

Madison Park Café Lunch Menu

Soups

Soup De Jour **\$5**

Soup with an Entree **\$4**

French Onion Gratin **\$5**

Caramelized Vidalia Onions steeped in rich beef stock. Finished with Baguet Croutons and Melted Emmenthaler Cheese

Sandwiches

Soup and Sandwich **\$10**

your choice of sandwich and a cup of soup your choice

French Dip **\$9**

Shaved Prime Rib warmed in Au Jus and set atop fresh made Baguette with Provolone Cheese.

Croque Monsieur **\$9**

Fresh Pullman Loaf Bread soaked with egg and cream and pan sauteed golden brown. Layered with Boars Head Ham and Swiss Cheese.

Classic Reuben **\$9**

Corn Beef, Swiss Cheese, 1000's Isle Dressing, Sauerkraut, with House made Rye, Sauteed to a Golden Brown

Roast Beef **\$9**

Ribeye, served rare with Horseradish Cream-Fraiche, Emmenthaler Caramelized Onions, Leaf Lettuce on lightly toasted Pullman Loaf

Roasted Turkey

\$9

Roasted Turkey with Pear & Orange Zest Compote, Aged White Cheddar, Lettuce, Tomato & Red Onion served on House Croissant

Vegetarian Options

Stuffed Red or Green Peppers

\$8

Fresh Peppers stuffed with dried fruits, Nuts and Quinoa.

Veggie Stack

\$6

Layers of Eggplant, Squash and Peppers lightly drizzled in Olive Oil and Grilled

Salads

Salad Maison

\$5

Choice of Greens of Spring Mix, Romaine and Baby Spinach wrapped in English Cucumber and tossed Fresh Vegetables and accompanied by House made dressings of Blue Cheese, Buttermilk Ranch, Caesar, Creamy Peppercorn, Roasted Garlic Vinaigrette and Balsamic Vinaigrette

Salad Nicoise

\$8

Pulled Tuna with Heircot Vert, Fingerling Potatoes, Tomatoes, Egg, Capers, Nicoise Olives and Roasted Garlic Vinaigrette

Entrées

Served warmed or cold over House Greens or Hot from the Kitchen with Starch & Vegetable du Jour

Duck & Chicken Cassolette **\$9**

Duck and Chicken slowly cooked with Navy Beans, Onion, Carrots in a mixture of Chicken/Duck Stocks

Penne Chicken Casserole **\$9**

Pasta cooked in Chicken Stock then mixed with our Free Range Chicken, Pimentos, Onions, Cream and topped with Cheddar Cheese, baked golden brown

Pacific Coho Salmon **\$10**

Grilled and finished with Spinach and Roasted Garlic Aioli.

Stuffed Flounder **\$12**

Jumbo Lump Crab, Cheddar, Roasted Red Pepper baked with Lobster Consomme Cream Sauce

Stuffed Cabbage **\$9**

Seasoned Ground Chuck wrapped in whole steamed Cabbage and baked. Finished with Beefy Tomato stock.

Chicken Salad Maison **\$10**

Weekly creations using Free Range Chicken Breast, Mayonnaise, and other fresh ingredients

Crepes

Savory Crepes filled with your choice of fillings all made from scratch and reduced Stocks

Poulet Pot Pie Crepes **\$9**

White and Dark Chicken cooked in our rich stock with Carrots, Potatoes, and Mushrooms, Roux thickened

Boeuf Bourguignonne Crepes **\$9**

Slow Cooked Beef Round in our rich Beef Stock with Red Wine and Veggies, with the reduced Fond

Seafood Crepes **\$12**

Mixture of Sea Bass, Shrimp & Lobster simmered in our Sherry Bechamel Sauce

House Made Quiche

Garden Vegetable Quiche **\$8**

Swiss Chard, Caramelized Onion, Red & Green Peppers, Heirloom Tomatoes, Emmenthaller Cheese

Madison Park Café Dinner Menu

Starters

Foie Gras **\$14**

Hot seared over Fresh Apples with Veal Glaze or Foie Gras Pate from our Cold Case.

Veal Sweetbreads **\$10**

Pan seared with a Marsala Mushroom Cream Sauce

Escargot **\$9**

Helix Snails Baked with Garlic Herb Butter

Roasted Chevre **\$10**

Oven roasted Crack Black Pepper crusted Chevre Cheese with Garlic, Shallot Confit and Roasted Red Peppers. Served with Grilled Pullman Loaf

Mussels Mariniere **\$10**

Maine Mussels steamed with White Wine, Garlic and fresh Herbs finished with Cream

Pate Maison **\$9**

Two selections of House made Pate en Croute & Duck Galantine

Carpaccio **\$10**

Filet Mignon, shaved and served with Capers, Pickled Okra, Red Onion, Parmesan Chunks, Pickled Garlic, Olive Oil and Mixed Greens

Chevre & Beet Napoleon **\$10**

Fresh Roasted Beets layered with Herbed Chevre served with warm basil oil and toasted walnuts

Seafood Sampler

\$9

Assorted Shrimp, Mussels, Oysters and Salmon with condiments of diced red onion and dill caper mayonnaise

Soups

Soup De Jour

\$5

House-made Soup of the Day

French Onion Gratinee

\$5

Caramelized Vidalia Onions simmered in Rich Beef Stock with French Baguette Croutons and melted Emmenthaler.

Salads

Salad Maison

\$6

Choice of Greens of Spring Mix, Romaine and Baby Spinach tossed Fresh Vegetables and accompanied by House made dressings of Blue Cheese, Buttermilk Ranch, Caesar, Creamy Peppercorn, Balsamic Vinaigrette and Roasted Garlic Vinaigrette

Main Courses

Chilean Sea Bass

\$26

Dusted & pan seared. Baked with a Tapenade, Roma Tomatoes, Artichoke Hearts & Fresh Basil

Boeuf Bourguignonne

\$14

Slow cooked Beef Round tossed in Rich Beef Stock with Red Wine and Vegetables and finished with a reduced Fond

Flounder Provencale **\$18**

Flounder pan sauteed with Roma Tomatoes, Garlic, Shallots, Parsley, Lemon Juice and White Wine

Veal Skirt Steak Noisette **\$21**

Medallions pounded, dredged then sauteed & finished with Fig, Pear, Mushroom Veal Demi Glaze

Filet Mignon **\$26**

C.A.B. Tenderloin 8oz, wrapped in Bacon, grilled & finished with a Bordelaise Sauce (Red Wine & Demi Glaze reduction)

Poulet De Pot **\$14**

Our version of the Chicken Pot Pie, free range Chicken, stewed in a rich Chicken stock with mixed vegetables

Long Island Duck **\$22**

Twice Roasted, 1/2 Duck, tender & moist, Semi-deboned and served with a Fruit Coulis Du Jour

Alaskan Salmon **\$19**

Julia Childs Braised/Poached Salmon finished with her famous Fumet Butter Sauce, melts in your mouth

Coquille St.Jacques **\$24**

Dry Pack Scallops, Seared and baked in a Parmesan Bechemel Sauce, in a real Scallop Shell, until golden brown

Grilled Pork Chop **\$19**

Center Cut Bone In, wrapped with Bacon, Pan Seared and finished with a fresh Fig Demi Glaze Sauce

New Zealand Lamb Chops **\$26**

10 ounces, rack of Lamb, glazed with a Mustard Compote grilled and finished with fresh Mint Demi Glaze Sauce

Ribeye Steak

\$23

C.A.B. 11oz, grilled and finished with a Valois Sauce (Bearnaise Sauce & Demi Glaze Sauce mixed)

** There will be a \$ 10 split plate fee on all Main Courses*

House Made Desserts and Breads

By: Ed Howle

Carrot Cake

Chocolate Covered Eclairs

Marble Cheesecake

Creme Puffs

Raspberry & Vanilla Genoise

Chocolate Gateau

Fruit Tart

Egg Flan

Bartlett Pear Tart

Granny Smith Apple Tart

Creme Brulée

Bread Pudding

Black Forest Torte

...Plus House Made Ice Creams & Sorbet...

Madison Park Café Sunday Brunch Menu

Starters

Roasted Chevre **\$10**

Oven roasted Crack Black Pepper crusted Chevre Cheese with Garlic, Shallot Confit and Roasted Red Peppers. Served with Grilled Pullman Loaf

Moules a la Mariniere **\$10**

Cold Water Maine Mussels steamed in White Wine, Cream, Garlic, Thyme & Parsley Broth

Veal Sweetbreads **\$10**

Pan seared with a Marsala Mushroom Cream Sauce

Soups

Soup De Jour **\$5**

French Onion Gratinee **\$5**

Caramelized Vidalia Onions simmered in Rich Beef Stock with French Baguette Croutons and melted Emmenthaler.

Salads

Salad Maison **\$5**

Choice of Greens of Spring Mix, Romaine and Baby Spinach tossed Fresh Vegetables and accompanied by House made dressings of Blue Cheese, Buttermilk Ranch, Caesar, Creamy Peppercorn, Balsamic Vinaigrette and Roasted Garlic Vinaigrette

Salad Nicoise

\$10

Pulled Tuna with Heircot Vert, Fingerling Potatoes, Tomatoes, Egg, Capers, Nicoise Olives and Roasted Garlic Vinaigrette

Sandwiches

Roast Beef

\$9

Ribeye, served rare with Horseradish Cream-Fraiche, Emmenthaller Caramelized Onions, Leaf Lettuce on lightly toasted Pullman Loaf

Roasted Turkey

\$9

Roasted Turkey with Pear & Orange Zest Compote, Aged White Cheddar, Lettuce, Tomato & Red Onion served on House Croissant

French Dip

\$9

Shaved Prime Rib warmed in Au Jus and set atop fresh made Baguette with Provolone Cheese.

Brunch

Add Bacon or Sausage, \$2

Eggs Benedict

\$10

Grilled English Muffins, topped with Canadian Bacon, Poached Certified Eggs and finished with Hollandaise Sauce

Crab Cake Benedict

\$12

Potato Cakes topped with Sauteed Crab Cakes, Poached Eggs & finished with Bearnaise Sauce

Raisin Bread French Toast

\$8

House made Pullman dipped in Egg, pan seared finished with Maple Syrup

Omelettes

Made with 3 Certified Eggs, Cream, Salt & Pepper

Seafood **\$12**

Shrimp, Crab & Lobster mixed with Cream Cheese, Green & Red Peppers, Scallions and sauteed

Sausage & Bacon **\$11**

Breakfast Sausage & Bacon mixed with Wild Mushroom Blend, Onions and White Cheddar

Vegatable Cheese **\$9**

Tomatoes, Melange of Mushrooms with Emmenthaler, Cheddar and Parmesan Cheeses

Hot Smoked Salmon **\$12**

Oregon Chinook Salmon with Cream Cheese, Red Onion and Capers

Crépes

Savory Crepes filled with your choice of fillings all made from scratch and reduced Stocks

Poulet Pot Pie Crepes **\$9**

White and Dark Chicken cooked in our rich stock with Carrots, Potatoes, and Mushrooms, Roux thickened

Boeuf Bourguignonne Crepes **\$9**

Slow Cooked Beef Round in our rich Beef Stock with Red Wine and Veggies, with the reduced Fond

Seafood Crepes **\$12**

Mixture of Sea Bass, Shrimp & Lobster simmered in our Sherry Bechamel Sauce

Entrées

Stuffed Flounder

\$12

Jumbo Lump Crab, Cheddar, Roasted Red Pepper baked with Lobster
Consomme Cream Sauce