

Madison's

General Information

- Off-premises **Catering** for small groups or up to as many as 300+ is one of our specialties. Ask for our separate **Catering Menu**.
- We have **two well-appointed private dining rooms**- a perfect setting for your meeting or celebration. Ask for our separate **Private Dining Menu**.
- We cater on **Satur-days-minimum number required**. • Carry out is available. • Online ordering is available

Signature Dish **Vegetarian**

20% Gratuity added to parties of 8 or more

Appetizers

Mussels Milano

21.00 

Steamed New England mussels, garlic, olive oil, herbs, white wine, Ginger, onions, tomatoes

Stuffed Mushrooms

18.00

Baked mushroom caps, crab meat, Italian bread crumbs, Swiss cheese, shrimp, clams

Calamari

18.00 

Lightly floured calamari rings, flash fried red peppers, fresh spinach, tangy chipotle raspberry coulis

Zucchini Sticks

17.00 

Lightly breaded fried zucchini sticks, with ranch dressing

Chicken Tenders

15.00

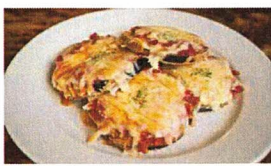
Mozzarella Sticks.....With Meat Sauce

13.50

Artichoke Dip

16.00 

Assorted colored chips, spinach, artichokes, cream cheese, salt and pepper, mayo, fresh garlic, basil, and dill



Angry Shrimp

17.50 

Eight jumbo shrimp, Cajun batter fried, tangy chipotle raspberry coulis

Toasted Ravioli

15.00

Bolognese (meat) sauce

Eggplant Parmigiano

16.00

Eggplant, Bolognese (meat) sauce, melted provolone, parmesan

Chicken Wings (6)

10.00

(12)

18.00

Wings spiced in our Louisiana hot sauce and butter, choice of dipping sauces

Potato Skins

15.00

With cheddar cheese, real bacon bits, sour cream

Tuscan Oil

7.00

Olive oil, parmesan, garlic, peppers

Jalapeno Poppers

14.00

Jalapenos stuffed with cream cheese, Cheddar cheese, salt, pepper, fresh garlic, real bacon bits

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Sandwiches *all sandwiches include French Fries*

I. B. Burger*	16.50
Choice ground beef grilled to your temperature of choice	
Smothered Burger*♥ (The Un-Wich)	18.00 \$
Choice ground beef grilled, sautéed onions, mushrooms, melted provol cheeses – no bun, no fries	
Meatball	17.75
Large house-made meatballs, Bolognese (meat) sauce, parmigiana	
The Missouri Club	18.00 \$
ham, turkey, bacon, Swiss cheese, American cheese, tomato, lettuce, mayonnaise, on toasted sourdough bread	

Salads

House	Small 8.00	Large 12.00	\$♥
Iceberg and leaf lettuces, artichoke hearts, red onions, red wine vinaigrette, parmigiana			
Combination	Small 7.00	Large 12.00	\$♥
Iceberg lettuce, red onions, shredded provol, Creamy Italian dressing			
Caesar*	Small 8.00	Large 12.00	
romaine lettuce, croutons, Caesar Dressing; <i>with Chicken</i> +2.75			
Grilled Chilled Salmon	19.50		
4 ounces of grilled, chilled tender pieces of Norwegian salmon, romaine, sliced tomatoes, onion, parmigiana, red wine vinaigrette			
Grilled Chilled Chicken	17.25		\$
Grilled, chilled sliced breast of chicken, romaine, sliced tomatoes, onion, parmigiana, red wine vinaigrette			

♦ **Salads served with your choice of dressing: Creamy Italian, House, Caesar, Balsamic Vinaigrette, Sweet Red Wine Vinaigrette, Santa Fe, Ranch, Honey Mustard, Blue Cheese, French**

Soups

Seafood Bisque	Cup 6.95	Bowl 10.50	\$
Chicken stock base with fresh tomatoes, clams, baby shrimp			
Clam Bisque	Cup 6.95	Bowl 9.50	\$
Clams, mushrooms, in a light cream sauce, garlic			

Available Lunch Only

Soup of the Day	Cup 6.95	Bowl 8.95	Soup of the Day With Salad	14.00
(your choice of our House or Combination)				

Grilled Portobello 18.25 \$♥

Grilled Portobello mushrooms, sautéed red onions, green and red peppers, melted provol, open-faced with diced tomatoes

"The Burnt"* 24.50 \$

Butterflied 6oz. angus beef, sautéed mushrooms, onions, melted provol, served on top of garlic bread

Cajun Chicken 18.00 \$

Boneless breast of chicken in Cajun seasonings, sautéed onions, green and red peppers, melted provol

French Dip 16.50

Thinly sliced round of roast beef with au jus

Beer Battered Cod 17.00

Fried beer battered cod fillets, tartar sauce; choice of French Fries

Caprese (seasonal♦) 19.00

Slices of locally grown tomatoes, sweet basil, Mozzarella di Bufala imported from Italy, drizzled in our balsamic vinegar reduction

♦ Only available when tomatoes are in season and provided by our local grower

Candied Pecan Small 12.25 Large 16.25 \$♥

And Cranberry Salad

mixed greens, candied pecans, sundried cranberries, gorgonzola, parmigiana balsamic vinaigrette

Combination Supreme Small 14.00 Large 16.00 \$

our Combination Salad, with cubed of ham and succulent baby shrimp

Santa Fe Chicken Salad 17.25 \$

Grilled mesquite chicken, romaine, cheddar cheese, diced tomatoes, provol, red & blue tortilla chips, our salsa dressing

Madison's™ Spinach Salad (seasonal♦) 17.00 \$♥

Slices of locally grown tomatoes, baby spinach leaves red onions, gorgonzola, sweet red wine vinaigrette, parmigiana

♦ Only available when tomatoes are in season and provided by our local grower

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Note: Prices shown are **full** orders. Small portion orders are no longer available.

Pasta

- Chicken Jalapeno Pasta** 20.50 
Linguine, jalapeno cream sauce, roasted red peppers, mushrooms, spicy grilled chicken breast
- Pasta with Broccoli** 20.00 
Seashell shaped noodles, white, rich cream sauce, mushrooms, broccoli, a touch of marinara (*meatless*) sauce; *also available in our all-white cream sauce*
- Cannelloni** 17.00
Long, thin tubular noodles stuffed with seasoned beef, veal, Bolognese (meat) sauce, rich cream sauce, parmigiana **Also available in all white béchamel sauce with mushrooms +18.50**
- Spaghetti** 16.00
Thin noodles, Bolognese (meat) sauce or our Marinara (*meatless*) sauce, parmigiana
With meatballs +19
- Manicotti** 17.50
Long, thin tubular noodles stuffed with ricotta cheese, Bolognese (meat) sauce, rich cream sauce, parmigiana

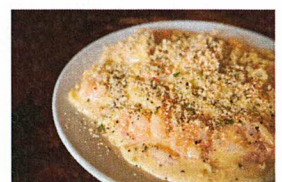
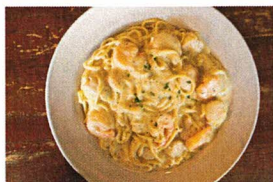
SEAFOOD PASTA

- Linguine with Clams** 20.50
Classic northern Italian linguine noodles in our béchamel sauce, ocean clams, garlic butter
- Lobster Ravioli** 22.00
Ravioli noodles stuffed with chunks of lobster, shrimp, scallops, in light saffron infused cream sauce
- Linguine Julia** 23.00 
Jumbo shrimp and scallops sautéed in a rich cream sauce, white wine, fresh garlic, on a bed of linguine noodles
- Gamberetti** 23.00 
Linguine noodles, a rich cream sauce, baby shrimp, large shrimp, fresh chopped celery, topped with roasted bread crumbs

- Fettuccine Carbonara** 20.50
Fettuccine noodles, in a rich cream sauce, bacon, butter, salt, pepper, parmigiana, a fresh egg
- Tortellini** 21.00 
Doughnut shaped pasta stuffed with prosciutto ham, beef, rich cream sauce, mushrooms, peas
- Lasagna** 16.50 
Our classic, signature four layer lasagna topped with our rich cream sauce
- Mostaccioli** 15.00
Short tubular noodles smothered in our Bolognese (meat) sauce, parmigiana
- Baked Mostaccioli** 19.50
Baked with fresh provolone and parmigiana
- Cavatelli** 20.00 
Seashell shaped noodles, in a rich cream sauce, parmigiana, fresh garlic
- Fettuccine Alfredo** 20.00
Thin flat noodles, cream, butter, freshly grated parmigiana
With chicken +3.00 With baby shrimp +4.00

LIGHT FARE PASTA

- Aglio Et Olio** 16.50 
Spaghetti, extra virgin olive oil, fresh garlic, butter, diced tomatoes, crushed red pepper, salt and pepper, parmigiana.
With baby shrimp +4.00
- Pasta Sydney** 21.00 
Linguine noodles, fresh asparagus, and tender chicken breast tossed with extra virgin olive oil, white wine, mushrooms, parmigiana, garlic butter
- Julie's Zesty Bowtie Pasta** 21.50 
Yellow squash, zucchini, asparagus, red onions, mushrooms, red peppers, tender pieces of chicken sautéed in olive oil, fresh garlic, crushed red pepper, bowtie noodles, parmigiana
- Capellini Patricia** 20.00  
Capellini noodles, light olive oil and garlic sauce, sweet basil, sun-dried tomatoes, pine nuts, yellow and green squash, parmigiana



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Available after 5 pm

Entrées steaks, seafood, and more...

All Dinner Entrées are served with your choice of our House, Combination, or Caesar salad.

Grilled Salmon 30.00

8 ounce salmon fillet grilled, topped with our spicy honey glazed, served with fresh broccoli

Beef Top Sirloin Steak* 28.50

6 ounce top sirloin steak, seasoned, grilled, topped with our house garlic steak butter

Ribeye* 40.00

12 ounce choice ribeye, hand-cut, grilled to perfection

Filet Mignon* 38.50 \$

6 ounce center hand-cut filet mignon charbroiled, topped with our house garlic steak butter

Beef Vernaise* 44.00 \$

6 ounce filet mignon surrounded with gulf shrimp in a white wine, lemon and butter sauce, provel cheese, broccoli, garlic

Beef Bordelaise* 40.75 \$

6 ounce center hand cut filet mignon, charbroiled, in our bordelaise red wine sauce, mushrooms

Beef Mudega* 40.75

6 ounce center hand-cut filet mignon, charbroiled, in our piccata sauce, provel, fresh mushrooms, prosciutto ham

~Steaks cooked beyond 'Medium' will not be guaranteed~

Prime Beef Hot Lava Rock* 30.00

Skewered marinated angus beef with romesco, smoked sea salt, red pepper aioli, with scratch-made giardiniera, served on a hot lava rock, table cooking (no side/salad)

Filet Mignon Sliders* 22.00 \$

3 pan-seared angus beef sliders, lettuce, onion, pickle and a side (No salad)

Catfish Dinner Fried or Blackened 22.95

Side of french fries, broccoli, or asparagus

Cioppino Market Price \$

seafood stew of mussels, cod, scallops, squid, ocean clams, large shrimp, King Crab Legs in a rich broth, fresh tomatoes, onions, salt, pepper, garlic butter, oregano, basil, crushed red pepper, accompanied by olive oil grilled sour dough bread points

Shrimp Katherine 24.00 \$

Large gulf shrimp sautéed scampi style, in a light garlic rich cream sauce with toasted crostini

Bone-In Pork Rib Chop 25.00

10 ounce bone-in pork rib chop, pan seared, finished in the oven, mashed potatoes, asparagus (No side) \$

Chicken Agee 24.00 \$

Boneless breast of chicken, lightly breaded, sautéed, in our piccata sauce, provel cheese, prosciutto ham, fresh sliced mushrooms, broccoli, sprinkled with a dash of crushed red pepper

■ prefer charbroiled with no panko breading, please just tell your server

Chicken Oreganato 23.00

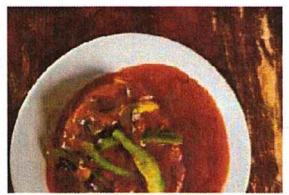
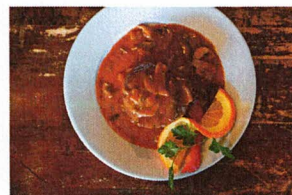
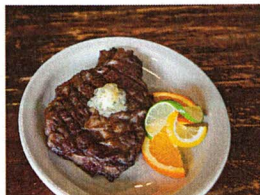
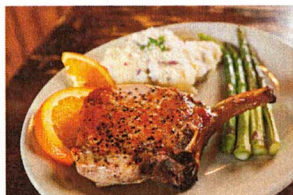
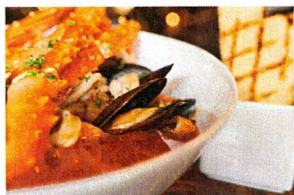
Boneless breast of chicken lightly breaded, in our marsala red wine sauce, fresh mushrooms, green pepper, a touch of oregano

■ prefer charbroiled with no panko breading, please just tell your server

Chicken Marsala 23.50

Boneless breast of chicken, lightly breaded, sautéed, served in our marsala red wine sauce, topped with fresh mushrooms

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Sides/Add-Ons:

French Fries	3.75
Italian Fries	4.75
Onion Rings	5.25
Bacon	2.50
Broccoli	4.00
Asparagus	4.50
Cavatelli	5.00

Cheese

American, Swiss, Provel, Pepper, Gorgonzola, Cheddar	1.00
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BEVERAGES

Pepsi, Pepsi Zero, Mountain Dew, Dr Pepper,
Diet Dr Pepper, Starry Night, Fitz's Root Beer,
Lemonade, Coffee, Hot Cocoa, Iced Sweet Tea,
Iced Unsweet tea

Chocolate Madness Cake 15.00 **\$**
Decadent, drizzled in chocolate syrup, whipped cream
meant for two

Bread Pudding with whiskey sauce 10.00 **\$**

Ice Cream 11.50

Tiramisu drizzled in chocolate 10.00

Gluten-Free Chocolate Lava Cake 9.00 **GF**

Combines elements of a flour less chocolate cake
and a soufflé, with chocolate 'lava'

Desserts

New York Style Vanilla Cheesecake 8.00

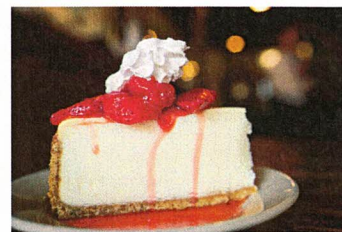
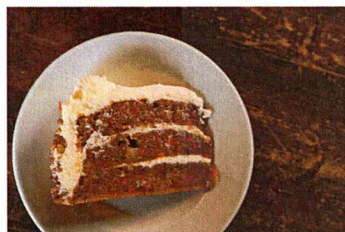
Carrot Cake 10.00

Crème Brûlée 12.50 **\$** **GF**

A silky indulgently rich baked custard, strawberries,
blackberries, finished with a blow-torch for its signature
caramelized crust

French Vanilla Ice Cream 5.50

Two large scoops



Children's Menu

For children 12 and younger

Chicken Tenders with Fries 7.50

Kid's Burger with Fries 7.50

Kid's Macaroni and Cheese 6.00

Toasted Ravioli with Fries 7.50

Grilled Cheese Sandwich with Fries 7.50

Kid's Spaghetti 7.50

Applesauce may be substituted for Fries

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~Gluten Free~

For our gluten intolerant guests, we have a separate Gluten Free Menu- please ask for it by name.

~Gluten Free Pasta: We carry a rice penne pasta which can be substituted with most of our pasta entrees.~

~Please request a Manager for any information you may need in regards to the sauces which make up our pasta to ensure that they are also free of any wheat or flour derivatives.~

~Gluten-free crackers available upon request.

Substitutions: There are no substitution for any of our stuffed pastas: *Tortellini, Lobster Ravioli, Toasted Ravioli, Manicotti, Cannelloni*

Special Notes:

♥Any alterations to any of our dishes as noted on the Menu could cause delays in your service and the dish will not be guaranteed: this includes in-house and carry out/pick up/to go orders.

♥We cannot split orders. Please ask for an additional plate, which we will be happy to provide to you.

♥All orders placed together are required to be paid together.

♥Request for additional/extra items such as parmigiana, dressing, bread, cheese, pepperoncini, olives, sauce, artichoke hearts, chicken, salmon, etc., will have an additional charge.

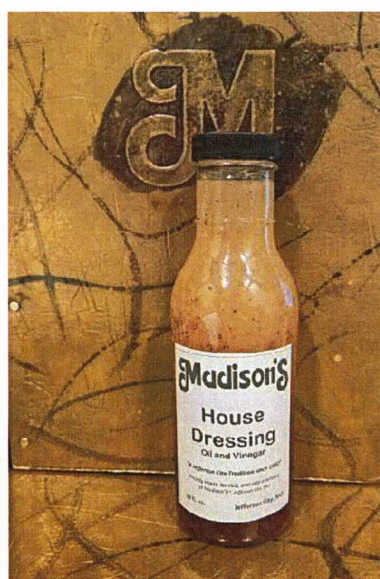
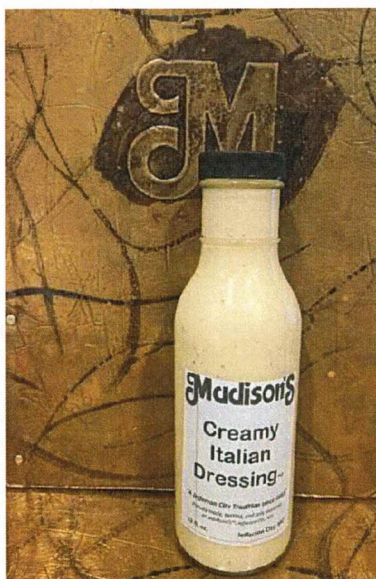
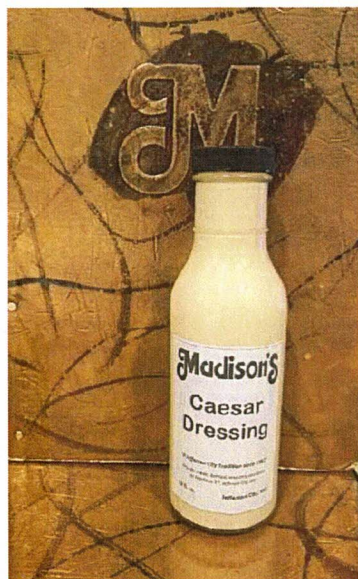
LOVE MADISON'S SALAD DRESSINGS, IT'S FOR SALE

📍 Price \$6.95

Our House, Creamy Italian and Caesar Salad Dressings are made from scratch and available for purchase.

Please ask your server for details.

Proudly made, bottled and only available and sold at Madison's, Jefferson City, MO



Eat well. Live happy.