \$4
parmesan, mozzarella, provolone,
truffle oil, arugula

LAMB CHOPS (2) \$10
panko and herb crusted new zealand
lamb, yuzu pickle, tzatziki sauce

WHITEFISH DIP \$8
new england salt cod, paprika,
toasted sourdough

CRISPY CALAMARI \$12
rhode island squid, marinara, tartar

DUCK LETTUCE WRAPS \$14
maple leaf farms duck breast,
bib lettuce, kimchi, carrots,
green onion, bean spouts,
sesame sauce

TUNA TARTARE \$13
yellowfin tuna, sweet soy,
cucumber avocado puree,
sesame, house wonton chips

West Loop SUSHI

SUSHI ★ SASHIMI

\$7 EACH

(2 PIECES/ORDER)

TUNA
YELLOWTAIL

MARINATED SALMON

SUSHI ROLLS (4 PIECES | 8 PIECES)

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

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

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

EAST COAST \$8/\$15
yellowtail, marinated salmon, avocado, mint,
tempura crumb, wasabi mayo, eel sauce, salmon roe

BLACK RICE SPICY TUNA \$6/\$11
sesame chili oil, masago, tempura flake, mayo

BLACK RICE SPICY SHRIMP \$6/\$11
sesame chili oil, masago, green onion, mayo, eel sauce

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

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

BURGERS ★ SANDWICHES

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

THE MADISON BURGER \$14
mashima reserve wagyu beef, hooks 1yr cheddar,
charred onions, special sauce, yuzu pickle, potato bun
ADD APPLEWOOD SMOKED BACON + \$2

SMOKED FONTINA BURGER \$15
mashima reserve wagyu beef, smoked fontina,
house bacon jam, crispy onion,
unagi sauce, potato bun

GOUDA JALAPENO BURGER \$15
mashima reserve wagyu beef, pickled jalapeno,
marieke gouda jalapeno, tomato
house chipotle sauce, potato bun
ADD APPLEWOOD SMOKED BACON + \$2

SHAVED PRIME RIB SANDWICH \$16
house prime rib, sauteed bell peppers and onions,
fontinella, horseradish cream, tuscan roll

SESAME CRUSTED AHI TUNA SANDWICH \$17
pacific filet, lettuce, tomato, pickled ginger,
sesame miso, wasabi mayo, potato bun

BLACKENED CHICKEN SANDWICH \$13
miller's amish chicken breast, avocado, pickled red onion, bib lettuce,
marieke gouda jalapeno, house chipotle sauce, potato bun

REUBEN SANDWICH \$15
house corned beef, sauerkraut, fontinella,
thousand island, marbled rye

CAJUN FISH SANDWICH \$15
north atlantic flounder, house slaw, sourdough ciabatta

Fork & Knife

THE MADISON HOUSE PRIME RIB

LIMITED AVAILABILITY

slow roasted daily
served with roasted garlic mashed potatoes,
caramelized pearl onions, broccolini, pickled radish,
natural beef jus, and horseradish cream

12 OZ. \$27

16 OZ. \$32

STEAK FRITES \$25

12oz midwestern ribeye, whipped bearnaise,
hand cut fries, roasted garlic aioli

CHIMICHURRI SALMON \$22

8oz north atlantic filet, sauteed asparagus,
sesame miso, house quinoa blend

BEER BATTERED FISH & CHIPS \$19

atlantic flounder, Lagunitas IPA batter,
house tartar, pub chips

SEARED AHI TUNA \$23

6oz sliced sesame crusted pacific filet, miso marinade,
grilled bok choy, cucumber avocado puree,
lemongrass black rice pilaf

Happy Hour is Everyday

5pm to 6:30pm ★ \$1 Oysters ★ \$5 Cocktails ★ \$5 Draft Beer

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