# Madeline Garden Bistro & Venue Boards

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3-4-1	Carp.
	9
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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

18

18

16

21

#### 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

## **SHRIMP COCKTAIL** 6 pieces large white shrimp

PESTO SHRIMP garlic, basil, asparagus, parmesan cheese

### Meat

THYME	ROASTED	CHICKEN
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## Vegetable

BRUSSELS SPROUTS	14
strawberries, parmesan, gruyère, mushrooms or k	acon
TOASTED CAULIFLOWER onion, balsamic glaze, parmesan	12
ASPARAGUS PANCETTA with bacon or mushrooms	12
POTATO AU GRATIN bacon wrap optional	9
MINI QUICHE bottom crusted, spinach, mushroom	12
TRUFFLE FRITE truffle oil, garlic, herbs	12
ONION RINGS	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, parmesean, & raspberry vinagrette

#### SALAD À LA MÈRE

\$9/16

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

PITA CHIPS with house garbanzo dip

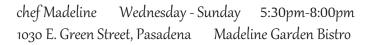
#### NIÇOISE SALAD

\$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



#### **S**EABASS

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