

# Madeline's

## ~STARTERS~

Whole Asian soybeans served with salt \$5 (\*GF)

Thai Stick / blue crab/ chicken/ vegetables/ spicy miso mustard sauce/ tamarind sauce \$8

Grilled Vegetable Satay /vegetables/ tofu kahn/ peanut sauce/ carrot daikon slaw \$7

Sesame Tempura Fried Calamari / spicy kimchi chipotle chili sauce \$8

Beef Samosas / mango chutney/ sweet and spicy tamarind sauce/ almond coriander sauce \$8

Tempura Fried Tuna / miso lime aioli/ wasabi/ pickled ginger \$9

Blue Crab Cakes / Thai basil/ ancho chili aioli/ homemade kimchi \$9

Fresh Steamed PEI Mussels / lemongrass/ Thai basil/ chili coconut broth \$9 (\*GF)

Scorpion Fried Shrimp / sesame encrusted/ jade sauce/ cucumber salad \$9

## ~SOUP du JOUR~

Priced Daily

## ~SALADS~

Fresh Baby Greens with balsamic vinaigrette \$5 (\*GF)

Arugula Salad / mixed greens/ red onion/ gorgonzola/ walnuts/ citrus balsamic vinaigrette \$6 (\*GF)

Roasted Beet Salad / baby greens/ gorgonzola/ blood orange vinaigrette/ cucumber salad \$8 (\*GF)

\* : IMPORTANT !! When ordering (\*GF) gluten free items please inform your server as these menu items often need to be adjusted in order to be made gluten free.

## ~ENTRÉES~

Wild Mushroom Ravioli / vegetables/ Thai yellow curry sauce \$17

Kofta (sweet peas in a cauliflower & potato dumpling) / vegetable curry/ yogurt raita/ mango chutney/ carrot cucumber daikon slaw/ pandan rice \$17

Chili-Coconut Shrimp / yogurt raita/ green papaya salad/ mango chutney/ soybeans/ pandan rice \$18

Seafood Keemau / shrimp/ scallops/ baby clams/ vegetables/ Thai basil garlic butter sauce/ over fresh linguini \$18 (\*GF)

Crispy Chicken Paillard / panko breadcrumbs/ sweet and spicy pineapple sauce/vegetables/ carrot cucumber daikon slaw/ pandan rice \$18

Teriyaki Grilled Salmon / vegetables/ green papaya salad/ mango chutney/ pandan rice \$20 (\*GF)

Seared Ahi Tuna / ponzu marinade/ vegetables/ green papaya salad/ miso wasabi sauce/ seasoned soba noodles \$20 Please note: the tuna is served rare (\*GF)

Pan Seared Diver Scallops / caramel soy reduction/ vegetables/ mango chutney/ green papaya salad/ seasoned soba noodles \$22 (\*GF)

Gorgonzola Stuffed Frenched Pork Chop / bacon/shallot/ leeks/ hoisen mirepoix demi/ garlic mashed potato/ vegetables \$22

Duck Two Ways / Asian five-spice duck confit/ pan seared duck breast/ pinot noir, cranberry, ginger sauce / garlic mashed potato/ fresh seasonal vegetables \$23 (\*GF)

Lobster Linguini / sautéed leeks/wild mushrooms/ red peppers/ light sherry cream sauce \$23

Black Angus 12 oz Sirloin Steak / sambal & ponzu marinade/ citrus chimichurri sauce/ vegetables/ balsamic tomatoes/ roasted garlic mashed potatoes \$22

Rack of Lamb / hoisen, ginger marinade/ pomegranate ginger demi-glaze/ vegetables/ balsamic tomatoes/ roasted garlic mashed potatoes \$23

Black Angus 16 oz New York Strip / Chianti reduction/ seasonal vegetables/ balsamic tomatoes/ roasted garlic mashed potatoes \$25 (\*GF)

10 oz Black Angus Filet Mignon / demi-glaze/ seasonal vegetables/ balsamic tomatoes/ garlic mashed potatoes \$26 (\*GF)

We reserve the right to add an 18% gratuity to tables of 5 or more and 20% to any tables with separate checks.

Please inform your waitstaff before you order if you are tax exempt or if you need a separate check (no more than 3 checks per table, please expect delays if splitting checks).