



# TAKE OUT & DELIVERY

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

## Sushi Rolls

### SUSHI ROLLS (8 PIECES PER ORDER)

- MADISON RAINBOW ROLL**..... \$18  
alaskan king crab, salmon, yellowtail, tuna, cucumber, masago mayo, avocado, sweet soy, macerated strawberry
- SURF & TURF ROLL**..... \$18  
shrimp tempura, beef tataki, avocado, grilled asparagus, sweet soy, unagi sauce, spicy mayo, serrano, crispy onion
- CRUNCHY SPICY TUNA ROLL**..... \$13  
black rice, chili oil, masago, mayo, cucumber, tempura crumb, red tobiko
- SPICY GODZILLA**..... \$15  
black rice, spicy shrimp, cucumber, tempura crumb, cream cheese mayo, wasabi mayo, unagi sauce
- JALAPENO SALMON ROLL**..... \$13  
sweet potato tempura, spicy mayo, green onion unagi sauce, tempura crumb
- WEST COAST ROLL**..... \$15  
tuna, yellowtail, cilantro, avocado, jalapeno, wasabi mayo, unagi sauce, spicy mayo, wasabi tobiko, wrapped in soy paper
- MUSHROOM ROLL (V)**..... \$10  
shiitake, tempura enoki mushroom, pickled radish, avocado, sesame, unagi 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
- KING CRAB MAC & CHEESE**..... \$15  
beeher'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 (V)**..... \$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 SALMON**..... \$8

## Burgers & Sandwiches

### CHOICE OF DUCK FAT 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
- 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
- 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**..... \$28  
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**..... \$27  
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