

Madeline Garden

Bistro & Venue

Boards



PLATEAU DE FROMAGE

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

18



CHARCUTERIE ET FROMAGE

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

19/32

Appetizers

Seafood

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	12
onion, balsamic glaze, parmesan	
ASPARAGUS PANCETTA	12
with bacon or mushrooms	
POTATO AU GRATIN	bacon wrap optional 9
MINI QUICHE	12
bottom crusted, spinach, mushroom	
TRUFFLE FRITE	truffle oil, garlic, herbs 12
ONION RINGS	9
PITA CHIPS	with house garbanzo dip 9

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, parmesan, & raspberry vinaigrette

SALAD À LA MÈRE \$9/16
seasoned tomato bed, arugula, butterhead and endive with caramelized 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)



chef Madeline Wednesday - Sunday 5:30pm-8:00pm
1030 E. Green Street, Pasadena Madeline Garden Bistro



Soups

ROSEMARY TOMATO

\$8

GINGER YAM

\$8

Entrées

SEABASS

38

artichoke and caramelized 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

MUSHROOM 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