

THE
MADISON
BAR * KITCHEN

**TAKE OUT &
DELIVERY**

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

Sushi Rolls

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.....\$13
sweet potato, jalapeño, salmon, spicy mayo, tempura crumb, wrapped in marbled nori

BANTRY BAY ROLL.....\$12
house sweet soy salmon, avocado, eel sauce

BLACK RICE SPICY TUNA ROLL.....\$12
sesame chili oil, masago, tempura flake, mayo

BLACK RICE SPICY SHRIMP ROLL.....\$12
sesame chili oil, masago, green onion, mayo, eel sauce

MUSHROOM ROLL (V).....\$9
shiitake, tempura enoki mushroom, onion, avocado, sesame

SWEET POTATO ROLL (V).....\$9
curry mayo, chive, pickled radish, eel sauce

Snacks & Appetizers

BEER BATTERED WISCONSIN CHEESE CURDS (V).....\$10
house curd sauce

BLISTERED SHISHITO PEPPERS (V).....\$7
beer batter, ginger honey sauce

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

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

KING CRAB MAC & CHEESE.....\$15
becher's flagship cheddar, smoked fontina, american, marscapone, pank, cavatappi noodle

PRIME STEAK TARTARE.....\$16
yuzu mustard, shallot, chive, smoked egg yolk, house caper sauce, toasted sourdough

NEW ZEALAND LAMB CHOPS (3).....\$16
grilled asian style marinated new zealand lamb, mixed greens, house yogurt and mint dressing

MARYLAND CRAB CAKES (2).....\$15
pan seared atlantic jumbo lump crab, purple potato, house remoulade

CRISPY ROCK SHRIMP.....\$14
smoked sweet paprika sauce, crispy kale

TEMPURA BRUSSELS SPROUTS (V).....\$10
ground roasted peanuts, house ginger honey sauce

HAND-MADE BURRATA (V).....\$15
honey balsamic, arugula, roasted eggplant, basil, heirloom and sun-dried tomato, toasted baguette. ADD PROSCIUTTO DI PARMA + \$4

AHI TUNA TARTARE.....\$16
avocado mousse, white miso ginger, ponzu, house wonton chips

~Soups & Salads

BUTTERNUT SQUASH SOUP.....\$7
white miso, chive, butternut squash chips

HOUSE SALAD (V).....\$7
mixed greens, cucumber, radish, cherry tomato, feta, croutons, house honey red wine vinaigrette

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

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

SOUTHWEST SALAD.....\$15
blackened chicken, mixed greens, corn, cheddar, black beans, avocado, red onion, cherry tomato, tortilla strips, house chipotle dressing

QUINOA & MUSHROOM SALAD (V).....\$9
quinoa blend, arugula, mixed greens, shiitake mushrooms, onion, garlic, radish, house sesame dressing

ADD BLACKENED CHICKEN.....\$5

ADD GRILLED CHICKEN.....\$5

ADD GRILLED SALMON.....\$8

Burgers & Sandwiches

CHOICE OF DUCK FAT FRIES, SWEET POTATO FRIES, OR HOUSE SALAD

MADISON BURGER (ADD BACON +\$2).....\$15
mashima reserve wagyu beef, hooks 1yr cheddar, charred onions, special sauce, yuzu pickel, potato bun

SMOKED FONTINA BURGER (ADD BACON +\$2).....\$16
mashima reserve wagyu beef, smoked fontina, house bacon jam, crispy onions, unagi sauce, potato bun

GOUDA JALAPENO BURGER (ADD BACON +\$2).....\$16
mashima reserve wagyu beef, pickled jalapeno, marieke gouda jalapeno cheese, tomato, house chipotle sauce, potato bun

ALASKAN KING CRAB ROLL.....\$20
fennel slaw, chimichurri butter, brioche bun, pickled vegetables

SHAVED PRIME RIB SANDWICH.....\$19
30 day aged house prime rib, caramelized onions, fontinella, creamy horseradish, tuscan roll

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

BLACKENED AMISH CHICKEN SANDWICH.....\$15
free bird's mish chicken breast, avocado, heirloom tomato, pickled red onion, bib lettuce, gouda jalapeno, house chipotle sauce, potato bun

Entrees

BUTCHER'S STEAK FRITES.....\$27
30 day aged black angus butcher's steak, whipped bearnaise, shishito peppers, hand cut fries, roasted garlic aioli

ALASKAN HALIBUT.....\$29
pan seared pacific northwest filet, sauteed spinach, fondant potato, pickled cauliflower, leek & caper sauce

RED WINE BRAISED SHORT RIB.....\$28
5 hour slow cooked short rib, roasted garlic mashed potatoes, crispy onions, natural beef jus, broccolini, radish

ROASTED AMISH CHICKEN.....\$21
freebird's amish chicken, caramelized brussels sprouts, walnuts, roasted garlic mashed potatoes, soy butter sauce.

CHIMICHURRI SALMON.....\$24
north atlantic salmon, grilled asparagus, sesame miso, house quinoa blend

BEER BATTERED FISH & CHIPS.....\$19
atlantic cod, Lagunitas IPA batter, smoked paprik sauce, house tartar, duck fat fries