

APPETIZERS

CALAMARI 15
Lightly battered calamari, crispy and tender.
Served with Marinara sauce and spicy mayo.

CHICKEN WINGS 10 pcs 13 | 20 pcs 22
Crispy wings served with our madisons' BBQ sauce.

TARTARES

SALMON TARTARE 3 oz 15 | 6 oz 24
Freshly diced salmon mixed with a spicy mayo, capers, cilantro, olive oil and fresh shallots.

BEEF TARTARE 3 oz 17 | 6 oz 28
Finely cut beef, mixed with onions, canola oil, dill pickles, white wine vinegar, capers, Dijon mustard, salt, paprika and parsley.

FLATBREADS

MEDITERRANEAN 15
Grilled red and yellow peppers, zucchini and asparagus. Topped with a sprinkling of goat cheese.

madisons BBQ 15
Slow cooked baby back pork rib meat, caramelized onions and our famous rib sauce, with a light sprinkling of Monterey Jack and cheddar cheese.

NACHOS

CLASSIC NACHOS 14
Crispy tortillas topped with salsa, diced tomatoes, red and yellow peppers, shallots and smothered in a 3-cheese blend.

SAN ANTONIO NACHOS 19 ½
Crispy tortillas topped with slow cooked BBQ baby back pork rib meat, salsa, diced tomatoes, red and yellow peppers, shallots and smothered in a 3-cheese blend.

SOUPS & SALADS

ONION SOUP 10
Savoury beef broth and Spanish onions, topped with Swiss cheese.

HOUSE SALAD starter 6 | meal 11
CAESAR SALAD starter 7 | meal 12

CUSTOMIZE YOUR SALAD AND ADD :

GRILLED CHICKEN 6 oz OR CHICKEN TENDERS (3 PCS) 7
TUNA 4 oz 11

CHICKEN & AVOCADO SALAD 18
Mixed greens, diced avocado, palm hearts, artichokes and grilled peppers. Served with a grilled marinated chicken breast or chicken tenders.

ORIENTAL CHICKEN SALAD 18 ½
Mixed greens, dried cranberries, glazed pecans, tangerines, oriental noodles and a peanut soy dressing.

YELLOWFIN TUNA SALAD 22
Seared tuna encrusted with white and black sesame seeds, served atop mixed greens. Garnished with diced avocado, mango, and a ginger-lime dressing.

BURGERS & SANDWICHES

NEW YORKER 18
A bold taste from thick cut double-smoked bacon, melted blue cheese, arugula and ranch dressing.

MANHATTAN 18
Simple and refreshing with ripe avocado, thick cut double-smoked bacon, roasted garlic mayo and lettuce.

madisons' CLUB 17 ½
Marinated and grilled chicken breast, lettuce, tomatoes, bacon, Monterey Jack cheese and basil mayo dressing served on country bread.

ALL OUR BURGERS AND SANDWICHES ARE SERVED WITH FRIES. OPTION TO SWITCH TO BURGER BUN FOR NON-GLUTEN BUN.

SWEET POTATO FRIES +2

madisons' CHEESEBURGER 15
Monterey Jack cheese, red onions, tomatoes, lettuce and madisons burger sauce.

Add bacon +1 ½

QUEENS 20
An amazing tuna tataki, encrusted with white and black sesame seeds that is perfectly seared. Topped with fried onions, wasabi-lemon mayo, oven-candied cherry tomatoes, shredded carrots and cabbage slaw.

VEGGIE BURGER 15
A Portobello mushroom that is marinated and grilled, topped with grilled red peppers, goat cheese, arugula and oven-candied cherry tomatoes.

GRILLED CHICKEN & BRIE 17
Grilled chicken breast topped with Brie cheese, caramelized fig jam, sliced tomato and arugula, on baguette bread.

MAINS

BABY BACK RIBS Slowly cooked for 7 hours, our famous fall off the bone ribs. Served with coleslaw and fries.	24	BEEF TARTARE Finely cut beef, mixed with onions, canola oil, dill pickles, white wine vinegar, capers, Dijon mustard, salt, paprika and parsley.	6 oz 28
CHICKEN TENDERS Hand battered, served with honey and Dijon sauce.	18	TOP SIRLOIN Hand-selected AAA, aged 35 days. Served with our mushroom demi-glazed sauce, seasonal vegetables and fries.	6 oz 23
SOHO CHICKEN BREAST Grilled chicken breast topped with grilled zucchini, red and yellow peppers, jardinière sauce and goat cheese.	24	STEAK FRITES Grilled skirt steak topped with our mushroom demi-glaze. Served with seasonal vegetables and fries.	7 oz 25
GRILLED ATLANTIC SALMON Served with a ginger-lime sauce and garnished with a mango chutney.	24	CHICKEN LINGUINI Grilled chicken and broccoli in a creamy rosé sauce topped with goat cheese	18 ½
SALMON TARTARE Freshly diced salmon mixed with a spicy mayo, capers, cilantro, olive oil and fresh shallots. Served with crostinis and salad.	6 oz 24		

RICE BOWLS

THAI CHICKEN CURRY Red and yellow peppers, Thai eggplant, coriander, fresh basil and chili peppers served with rice.	16	SALMON TARTARE POKE BOWL Fried onions, shallots, cilantro, tobiko, avocado, cucumber, shredded carrot, black sesame seeds, chipotle mayo, served on rice and aragula.	16
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SIDE ORDERS

"NAKED" BAKED POTATO 4	"YUKON GOLD" GARLIC MASHED POTATOES 5	GRILLED VEGETABLES 8
"CLASSIC" BAKED POTATO Bacon, Cheddar, Monterey Jack, shallots, sour cream and butter. 6	FRENCH FRIES 4	SAUTÉED MUSHROOMS 8
"NEW YORK" BAKED POTATO Chives, sour cream, garlic, avocado and bacon. 6	SWEET POTATO FRIES 7	
	STEAMED VEGETABLES With a sprinkle of Reggiano cheese. 7	

WEEKEND BRUNCH

OUR BRUNCH IS AVAILABLE SATURDAY, SUNDAY AND ON HOLIDAYS FROM 10 AM UNTIL 3 PM

WEEKEND CLASSIC OMELETTE 3 egg omelette served with fruit, home fries and country bread. + Cheese \$2 + Meat \$3 + Sliced avocado \$1½ + Vegetables \$1½	10	BELGIAN WAFFLE Topped with whip cream and maple syrup on the side + Banana \$2 + Chocolate hazelnut spread \$3	12
EGGS BENEDICT 2 poached eggs and ham served on an English muffin and topped with Hollandaise sauce, served with home fries.	15	OREO WAFFLE Belgian waffle topped with white chocolate spread and crumbled Oreo cookies.	16
EGGS AVOCADO 2 poached eggs, avocado, diced tomato on an English muffin topped with Hollandaise sauce, served with home fries.	15	BACON & AVOCADO SKILLET Scrambled eggs, avocado, bacon, tomato, peppers, onions and cheddar cheese, served with home fries and country bread.	15
		VEGETARIAN SKILLET Scrambled eggs, tomato, peppers, mushrooms, onions and cheddar cheese, served with home fries and country bread.	15

ALL BRUNCH DISHES COME WITH COFFEE

ROSÉ WINE

	BTL
SOGRAPES MATEUS ROSÉ Portugal	30

WHITE WINE

PINOT GRIGIO

	6 oz	9 oz	BTL
RUFFINO LUMINA PINOT GRIGIO IGT Veneto, Italy	11	15	38

OYSTER BAY PINOT GRIGIO Hawkes Bay, New Zealand			49
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SAUVIGNON BLANC

KIM CRAWFORD SAUVIGNON BLANC Marlborough, New Zealand			49
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JACKSON-TRIGGS SAUVIGNON BLANC Niagara, Canada	8	11	30
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CHARDONNAY

CHÂTEAU DES CHARMES Niagara, Canada	9	12	34
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WOODBIDGE BY ROBERT MONDAVI CHARDONNAY California, USA			34
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SANGRIA

	GLASS	PITCHER
madisons RED SANGRIA Red wine, Bacardi Superior Rum, Cointreau, melon liqueur, cranberry juice, orange juice, 7 Up, lemon and orange slices, cherries.	9	28

madisons WHITE SANGRIA White wine, Bacardi Superior Rum, Cointreau, Peach Schnapps, orange and pineapple juice, 7 Up, lemon and orange slices, cherries.	9	28
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RED WINE

	6 oz	9 oz	BTL
CABERNET SAUVIGNON J.LOHR SEVEN OAKS CABERNET SAUVIGNON California, USA			59

CHÂTEAU DES CHARMES Niagara, Canada	9	12	34
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ROBERT MONDAVI PRIVATE SELECTION California, USA	12	18	45
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MALBEC ALAMOS MALBEC Mendoza, Argentina			39
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MERLOT

WOODBIDGE MONDAVI California, USA	9	13	35
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OLD WORLD

RUFFINO CHIANTI Tuscany, Italy	11	15	38
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E. GUIGAL CÔTES DU RHÔNE Rhône, France			49
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CESARI MARA VALPOLICELLA RIPASSO SUPERIORE DOC Veneto, Italy			48
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PINOT NOIR

OYSTER BAY PINOT NOIR Marlborough, New Zealand			48
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SHIRAZ / SYRAH

JACOBS CREEK, SHIRAZ Australia	9	13	34
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ZINFANDEL

RAVENSWOOD VINTNERS BLEND OLD VINE ZINFANDEL California, USA			47
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BEERS ON TAP

	PINT
MOLSON CANADIAN	7.50
COORS LIGHT	7.50
HEINEKEN	8.25
CREEMORE SPRINGS	8.00

MARTINIS

DRY MARTINI SKYY Vodka or Bombay Sapphire Gin, Extra Dry Martini.	10
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LYCHEE MARTINI SKYY Vodka, lychee, cranberry juice.	10
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APPLETINI SKYY Vodka, lime juice, apple juice.	10
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BLUE DEVIL Bombay Sapphire Gin, Blue Curacao, lemon juice.	10
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PURPLE MARTINI Bombay Sapphire Gin, Blue Curacao, Peach Schnapps, cranberry juice.	10
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ASK OUR STAFF FOR OUR LIST OF WHISKY, SCOTCH AND BOURBONS

madisons' COCKTAILS

GRAND BOURBON SMASH Wild Turkey Bourbon, Grand Marnier, mint.	10
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POMEGRANATE ROSÉ SKYY Vodka, Sauvignon blanc white wine, pomegranate juice, cranberry bitters, mint.	12
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TREASURE MAP Bacardi Oakheart Rum, Bacardi Superior Rum, Peach Schnapps, grenadine, orange juice, pineapple juice.	12
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madisons SPRITZ Aperol, Cointreau, Prosecco, soda, orange juice.	12
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madisons SOUR Calvados apple brandy, Merlot, lime juice.	12
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JACK'S DAY OFF Jack Daniel's, Peach Schnapps, iced tea, lemon juice.	12
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KEY LIME Bombay Sapphire Gin, Galliano Autentico, cream, lime juice.	12
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