# Madeline Garden Bistro & Venue Boards

PLATEAU DE FROMAGE

hard and soft cheeses, crusted nuts goat cheese, with crostini, crackers, & fruits



CHARCUTERIE ET FROMAGE

18

19/32

cured meat soppressata, capicola, prosciutto, vegetable crostini, aged hard cheese, Roquefort (blue cheese), wedge of brie

# Appelizers

CRAB CAKE blue crab baked with potato crust	16
CALAMARI with cocktail aioli dip	12
CRUSTED SCALLOPS shallots, sherry wine sauce	18
BABY OCTOPUS FRITTO seasalt lemon	16
SHRIMP CRISPY 4-CUPS prawn in cup, spicy cajun aioli	16
PESTO SHRIMP garlic, basil, asparagus, parmesan cheese	18
SHRIMP COCKTAIL 6 pieces large white shrimp	18
Meat	

THYME ROASTED CHICKEN	16
PETITE RIBEYE	21

# Vegetable

BRUSSELS SPROUTS	14
strawberries, parmesan, gruyère, mushrooms	or bacon
TOASTED CAULIFLOWER onion, balsamic glaze, parmesan	17
ASPARAGUS PANCETTA with bacon or mushrooms	17
POTATO AU GRATIN bacon wrap optional	Ç
MINI QUICHE bottom crusted, spinach, mushroom	12
TRUFFLE FRITE truffle oil, garlic, herbs	13
ONION RINGS	Ç
PITA CHIPS with house garbanzo dip	Q

# Salads

#### ROASTED BEET SALAD \$11/16

roasted beet carpaccio, pecans, grapefruit, goat cheese, arugula, citrus vinaigrette, & light balsamic glaze (add chicken or seared bay scallops, \$5)

#### MISTO SALAD

\$8/12

baby greens with cranberries, sun dried tomatoes, parmesean, & raspberry vinagrette

## SALAD À LA MÈRE

\$9/16

seasoned tomato bed, arugula, butterhead and endive with carmalized pecans, blue cheese, balsamic-lemon vinaigrette

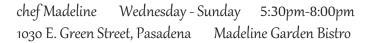
#### NIÇOISE SALAD

\$18

fresh daily vegetables, tomatoes, olives, baby potatoes, boiled egg, on butterhead lettuce bed, in citrus vinaigrette (chicken +\$6, smoked salmon +\$6)













ROSEMARY TOMATO	\$8
GINGER YAM	\$8



#### SEABASS

38

artichoke and carmelized onion

#### LOBSTER RISOTTO

36

fresh, buttery, lobster tail fused with sherry wine and creamy squash risotto

#### MEDITERRANIAN BRANZINO

28

butter lemon sauce with baby artichoke and fennel

#### **SCALLOPS COGNAC**

32

creamy St. Jacques sauce with jumbo scallops and cognac

#### **SCOTTISH SALMON**

28

wild caught salmon with light butter cream sauce

#### SEAFOOD RISOTTO

26

seafood, squash, & parsley in garlic truffle cream sauce

#### PAN SEARED FISH FILLET

21

pesto, shallot, fennel, with potato au gratin

## PESTO SHRIMP, FRESH LINGUINE

26

grilled shrimp in pesto sauce with linguine

#### SQUASH PAPPARDELLE

26

minced garlic, seasonal squash, onion, & tomato confit, mushrooms

#### RATATOUILLE

24

eggplant, seasonal squash, onion, tomato sauce with toasted crostini

## **M**USHROOM TRUFFLE RISOTTO

26

mushroom, squash, & parsley in garlic truffle cream sauce

#### ROASTED SQUASH

24

patty of butternut squash with flavorings, cream sauce and herbs with wild rice