

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

BLISTERED SHISHITO PEPPERS (V) \$7

beer batter, ginger honey sauce

DUCK FAT FRIES \$6

parmesan, parsley, roasted garlic aioli

SWEET POTATO FRIES (V) \$6

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 potato, house remoulade

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

spicy miso, tomato, parmesan, toasted baguette

HAND-MADE BURRATA (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, pickled cauliflower, leek & 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 free bird'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

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
All Specials Are Not Available on United Center Event Dates