

Dinner Menu Collection

Thank you for considering Madison's Grill for your upcoming Dinner Reception, we look forward to providing you and your guests with the ultimate Fine Dining Experience.

We are pleased to present our Dinner Menu Collection – Our kitchen has created a selection of Starters & Finishing Courses to compliment any Entrée your Guests may select

We recommend that parties of 8 Guests or more choose a Pre Set Menu. Kindly Note we are pleased to tailor your menu to best suit any dietary or budgetary requirements

May we recommend the addition of our 4 Star accommodations to enhance your experience?

Our Designer Guestrooms Feature Fireplaces, Luxurious Bedding, Evening Wine & Cheese Delivery & Complimentary a la carte Breakfast in Madison's Grill each morning.

To coordinate the details of your event, please contact:

Kevin Rutkowski
Food & Beverage Manager
780-423-3600 ext. 106
madisons@unionbankinn.com

For General Reservations, Please Contact Madison's Grill 780-401-2222

Premier Dinner Menu

I

Amuse Bouche

Chef Inspired

II

Classic Caesar

Inn Made Dressing, Herb Croutons,
Crispy Capers, Grana Padano, Pancetta Crisp

Or

Spiced Orange & Arugula

Wild Arugula, Orange Clove Vinaigrette, Fennel,
Red Onion & Poppy Seeds

Or

Butternut and Sage

Lightly Spiced Butternut Squash Soup, Crème Fraiche & Sage

III

Lemon Sorbet

Fiesta Sparkling Wine

IV

Lamb Shank

Juniper and Sage Braised Lamb Shank,
Red Wine Braised Cabbage, Roasted Turnips

Or

Organic Chinook Salmon

Certified Organic Farmed Chinook Salmon, Lemon Saffron Risotto, Blistered Cherry Tomato,
Sautéed Wild Mushrooms, Fennel Chutney

Or

Florentine Chicken Supreme

Spinach and Feta Stuffed Chicken Supreme, Boar Bacon Seared Brussel Sprouts,
Butter Seared Gnocchi

V

Chef's Dessert Selection

\$84 Per Person

Deluxe Dinner Menu

I

Amuse Bouche

Chef Inspired

II

Classic Caesar

Inn Made Dressing, Herb Croutons,
Crispy Capers, Grana Padano, Pancetta Crisp

Or

Spiced Orange & Arugula

Wild Arugula, Orange Clove Vinaigrette, Fennel,
Red Onion & Poppy Seeds

Or

Butternut and Sage

Lightly Spiced Butternut Squash Soup, Crème Fraiche & Sage

III

Winding Road Perogies

Winding Road Cheesery's Alpine Hard Cheese "Joseph" Filled Perogies,
Chive Crème Fraiche, Pancetta

Or

Braised Short Rib

Braised Beef Short Rib, Horseradish Parsnip Puree, Roasted Beets,
Pickled Mushrooms & Red Currents

IV

Florentine Chicken Supreme

Spinach and Feta Stuffed Chicken Supreme, Boar Bacon Seared Brussel Sprouts,
Butter Seared Gnocchi

Or

Beef Wellington

Petit Tender Wellington, Pomes Puree, Asparagus,
Madeira Glace de Viande

Or

Organic Chinook Salmon

Certified Organic Farmed Chinook Salmon, Lemon Saffron Risotto, Blistered Cherry Tomato,
Sautéed Wild Mushrooms, Fennel Chutney

V

Chef's Dessert Selection

\$94 Per Person

Executive Dinner Menu

I

Amuse Bouche

Chef Inspired

II

Butternut and Sage

Lightly Spiced Butternut Squash Soup, Crème Fraiche & Sage

Or

Grilled Endive & Beet

Grilled Endive, Roasted Beets, Apple, Pickled Shallots,
Feta, Toasted Walnuts, Lemon Dijon Dressing

III

Winding Road Perogies

Winding Road Cheesery's Alpine Hard Cheese "Joseph" Filled Perogies,
Chive Crème Fraiche, Pancetta

Or

Braised Short Rib

Braised Beef Short Rib, Horseradish Parsnip Puree, Roasted Beets,
Pickled Mushrooms & Red Currents

IV

Lemon Sorbet

Fiesta Sparkling Wine

V

Lamb Shank

Juniper and Sage Braised Lamb Shank,
Red Wine Braised Cabbage, Roasted Turnips

Or

Ratatouille

Baked Ratatouille, Quinoa Pilaf, Honey Stewed Cherry Tomato

Or

Bison Striploin

Saskatoon Glace de Viande, Maple Glazed Carrots,
Roasted Tri Colour Potatoes

Or

Sword Fish

Persian Lime Scented, Cajun Cous Cous, Fennel, Carrot,
Tart Red Current Gastric

VI

Chef's Dessert Selection

\$104 Per Person