




**MADELEINE'S**  
-FUSION RESTAURANT-

**STARTERS**

**CHARCUTERIE BOARD**

Assorted Artisanal Cheeses & Meats with  
Candied Mixed Nuts and House-Made  
Crackers 18

 **ASIAN DUMPLINGS**

Rice Paper & Spiced Tofu Served with a House  
Made Asian Sauce 9

**ESCARGOT**

Snails Cooked in the Shell with a Parsley &  
Garlic Butter 15

**MARYLAND CRAB CAKES**

Served with a Roasted Red Pepper-Citrus Aioli  
15

**FOIE GRAS**

Served with Costini 24

**CAJUN BEEF BITES**

Small Pieces of Cajun Seasoned Beef Filet  
Served with a Cajun Style Chutney 14

**SALADS**

**COLLARED CAESAR SALAD**

Bib Lettuce Rolled into a Parmesan Cheese  
Collar with Anchovies, Croutons & House  
Made Caesar Dressing. Served with an Italian  
Breaded, Lightly Fried, Soft Boiled Egg 9

**MADELEINE'S CHOPPED SALAD**

Lettuce Blend Topped with Maple Bacon,  
Tomato, Carrot, Red Onion, Purple Cabbage,  
Cucumber, Croutons & House-Made Bleu  
Cheese Dressing 10

**SUMMER CAPRESE**

Spring Mix Topped with Fragrant Basil, Juicy  
Baby Heirloom Tomatoes, Creamy Mozzarella,  
and Drizzled with House Balsamic 11

**STEAKS**

USDA Prime with Madeleine's Unique Espresso Rub  
served a la carte

8OZ FILET MIGNON 38


14OZ NEW YORK STRIP 40

**ACCOMPANIMENTS**

**SAUTÉED MUSHROOMS** 7

**HARICOTS VERT** 8

**MADELEINE'S MASHED POTATOES** 8

 **BACON & BEER MAC**

made with Carson's Brown Cow Ale 16

**SAUTÉED ASPARAGUS** 8


**ENTRÉES**

**BLACKENED REDFISH**

Served with Grits au Fromage and Red  
Cabbage, Elevated by Fresh Chimichurri 34

**GRILLED SHRIMP SKEWER PASTA**

Served on a Bed of Al Dente Angel Hair Pasta,  
Dressed with a Shallot-Citrus-Herb Chutney,  
and Paired with Broccoli 30

 **SOY GLAZED PORK CHOP**

Served with Sautéed Haricot Verts and Cajun  
Fried Rice Accented with Sweet Corn,  
Crunchy Celery, Vivid Peppers, and Hearty  
Okra 33

**TRUFFLE CHICKEN**

Succulent Chicken Served with Artichoke,  
Spinach, and Truffle Layered Between Wild  
Rice and Cream Sauce 30

**TOURNEDOS GRAND VENEUR**

Served with House Mashed Potatoes and  
Haricots Vert and Finished with Sauce Grand  
Veneur 38



**DESSERTS**

**NEW YORK STYLE CHEESECAKE** 7

**CHOCOLATE FLOURLESS CAKE** 8

**KEY LIME PIE** 8

**MADELEINE'S PEACH FOSTER** 12

 Vegan  Long Cook Time  
20% gratuity included for parties of 8 or more. \*\*\*NOTE\*\*\* Eating raw protein may cause a health risk. Inform your server of ANY food allergies.  
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