



Welcome to Madden's

First Course

Spring greens tossed in balsamic vinaigrette with roasted pear and gorgonzola cheese \$5

or

Seared Crab cake with a wine butter sauce and greens tossed with smoked tomato dressing \$9

Second Course

Grilled Filet of Beef Tenderloin with roasted garlic mashed potatoes, asparagus, and veal stock reduction \$27

or

Grilled chicken breast with roasted garlic mashed potatoes, grilled asparagus, buerre blanc, and tomato caper relish \$19

or

Seared snapper with tomato risotto, whole grain mustard vinaigrette, and sautéed spinach \$29

** All Filets will be cooked to Medium.*

Third Course

Combination dessert of Raspberry Chocolate Truffle Tart with an Oreo cookie crust and

Traditional cheesecake with raspberry sauce and berry relish \$6

Peter Madden