

Lunch Menu Collection

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

We are pleased to present our Lunch 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

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 Lunch Menu

I

Spiced Orange & Arugula

Wild Arugula, Orange Clove Vinaigrette, Fennel,
Red onion, Poppy Seeds

II

Chicken Feta Florentine

Spinach and Feta Stuffed Breaded Chicken Breast,
Roasted Baby Potato, Pan Seared Brussel Sprouts

Or

Seared Salmon

Pan Seared Atlantic Salmon, Dill Risotto,
Seasonal Vegetables, Grilled Lemon

III

Chef's Choice Dessert

\$38 Per Person

Deluxe Lunch Menu

I

Spiced Orange & Arugula

Wild Arugula, Orange Clove Vinaigrette, Fennel,
Red onion, Poppy Seeds

Or

Southern Chicken Bites

Chef's Original Buttermilk Fried Chicken Served with
Peppercorn Ranch, Pickled Shallots and Garlic Arugula

II

Chicken Feta Florentine

Spinach and Feta Stuffed Breaded Chicken Breast,
Roasted Baby Potato, Pan Seared Brussel Sprouts

Or

Seared Salmon

Pan Seared Atlantic Salmon, Dill Risotto,
Seasonal Vegetables, Grilled Lemon

Or

Ratatouille

Baked Ratatouille, Quinoa Pilaf,
Honey Stewed Cherry Tomato

III

Chef's Choice Dessert

\$48 Per Person

Executive Lunch Menu

I

Spiced Orange & Arugula

Wild Arugula, Orange Clove Vinaigrette, Fennel,
Red onion, Poppy Seeds

Or

Southern Chicken Bites

Chef's Original Buttermilk Fried Chicken Served with
Peppercorn Ranch, Pickled Shallots and Garlic Arugula

Or

Soup De Jour

Seasonally Inspired Soup Served with
House Made Buttermilk Crackers

II

Chicken Feta Florentine

Spinach and Feta Stuffed Breaded Chicken Breast,
Roasted Baby Potato, Pan Seared Brussel Sprouts

Or

Seared Salmon

Pan Seared Atlantic Salmon, Dill Risotto,
Seasonal Vegetables, Grilled Lemon

Or

Steak Frites

AAA Striploin, Sautéed Mushrooms, Garlic
Roasted Ciabatta Bread & Inn Cut Fries

III

Chef's Choice Dessert

\$58 Per Person