



TAKE OUT & DELIVERY

ORDER ONLINE * WWW.EATATMADISON.COM * 312-566-4121

From The Sushi Bar

SUSHI ROLLS (8 PIECES PER ORDER)

- WEST COAST ROLL**..... \$15
tuna, yellowtail, cilantro, avocado, jalapeno, wasabi mayo, eel sauce, spicy mayo, wasabi tobiko, wrapped in soy paper, (10pc)
 - EAST COAST ROLL**..... \$15
yellowtail, marinated salmon, avocado, mint, tempura crumb, wasabi mayo, eel sauce, salmon roe
 - TRUFFLED TUNA ROLL**..... \$13
truffle oil, avocado, parmesan, chili fresno, wrapped in soy paper
 - JALAPENO SALMON ROLL**..... \$12
sweet potato, jalapeño, salmon, spicy mayo, tempura crumb, wrapped in marbled nori
 - BANTRY BAY ROLL**..... \$11
house sweet soy salmon, avocado, eel sauce
 - BLACK RICE SPICY TUNA ROLL**..... \$11
sesame chili oil, masago, tempura flake, mayo
 - BLACK RICE SPICY SHRIMP ROLL**..... \$11
sesame chili oil, masago, green onion, mayo, eel sauce
 - MUSHROOM ROLL (V)**..... \$8
shiitake, tempura enoki mushroom, onion, avocado, sesame
 - SWEET POTATO ROLL (V)**..... \$8
curry mayo, chive, pickled radish, eel sauce
- ### SUSHI AND SASHIMI (2 PIECES PER ORDER)
- MARINATED SALMON**..... \$7
 - TUNA**..... \$7
 - YELLOWTAIL**..... \$7

~Soups & Salads

- CREAM OF BROCCOLI SOUP**..... \$4 CUP/\$6 BOWL
- 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 OR GRILLED CHICKEN**..... \$4
- ADD GRILLED SALMON**..... \$8

~Snacks

- CHICKEN DRUMETTES**..... \$3 FOR 7 OR 5 FOR \$11
choice of sauce: buffalo or sweet sesame
- BEER BATTERED WISCONSIN CHEESE CURDS (V)**..... \$9
house curd sauce
- HAND CUT FRIES (V)**..... \$5
roasted garlic aioli
- SWEET POTATO FRIES (V)**..... \$6
spicy aioli

Appetizers

- PRIME RIB POUTINE**..... \$12
pub fries, sauteed bell peppers and onions, curry gravy, provolone
- FOGACCIA MASCARPONE (V)**..... \$9
parmesan, mozzarella, provolone, truffle oil, arugula
ADD PROSCIUTTO * \$4
- WHITEFISH DIP**..... \$8
new england salt cod, paprika, toasted sourdough
- LAMB CHOPS (2)** \$10
panko and herb crusted new zealand lamb, yuzu pickle, house tzatziki sauce
- TUNA TARTARE**..... \$13
yellowfin tuna, cucumber avocado puree, sweet soy, sesame, house wonton chips
- DUCK LETTUCE WRAPS**..... \$14
maple leaf farms duck breast, bib lettuce, kimchi, green onion, bean sprouts, house sesame sauce
- CRISPY CALAMARI**..... \$12
rhode island calamari, house marinara, tartar sauce

Burgers & Sandwiches

- SERVED WITH HAND CUT FRIES**
- SUBSTITUTE SWEET POTATO FRIES + \$1**
- MADISON BURGER (ADD BACON *\$2)**..... \$14
mashima reserve wagyu beef, hooks 1yr cheddar, charred onions, special sauce, yuzu pickel, potato bun
- SMOKED FONTINA BURGER**..... \$15
mashima reserve wagyu beef, smoked fontina, house bacon jam, crispy onions, unagi sauce, potato bun
- SHAVED PRIME RIB SANDWICH**..... \$16
sauteed bell peppers and onions, provolone, orseradish cream, tuscan roll
- SESAME CRUSTED AHI TUNA SANDWICH**..... \$17
pacific filet, ettuce, tomato, pickled ginger, sesame miso, house wasabi mayo, potato bun
- CAJUN FISH SANDWICH**..... \$15
north atlantic flounder, house slaw, sourdough ciabatta
- BLACKENED CHICKEN SANDWICH**..... \$13
miller amish chicken breast, avocado, tomato, pickled red onion, bib lettuce, gouda jalapeno, house chipotle sauce, sourdough baguette
- REUBEN SANDWICH**..... \$15
house corned beef, sauerkraut, provolone, thousand island, marbled rye

Entrees

- HOUSE PRIME RIB** 12 OZ FOR \$27 / 16 OZ FOR \$32
slow roasted dialy, served with roasted garlic mashed potatoes, caramelized pearl onions, broccolini, pickled radish, natural beef jus, and horseradish cram
- STEAK FRITES, 12 OZ**..... \$25
midwestern ribeye, whipped bearnaise, hand cut fries, roasted garlic aioli
- CHIMICHURRI SALMON, 8 OZ**..... \$22
north atlantic salmon, grilled asparagus, sesame miso, house quinoa blend
- FISH & CHIPS**..... \$19
north atlantic flounder, Lagunitas IPA batter, house tartar, pub chips
- SEARED AHI TUNA, 6OZ**..... \$23
sliced sesame crusted pacific filet, miso marinade, sauteed bok choy, cucumber avocado puree, lemongrass black rice pilaf