

# 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, spicy mayo, tempura crumb

### WEST COAST \$8/\$15

tuna, yellowtail, cilantro, avocado, jalapeno, wasabi mayo, eel sauce, spicy mayo, tobiko, wrapped in soy paper (5pc/10pc)

### 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

# SOUPS \* SALADS

## 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) \$8

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

# Raw Bar

## HAMACHI CRUDO \$10

lemon, strawberry, basil, pickled fresno & radish

## 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

## STEAK TARTARE \$14

imperial wagyu, citrus mustard, shallot, chive, quail egg, house caper sauce, toasted sourdough

## CRISPY ROCK SHRIMP \$13

smoked sweet paprika sauce, crispy kale

## NEW ENGLAND WHITEFISH DIP \$11

cod, salmon roe, rosemary oil, paprika, toasted sourdough

## NEW ZEALAND LAMB CHOPS (3) \$15

grilled asian style marinated lamb, mixed greens, house yogurt and mint dressing

## MARYLAND CRAB CAKES (2) \$14

pan seared atlantic jumbo lump blue crab, purple sweet potato, house remoulade

## BEER STEAMED P.E.I. MUSSELS \$13

spicy miso, tomato, parmesan, toasted baguette

## HAND-MADE BURRATTA (V) \$13

honey balsamic, arugula, roasted eggplant, basil, cherry and sun-dried tomato, toasted baguette

ADD PROSCIUTTO DI PARMA + \$4

## AHI TUNA TARTARE \$14

avocado mousse, white miso ginger, ponzu, crispy ginger, house wonton chips

# Fork & Knife

## STEAK FRITES

8oz sliced butcher's steak, whipped bearnaise, shishito peppers, duck fat fries, roasted garlic aioli. .... \$25

## ALASKAN HALIBUT

7oz pan seared pacific northwest filet, sauteed spinach, fondant potato, leek and caper sauce. .... \$26

## CHIMICHURRI SALMON

8oz north atlantic filet, sauteed asparagus, sesame miso, house quinoa blend ..... \$23

## BEER BATTERED FISH & CHIPS

atlantic flounder, house tartar, french fries. .... \$19

## RED WINE BRAISED SHORT RIB

8oz slow cooked short rib, roasted garlic mashed potatoes, crispy onions, natural beef jus, broccolini, radish. .... \$26

## ROASTED CHICKEN

sliced miller's amish chicken, caramelized brussels sprouts, walnuts, roasted garlic mashed potatoes, soy butter sauce ..... \$20

# 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

1027 W. MADISON STREET CHICAGO ILLINOIS 60607  
 WWW.EATATMADISON.COM \* TEL: 312 566 4121  
 SUNDAY 5:00-9:30PM \* MONDAY TO THURSDAY 5:00-10:30PM \* FRIDAY TO SATURDAY 5:00PM-12:30AM  
 BRUNCH ON SATURDAY AND SUNDAY 10:00AM-2:00PM

## DINNER MENU

*An Urban American Restaurant*

# THE MADISON BAR \* KITCHEN

## WINE LIST

GLASS CARAFE BOTTLE

### SPARKLING

<b>PORTELL, BRUT CAVA</b> Conca de Barberà, Spain	11	22	44
<b>ADRIANO ADAMI, GARBEL PROSECCO</b> Veneto, Italy	12	24	48
<b>LECLERC BRIANT BRUT CHAMPAGNE</b> Epernay, France			75

### WHITE

UNOAKED, CRISP, CITRUSY

<b>DOMAINE DE PAJOT, SAUVIGNON BLANC</b> Cotes De Gascogne, France	10	20	40
<b>R. STUART &amp; CO. WINERY, BIG FIRE PINOT GRIS</b> Oregon, United States	11	22	44
<b>MOHUA, SAUVIGNON BLANC</b> Marlborough, New Zealand	13	26	52
<b>LIEU DIT, CHENIN BLANC</b> Santa Ynez, California			65
<b>OFF-DRY, FRUIT DRIVEN, FRESH</b>			
<b>SAVIAH CELLARS, THE JACK RIESLING</b> Washington, US	10	20	40
<b>D'ARENBERG, THE STUMP JUMP</b> Adelaide Hills, Australia			58
<b>PETER LAUER, BARREL X RIESLING</b> Mosel, Germany			62

PLUSH, STONE FRUIT, LAYERED

<b>HESS SELECT, SHIRTAIL CHARDONNAY VINEYARD</b> California	12	24	48
<b>BROOKS, AMYCAS CUVÉE</b> Willamette Valley, Oregon			60
<b>WIND GAP, TROUSSEAU GRIS</b> Russian River Valley, United States			72

GLASS CARAFE BOTTLE

### ROSE

<b>DOMAINE MONTROSE, VIN DE PAYS DE COTES DE THONGUE ROSE</b> Languedoc-Roussillon, France	11	22	44
<b>GOUGUENHEIM, SPARKLING MALBEC ROSÉ</b> Mendoza, Argentina	12	24	48
<b>DAVIS FAMILY VINEYARDS, ROSE DE NOIR</b> Russian River Valley, California			75

### RED

DELICATE, RED FRUIT, SNAPPY ACIDITY

<b>TERUM GARNACHA</b> Aragon, Spain	11	22	44
<b>WILLAKENZIE ESTATE GISELE, PINOT NOIR</b> Willamette Valley, Oregon	13	26	52
<b>BODEGAS ONTANON, RIOJA RESERVA</b> Rioja, Spain			60
<b>FUNKDAFIED, EARTH DRIVEN, CRAVES FOOD</b>			
<b>FINCA DECERO WINERY, AGRELO MALBEC</b> Mendoza, Argentina	13	26	52
<b>CASTELLO DI BOSSI, CHIANTI CLASSICO</b> Tuscany, Italy	14	28	56
<b>MAS DE GOURGONNIER, LES BAUX-DE-PROVENCE ROUGE</b> Provence, France			65

INTENSE RED/DARK FRUIT, WELL-FRAMED TANNINS

<b>FOXGLOVE, CABERNET SAUVIGNON</b> Paso Robles, California	13	26	52
<b>TENSHEN, RED BLEND</b> (SYRACH, GRENACHE, PETITE SIRAH, MERLOT) Santa Barbara California	15	30	60
<b>MARCO PARUSSO, LANGHE NEBBIOLO</b> Piedmont, Italy			75
<b>INKBLOT, CABERNET FRANC</b> Lodi, California			85

EST 2010

UNION HOSPITALITY  
 GROUP

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