

DINNER



STARTERS

FRENCH ONION SOUP 10
caramelized onion | thyme | sherry | beef broth
garlic toast | baked with gruyere

MADISON'S GREENS 13
arugula | roasted root vegetables | smoked gouda
maple balsamic vinaigrette

CAESAR SALAD 13
whole leaf romaine | black garlic crostini
parmigiano reggiano | rosemary caesar dressing

TIGER PRAWNS PERNOD 18
tomato | garlic | white wine | pernod butter
served with crostini

BUTTERNUT SQUASH RAVIOLI 16
3 pc | brown butter | demi-glace | goat cheese
braised beef short rib

ROASTED MUSHROOM GALETTE 16
wild mushrooms | cream | fresh thyme | puff pastry
smoked cheddar

MUSSELS 17
fresh pei mussels | tomato & fennel broth
garlic toast | shallots | garlic | parsley

MAINS

NEW YORK STRIPLON 36
8oz black garlic rubbed striploin
mushroom duxelles butter | demi-glace
fondant potato | daily vegetables

MAKE IT A SURF & TURF
5oz fresh lobster tail 35

SHORT RIB 34
creamy polenta | au jus reduction | house demi
brown sugar carrots | smoked paprika green beans

TRUFFLE CHICKEN FETTUCCINI 28
grilled chicken | spinach | mushrooms
parmigiano reggiano | truffle lemon alfredo sauce
toasted herb panko breadcrumbs

PAN SEARED HALIBUT 34
fig, pear & white balsamic compote
chestnut & apple risotto | citrus oil

BUTTERNUT SQUASH RAVIOLI 26
8pc | brown butter | demi-glace | goat cheese
braised beef short rib

HERB ROASTED PORK CHOP 34
granny smith apple | pomme dauphine
sherry & cranberry gastrique

SIGNATURE SIX COURSE

six mouthwatering courses | each inspired by the freshest ingredients of the season

99 per person

add a 3oz wine pairing to each course for 75 per person

**DUE TO NATURE OF SERVICE, ENTIRE PARTY MUST ORDER
PLEASE ALLOW TWO HOURS TO ENJOY FULL SIX COURSE MENU**