

# Sushi Rolls

(4 PIECES | 8 PIECES)

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

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

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

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

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

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

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

**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

**BASIL & PEA SOUP (V)**  
olive oil, parmesan, dehydrated basil  
**CUP \$5 BOWL \$8**

**HOUSE SALAD (V) \$6**  
mixed greens, cucumber, radish, cherry tomato, feta, crouton, house honey red wine vinaigrette

**STEAK SALAD \$16**  
sliced butcher's steak, boston lettuce, arugula, avocado, grilled red onion, tomato, feta, house ranch dressing

**QUINOA \* MUSHROOM SALAD (V) \$9**  
quinoa blend, arugula, mixed greens, shiitake mushrooms, onion, garlic, radish, house sesame dressing  
**ADD BLACKENED CHICKEN \$5**  
**GRILLED CHICKEN \$5**  
**GRILLED SALMON \$8**

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

**CHOPPED CHICKEN CAESAR SALAD \$14**  
grilled chicken, romaine, bacon, shiitake crumble, shaved parmesan, croutons, house caesar dressing

## Oysters on the Half Shell

**HALF DOZEN \$16 | FULL DOZEN \$30**  
yuzu mignonette, house spiced lime

**\$1 OYSTERS**  
**FRIDAY & SATURDAY**  
**5:00-7:00PM**

## SNACKS

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

**TEMPURA BRUSSELS SPROUTS (V) \$9**  
ground roasted peanuts, house ginger honey sauce

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

**DUCK FAT FRIES \$6**  
parmesan, parsley, roasted garlic aioli

**SWEET POTATO FRIES (V) \$6**  
spicy aioli

## FOR THE TABLE

**WAGYU BEEF TARTARE \$14**  
imperial wagyu, yuzu mustard, shallot, chive, smoked egg yolk, house caper sauce, toasted sourdough

**DUCK LETTUCE WRAPS \$15**  
maple leaf farms duck breast, bib lettuce, kimchi, carrots, green onion, bean spouts, house sesame sauce

**GRILLED LAMB CHOPS (3) \$15**  
asian style marinated new zealand lamb, mixed greens, house yogurt and mint dressing

**WHITEFISH DIP \$11**  
new england cod, salmon roe, rosemary oil, paprika, toasted sourdough

**ROCK SHRIMP \$12**  
crispy kale, smoked sweet paprika sauce

**ARTISAN CHEESE PLATE (V) \$14**  
raspberry bellavitano, soft marisa, honey, fruit, toasted focaccia

**SALUMI & CHEESE PLATTER \$19**  
soppressata, prosciutto di parma, soft marisa, raspberry bellavitano, honey, olives, fruit, toasted focaccia

## Fork & Knife

### STEAK FRITES \$24

8oz sliced butcher's steak, whipped bearnaise, duck fat 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, house tartar, french fries

### RED WINE BRAISED SHORT RIB \$26

8oz slow cooked short rib, roasted garlic mashed potatoes, crispy onions, natural beef jus, broccolini, radish

### ROASTED CHICKEN \$20

sliced miller's amish chicken, spiced ajard, corn salsa

## WAGYU BURGERS

CHOICE OF DUCK FAT FRIES OR SWEET POTATO FRIES  
SUBSTITUTE HOUSE SALAD + \$2

ADD APPLEWOOD SMOKED BACON • \$2

### THE MADISON BURGER \$14

mashima reserve wagyu beef, hooks 1yr cheddar, charred onions, special sauce, yuzu pickle, potato bun

### 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

## SANDWICHES

CHOICE OF DUCK FAT FRIES OR SWEET POTATO FRIES  
SUBSTITUTE HOUSE SALAD + \$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

### TRUFFLED MASCARPONE SANDWICH (V) \$12

parmesan, mozzarella, provolone, tomato, arugula, focaccia bread  
ADD PROSCIUTTO • \$2

### CAJUN FISH SANDWICH \$15

north atlantic flounder, house slaw, sourdough

## Happy Hour is Everyday

*Sunday* \$1 DRAFT BEERS\*\* \* *Monday* BURGER AND A BEER FOR \$10\*\* \* *Tuesday* HALF PRICE SUSHI AND BOTTLES OF WINE/SAKE\*\*

*Wednesday* \$1 GLASSES OF WINE\*\* \* *Thursday* \$1 CHICKEN DRUMETTES\*\* \* *Friday & Saturday* \$1 OYSTERS, \$5 COCKTAILS AND BEER\*\*

\* 5pm to close \*\* 5pm to 7pm ‡ valid with \$15 minimum food purchase, limit 2 per person