



T H E

MADISON  
CLUB

L O U N G E

## Tiffany Glass Tapas

Choice of ONE \$8, Choice of TWO \$14,  
Choice of Three \$20

- ◆ 4 Cheese n' Mac

gruyere, cheddar, american, mozzarella

- ◆ Crispy tiger shrimp

Spicy kewpie mayonnaise, tobiko caviar, chives

- ◆ Four-citrus sea scallop ceviche

Persian cucumber, cilantro

- ◆ Dried wild mushroom rubbed beef tenderloin

Citrus-truffle, hass avocado, scallion

- ◆ Free-range fried chicken bites (chicharron de pollo)

Fried plantain, chimichurri sauce

## Champagne & Sparkling

CHANDON BRUT 187ML	12
CHANDON ROSE 187ML	11
LA MARCA PROSECCO	14
CHATEAU STE MICHELLE BRUT	13
G.H. MUMM CUVÉE PRIVILAGE	20 / 90btl
VEUVE CLICQUOT BRUT YELLOW LABEL	145btl
PIPER-HEIDSIECK BRUT CUVÉE	130btl
MOET & CHANDON "IMPERIAL " BRUT	140btl

## AGED SPIRITS

### SMALL BATCH BOURBONS & RYE

BASIL HAYDEN 15

BULLEIT BOURBON 14

BULLEIT RYE 14

CROWN ROYAL 14

DALMORE 12 YR 16

DALMORE 15YR 20

JACK DANIELS KENTUCKY BOURBON 12

JAMESON IRISH WHISKEY 13

JIM BEAM BOURBON 12

KNOB CREEK BOURBON 15

MAKER'S MARK BOURBON 14

WOODFORD RESERVE 16

### SINGLE MALTS

CHIVAS REGAL 12YR 14

GLENFIDDICH 12 YR 15

GLENLIVET 12 YR 15

JOHNNIE WALKER BLACK 16

JOHNNIE WAKER RED 13

LAGAVULAN 20

LAPHROIG 10YR 16

MACALLAN 12YR 18

MACALLAN 18YR 35

### COGNACS

COURVOISIER VS 13

HENNESSY VS 13

REMY VSOP 15

### PORT

SANDEMAN'S 20YR 15

SANDEMAN'S RESERVE 13

## Favorites

### Soup Of The Day \$10

### French Onion Soup \$11

### Grand Dame of Madison Caesar Salad \$15

Hearts of romaine, croutons and caesar dressing

Personalize your salad with Sliced Chicken \$5, Grilled Shrimp \$8 or Salmon \$8.50

### Cobb Salad \$20

Hass avocado, heirloom tomatoes, smoked bacon, chopped hard boiled eggs, diced chicken and crumbled blue cheese

### \*Maryland Crab Cake \$16

Original Chesapeake Bay recipe with sweet n' spicy slaw and roasted red pepper aioli

### \*Double Cheese Mini Angus Burgers \$18

Smoked gouda and Wisconsin sharp cheddar crowned with a spicy mayonnaise

### \*\*"Boiler Room" Chicken Wings \$18.25

(Your choice, Buffalo, Sweet 'N' Spicy, Angry Chipotle)

Celery and carrot sticks (Blue Cheese Dressing Or Buttermilk Ranch)

### \*Chicken Sandwich \$19

Marinated grilled breast of chicken with ginger mayonnaise, grilled pineapple, hass avocado, guava preserve, and served with french fries

### \*Fish Tacos \$17

Seasonal catch prepared with lime, guacamole and cabbage slaw

### Hummus and Naan \$13

Traditional style with roasted peppers accompanied by buttery Naan

### Charcuterie & Terrine \$19

Maestri Prosciutto Cotto, Biellese Coppa Picante, Biellese Bresaola, and Chicken Terrine

### Corn Risotto \$17

Sweet corn, cherry tomatoes, mushrooms, macadamia nuts sautéed with rice and EVOO and a splash of white wine

### Artisanal Cheese \$19

Tomme de Savoie, dorset, mimolette, crottin, gorgonzola, with Pear Jam and Country Breads

### \*Quesadilla \$18

Diced chicken, jack cheese, scallions, chipotle aioli and mango-papaya salsa

### Marguerita Pizza \$ 18

Artisanal flatbread, house made marinara, fresh mozzarella, and fresh basil

Customize Your Pizza with Your choice of **\$1.50 Each**; Pepperoni, Spicy Chorizo, Mushrooms and Bell Peppers

### \*Roosevelt Burger \$20

Angus Beef, Bibb Lettuce, Heirloom Tomato, Slice Onion on a Brioche Bun

Add your favorite to your burger: **\$1.50 Each**

Maple Peppered Bacon, Hass Avocado, Caramelized Onion, Sautéed Mushrooms

Wisconsin Aged Cheddar, Swiss, Pepper jack, Blue, Provolone and American Cheese

## Full Dinner Selections

*(full dinner selections accompanied by house salad or cup of soup du jour)*

### Guy Lombardo Ribeye Steak \$36

Oven roasted potatoes served with braised hearts of romaine lettuce

### Broiled Atlantic Salmon \$33

Dried zest rubbed prepared with brochette of root vegetables and citrus white butter sauce

### Ragu' Bolognese Pasta \$25

Classic style sauce over linguini, fresh basil and generously shaved asiago cheese

### Zucchini Squash Spaghetti \$23

With Spigarello Hazelnut Pesto

**Please Ask Your Server for  
Chef's Finale Selections!**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

**Cocktails \$15****BOULEVARDIER**

woodford reserve, campari, sweet vermouth

**MAKER'S MARK OLD FASHIONED**

maker's mark bourbon, muddled black cherries, finest call bar syrup, dash of angostura bitters

**NEW YORK SOUR**

jack daniels's tennessee whiskey, fresh lemon juice, finest call bar syrup

**EMPLOYEES ONLY MANHATTAN**

woodford reserve &amp; grand marnier

**SPARKLING PEACH COSMO**

stoli Vodka, peach schnapps, cranberry juice, bar syrup, a marca prosecco

**ABSOLUT MULE**

absolut fresh lime juice, topped with ginger beer

**GIN GIN FIZZ**

beefeater gin domaine de canton ginger liqueur, lime juice

**NEGRONI AMERICANO**

Tanqueray gin, sweet vermouth, campari

**BLOODY MARY**

stolichnaya vodka, finest call bloody mary mix

**BEER****DRAFT 9 / 10.5**

CONEY ISLAND PILSNER

SAMUEL ADAMS BOSTON LAGER

STELLA ARTOIS

BLUE MOON BELGIAN WHITE

BUD LIGHT

GOOSE ISLAND IPA

**BOTTLE 8**

BUDWEISER

CORONA EXTRA

MODELO ESPECIAL

HEINEKEN

MILLER LITE

MICHELOB ULTRA

CORONA LIGHT

DOS EQUIS

LAGUNITAS IPA

ANGRY ORCHARD CRISP APPLE

SAMUEL ADAMS SEASONAL

CONEY ISLAND HARD ROOT BEER

COORS LIGHT

O'DOULS

**White Wines****6oz/9oz****Btl**

White Zinfandel

Beringer classics, California

10/14

38

Riesling

Chateau ste michelle, columbia valley

12/19

46

50 degree, rheingan, germany

12/17

54

Pino Grigio

Stellina di note, dell venezie Italy

10/14

40

Maso canali, doc estate

14/18

55

Sauvignon Blanc

Rodney strong "charlotte's home"

14/20

55

Esk valley, Marlborough new Zealand

13/18.5

50

Chardonnay

Canyon Road Chardonnay

10 /14

39

Kendall Jackson chardonnay

14.50/20.5

56

Sonoma cutrer "Russian river ranches"

17/21

63

Wente

14/20

54

Landmark overlook

15/21

55

**Red Wines****6oz/9oz****Btl**

Pinot Noir

Canyon road pinot noir

10/14

39

Erath vineyard, Oregon

15/22.5

55

"A" acacia

16/23

60

Merlot

Canyon Road Merlot

11/15

42

Chateau ste jean

16/22.5

60

Shiraz

Rosemont shiraz

13/18.5

50

Cabernet Sauvignon

Canyon Road Cab Sauvignon

11/15

39

louis m. martini Sonoma California

14/20

54

Oberon, napa county California

19/25

75

Beringer cabernet founder estates

16/22.5

60

Red Specialties

Don Miguel gascon, Malbec argentina

13/17

50

Zinfandel

Ravenswood, California

14/20

54