

Madison's Grill Group Dinner Menus

For 8 to 24 Guests

The health and wellbeing of our guests and associates is important to us. We have introduced several new initiatives to help prevent the spread of COVID-19 in our community. Along with this single-use menu, you will notice effective physical distancing, enhanced cleaning processes and increased associate awareness.

While things may look different these days, our team is working hard to provide the same great experiences our guests have enjoyed for 23 years.

We look forward to welcoming you and your group to Madison's Grill.



**MADISON'S
GRILL**

FIRST COURSE

Baby Spinach Salad

Red Onion, Toasted Almonds, Goat Cheese, Cranberry
Honey Dijon Dressing

SECOND COURSE

Short Rib

Slow Braised Short Ribs, Creamy Herb Mashed Potato,
Charred Broccoli, Crispy Onion

OR

Truffle Mushroom Chicken Fettuccini

Chicken, Spinach, Mixed Mushroom, Parmesan,
Truffle Lemon Alfredo Sauce, Toasted Herb Bread Crumb

OR

Pan Seared Halibut

Braised Turtle Bean, Seasonal Vegetable
Lemongrass Tomato Broth, Chive Oil

THIRD COURSE

Chef's Choice Dessert

Daily Creation, Inspired by the Season

65
PER PERSON

FIRST COURSE

Amuse Bouche
Chef's Creation

SECOND COURSE

Baby Spinach Salad

Red Onion, Toasted Almonds, Goat Cheese, Cranberry
Honey Dijon Dressing

OR

Caesar Salad

Chopped Romaine, House Made Croutons, Parmesan
Garlic Caesar Dressing

THIRD COURSE

Thai Chicken Bites

Crispy Fried Chicken, Fresh Cucumber, Sweet Chili Sauce
OR

Prosciutto Wrapped Garlic Shrimp

Pan Seared Prosciutto Wrapped Prawns, Garlic Aioli

FOURTH COURSE

Palette Cleanser

Chef's Creation

FIFTH COURSE

Short Rib

Slow Braised Short Ribs, Creamy Herb Mashed Potato,
Charred Broccoli, Crispy Onion

OR

Truffle Mushroom Chicken Fettuccini

Chicken, Spinach, Mixed Mushroom, Parmesan
Truffle Lemon Alfredo Sauce, Toasted Herb Bread Crumb

OR

Pan Seared Halibut

Braised Turtle Bean, Seasonal Vegetable
Lemongrass Tomato Broth, Chive Oil

SIXTH COURSE

Tiramisu

Classic, Gluten Free

OR

New York Cheesecake

Strawberry Sauce, Vanilla Chantilly Cream

85

PER PERSON



FIRST COURSE

Vegetables

Fresh Vegetables, Ranch Dip

SECOND COURSE

Chicken Fingers

Crispy Chicken Fingers, Fries, Plum Sauce

THIRD COURSE

Ice Cream

Vanilla Ice Cream, Chocolate Sauce, Fruit

19

PER PERSON

MUST BE 12 YEARS OR UNDER