



Casual, relaxed, yet elegant dining

Menu



216 Madison

Jefferson City, Missouri 65101

573.634.2988

info@madisonscafe.com www.madisonscafe.com www.madisonscafe.com/club

www.facebook.com/madisonscafejc www.twitter.com/madisonsjcmo

Mon- Thurs: 11-9, Fri: 11-10, Sat: 4:30- 10

A Jefferson City Tradition Since 1982

~ please alert your server to any allergies you may have ~

Starters



we encourage sharing

Mussels Milano 12 ☉

steamed New England mussels, a delicate blend of garlic, olive oil, herbs, white wine, a touch of ginger

Stuffed Mushrooms 10

baked mushroom caps, stuffed with crab meat, Italian bread crumbs, topped with melted Swiss cheese

Calamari 11 ☉

lightly floured calamari rings, flash fried red peppers, fresh spinach, chipotle raspberry coulis

Bruschetta 9 ☉♥

toasted sourdough bread brushed with garlic infused olive oil, topped with fresh basil, diced tomatoes, sprinkled with parmigiana

Zucchini Sticks 9 ♥

lightly breaded fried zucchini sticks, with ranch dressing

Potato Skins 8

with cheddar cheese, real bacon bits, sour cream

Angry Shrimp 12 ☉

six jumbo shrimp, Cajun batter fried with our tangy chipotle raspberry coulis

Mad' Crab Stack 12 ☉

chunked avocado, pico de gallo, quartered artichoke hearts, chopped red peppers, lump crab meat, served atop basil pesto with our sweet red wine vinaigrette

Toasted Ravioli 8

with our Bolognese meat sauce

Eggplant Parmigiano 9

eggplant in our Bolognese (meat) sauce, melted provolone and parmigiana

Chicken Wings 9

wings spiced in our Louisiana hot sauce and butter, with choice of dipping sauces

Chicken Tenders 8

Salads

if you wish your dressing on the side, please just tell your server

House Mini 3.65 Small 5.95 Large 8 ☉♥

romaine and iceberg lettuces, artichoke hearts, red onions, tossed in our red wine vinaigrette, fresh parmigiana

Combination Mini 3.65 Small 5.95 Large 8 ☉♥

iceberg lettuce, red onions, shredded provolone, our own Creamy Italian dressing, garnished with a tomato, black olive, pepperoncini

Caesar* Small 5.95 Large 8 ☉

crisp romaine lettuce tossed with house-made croutons, our own Caesar Dressing *With Chicken + 1.50*

Grilled Chilled Salmon 12

4 ounces of grilled, chilled tender pieces of Norwegian salmon on a bed of romaine, sliced tomatoes, onion, grated parmigiana, in our red wine vinaigrette

Grilled Chilled Chicken 11 ☉

grilled, chilled sliced breast of chicken on a bed of romaine, sliced tomatoes, onion; grated parmigiana, in our red wine vinaigrette

Caprese 10 (seasonal♦) ☉

slices of locally grown tomatoes, fresh picked sweet basil from our Herb Garden, Mozzarella di Bufala imported from Italy, drizzled in our balsamic vinegar reduction

♦Only available when tomatoes are in season and provided by our local grower

Candied Pecan and Cranberry Salad ☉♥

Small 7.5 Large 9.75

Mixed greens with candied pecans, sundried cranberries, gorgonzola and parmigiana cheeses, tossed in our balsamic vinaigrette

Combination Supreme ☉

Small 8 Large 11

our Combination Salad, with slices of ham and succulent baby shrimp

Santa Fe Chicken Salad 11 ☉

grilled mesquite chicken served on a bed of romaine lettuce, topped with shredded cheddar cheese, diced tomatoes, red & blue tortilla chips, our unique salsa dressing

Hearts of Palm 10 ☉♥

hearts of palm, artichoke hearts, red and green peppers, tomatoes, red onions in our red wine vinaigrette with parmigiana

Madison's™ Spinach Salad 9 (seasonal♦) ☉♥

slices of locally grown tomatoes topped with baby spinach leaves, red onions, gorgonzola cheese with our sweet red wine vinaigrette sprinkled with parmigiana

♦Only available when tomatoes are in season and provided by our local grower

MADISON'S SALAD DRESSINGS FOR SALE ☉

Our House, Creamy Italian and Caesar Salad Dressings are available for purchase.

Please ask your server for details.

Proudly made, bottled and only available at Madison's™, Jefferson City, MO

~LUNCHEON SPECIALS~

In addition to our many luncheon menu items, we also offer Luncheon Specials which vary daily. Your server will describe these Specials for you.

~We are an international accredited Biteappy Restaurant. Biteappy is a worldwide restaurant app for people with food allergies and special diets.~

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

☉ Signature Dish ♥ Vegetarian (no meat)

Soups



Seafood Bisque ☺

Cup 4.5 Bowl 7.25

Bowl of Seafood Bisque With Salad 10
chicken stock base with fresh tomatoes, clams,
baby shrimp, Norwegian cod, mushrooms
(Your choice of our House or Combination Salad)
Available lunch and dinner

Clam Bisque ☺

Cup 3.95 Bowl 6.5

Bowl of Clam Bisque With Salad 9.5
clams, mushrooms, in a light cream sauce with garlic
(Your choice of our House or Combination Salads)
Available lunch and dinner

Soup of the Day

Cup 3.5 Bowl 5

Ask your server about our Soup of the Day

Unlimited Refill Soup of the Day & Salad 7.95

(Your choice of our House or Combination Salads)

Available lunch only

Sandwiches

all sandwiches include French Fries except for the Smothered Burger

Madison's™ B & G Burger* 11

9 ounces of choice ground beef charbroiled, bacon, melted gorgonzola

I.B. Burger* 10

9 ounces of choice ground beef grilled to your choice

Smothered Burger* 9.95 ☺

9 ounces of choice ground beef grilled to perfection, topped with sautéed onions, mushrooms, melted provol cheese - *without* the bun or the carbs

Meatball 9

large house-made meatballs topped with our Bolognese (meat) sauce, sprinkled with parmigiana

The Missouri Club 12 ☺

ham, turkey, bacon, Swiss cheese, American cheese, tomato, lettuce, mayonnaise, on toasted sourdough bread

Grilled Portobello 10 ☺♥

grilled Portobello mushrooms, sautéed red onions, green and red peppers, melted provol, open-faced with diced tomatoes

“The Burnt”* 14.95 ☺

butterflied 8 oz. filet mignon, sautéed mushrooms, onions, melted provol

Cajun Chicken 10.75 ☺

boneless breast of chicken in Cajun seasonings, sautéed onions, green and red peppers, melted provol

Grilled Salsiccia 9.95

grilled salsiccia links topped with melted provol and Bolognese, open-faced

French Dip 8.75

thinly sliced round of roast beef with au jus

Beer Battered Cod 9.25

fried beer battered cod fillets, tartar sauce; choice of French Fries or fresh fruit

*Sides: French Fries 1.99 Italian Fries 3.99 Onion Rings 3.99 Fresh Fruit 4.25
Choice of Cheeses: American, Swiss, Provol, Pepper, Gorgonzola, Cheddar .50*

~Gluten Free ~

For our gluten intolerant guests, we have a separate GLUTEN FREE MENU- please ask for it by name.

We carry a rice penne pasta which can be substituted with most of our pasta entrees.

~Please request a manager for any information you may need in regards to the sauces which make up our pasta to ensure that they are also free of any wheat or flour derivatives. ~

~We also carry gluten-free crackers in lieu of our locally baked bread.~

~ Children's Menu ~

4.95 Each – for children 13 and younger

Mini House or Mini Combination Salad with a six ounce Grilled Chicken Breast

Grilled Chicken Breast with your choice of one side item from below:

▶ Tomato Slices ▶ Cottage Cheese ▶ Applesauce ▶ Fresh Fruit ▶ French Fries

Chicken Tenders with Fries ▶ Kid's Burger with Fries ▶ Toasted Ravioli with Fries ▶ Grilled Cheese Sandwich with Fries

Kid's Spaghetti ▶ Kid's Maccheroni and Cheese

▪ Applesauce may be substituted for Fries

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Pasta



Note: we offer side orders for most pastas (smaller portion, smaller price). prices shown are full orders. please tell your server if you wish a side order. (Exception to side orders: Toasted Ravioli, Lasagna) We do not offer "half" orders.

Chicken Jalapeno Pasta 14.50 ☺

linguine in our jalapeno cream sauce, red peppers, mushrooms, spicy slices of grilled chicken breast

Pasta with Broccoli 14.25 ♥

seashell shaped noodles in a rich cream sauce, sliced mushrooms, broccoli, slightly seasoned with marinara (*meatless sauce*)

Cannelloni 10.5

long, thin tubular noodles stuffed with beef, in a bed of our Bolognese (meat) sauce, covered with our rich cream sauce, parmigiana

Also available in our all white béchamel sauce with mushrooms 10.95

Manicotti 10.5

long, thin tubular noodles stuffed with ricotta cheese served in a bed of our Bolognese (meat) sauce, covered with our rich cream sauce, parmigiana

Lasagna 11.25 ☺

our classic, signature four layer lasagna topped with our rich cream sauce

Spaghetti 9.95

very thin noodles smothered in our Bolognese (meat) sauce or our Marinara (meatless) sauce topped with parmigiana *With meat balls 11.95*

Rigatoni Carbonara 14.5 ☺

rigatoni noodles prepared in a rich cream sauce, with bacon, butter, salt, pepper, parmigiana and a fresh egg

Wild Mushroom and Veal Stuffed Ravioli 12.25 ☺

in a simple brown butter sauce with fresh sweet basil, pine nuts, shaved Fontinella cheese

Tortellini 14.95 ☺

doughnut shaped pasta stuffed with prosciutto ham and beef, served in a rich cream sauce, mushrooms, peas

Mostaccioli 9.95

short tubular noodles smothered in our Bolognese meat sauce topped with parmigiana

Baked Mostaccioli 14.25 ☺

baked with fresh provel and parmigiana

Cavatelli 14.25 ☺

seashell shaped noodles prepared in a rich cream sauce, freshly grated parmigiano, fresh garlic

Fettuccine Alfredo 14.5

thin flat noodles served in a rich blend of cream, butter, freshly grated parmigiana

With chicken + 1.50 With baby shrimp + 2.00

Linguine with Livers 14.5 ☺

linguine noodles in a lightly seasoned cream sauce, sliced mushrooms, sautéed chicken livers, parmigiana

Seafood Pasta

Note: we offer side orders for each of our Seafood Pastas, (smaller portion, smaller price). prices shown are full orders. please tell your server if you wish a side order. We do not offer "half" orders.

Tutta Mare 15.75

thin flat noodles prepared with a variety of seafood, served in your choice of our red or white sauces

Linguine with Clams 14.5

classic northern Italian linguine noodles in our béchamel sauce, ocean clams, garlic, butter

Lobster Ravioli 15.95

ravioli noodles stuffed with chunks of lobster, shrimp, scallops, in a light saffron infused cream sauce

Linguine Julia 15.75 ☺

jumbo shrimp and scallops sautéed in a rich cream sauce, a touch of white wine and fresh garlic, served on a bed of linguine noodles

Gamberetti 15.75 ☺

classic Italian shrimp dish. linguine noodles served in a rich cream sauce, with baby shrimp, large shrimp, fresh chopped celery, topped with roasted bread crumbs

Light Fare Pasta

Note: we offer side orders for each of our Light Fare pastas. (smaller portion, smaller price.) prices shown are full orders. please tell your server if you wish a side order. We do not offer "half" orders.

Aglione Et Olio 8.95 ♥

spaghetti in extra virgin olive oil, fresh garlic, butter, diced tomatoes, crushed red pepper, salt and pepper, topped with parmigiana.

With baby shrimp + 1.50

Pasta Sydney 14 ☺

a delicate blend of linguine noodles, fresh asparagus, and tender chicken breast tossed with virgin olive oil, white wine, fresh mushrooms, parmigiana, and a touch of garlic butter

Julie's Zesty Bowtie Pasta 14.5 ☺

yellow squash, zucchini, asparagus, red onions, mushrooms, red peppers, tender pieces of chicken sautéed in olive oil, fresh garlic, crushed red pepper, tossed with bowtie noodles, topped with parmigiana

Capellini Patricia 13 ☺♥

Capellini noodles served in a light olive oil and garlic sauce fresh herbs, sun-dried tomatoes, pine nuts, and yellow and green squash, parmigiana

Gluten Free Pasta: We carry a rice penne pasta which can be substituted with most of our pasta.

~Whole Wheat Pasta~

We carry whole wheat penne pasta which can also be substituted for most pasta choices. Be aware - this will change the flavor of the pasta.

Substitutions:

There is no substitution for any of our stuffed pastas: *Tortellini, Seafood Ravioli, Toasted Ravioli, Manicotti, Cannelloni*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Piccoli Piatti

~after 5 pm~



•Prime Beef Hot Lava Rock* 17

skewered marinated filet mignon with romesco, smoked sea salt, red pepper aioli, with scratch-made giardiniera, table cooking

▪ Limited number available each evening

Lobster Mac' N Cheese 14

lobster meat, with five cheeses blended perfectly with cavatelli topped with browned seasoned bread crumbs

Shrimp Cocktail 10

with cocktail sauce and lemon

Filet Mignon Sliders* 14

three pan-seared filet mignon sliders, lettuce, onion, pickle with fresh waffle cut potato chips

Dinner Entrées

~after 5 pm~

all dinner Entrees are served with your choice of our House, Combination, or Caesar salad

each steak and chicken dish is accompanied by choice of a side of cavatelli or sautéed squash medley unless otherwise noted •

Filet Mignon* 30 ☺

8 ounce center hand-cut filet mignon charbroiled, house garlic steak butter;

•Ribeye* 29

12 ounce choice ribeye, hand-cut, grilled; asparagus; mashed potatoes

Charbroiled Prime Rib* 26 ☺

16-18 ounce hand cut choice lip-on prime rib charbroiled, house garlic steak butter

Top Sirloin* 18

10 ounce top sirloin grilled, house garlic steak butter

New York Style Filet* 35 ☺

8 ounce center hand-cut filet mignon charbroiled to your choice, topped with chunked crab meat, melted gorgonzola cheese, on a caramelized onion veal reduction sauce

Beef Vernaise* 35 ☺

8 ounce filet mignon surrounded with gulf shrimp in a white wine, lemon and butter sauce, provol cheese, broccoli, garlic,

Beef Bordelaise* 31 ☺

8 ounce center hand cut filet mignon, charbroiled, in our bordelaise red wine sauce, with mushrooms

Beef Mudega* 31 ☺

8 ounce center hand-cut filet mignon, charbroiled, in our piccata sauce with fresh mushrooms, provol, and prosciutto ham

Beef Sotto Fiamma* 31

8 ounce center hand cut filet mignon, charbroiled, in our piccata sauce with fresh mushrooms and fresh cracked black pepper

Cioppino 29 ☺

seafood stew of mussels, cod, scallops, squid, ocean clams, large shrimp, King Crab Legs in a rich broth with fresh tomatoes, onions, salt, pepper, garlic butter, oregano, basil, a dash of crushed red pepper, accompanied by olive oil grilled sourdough bread points

Shrimp Katherine 17.95 ☺

large gulf shrimp sautéed scampi style, in a light garlic rich cream sauce with toasted crostini

Bone-In Pork Rib Chop 16 ☺

10 ounce bone-in pork rib chop, pan seared, finished in the oven, mashed potatoes, asparagus

Chicken Agee 17.25 ☺

boneless breast of chicken, lightly breaded, sautéed, in our piccata sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli, sprinkled with a dash of crushed red pepper

▪ prefer charbroiled with no panko breading, please just tell your server

Chicken Oreganato 17.25

boneless breast of chicken lightly breaded, in our marsala red wine sauce with fresh mushrooms, green pepper, a touch of oregano

▪ prefer charbroiled with no panko breading, please just tell your server

Chicken Marsala 17.25

boneless breast of chicken, lightly breaded, sautéed and served in our marsala red wine sauce, topped with fresh mushrooms

▪ prefer charbroiled with no panko breading, please just tell your server

•Chateaubriand for Two* 64 ☺

A classic dish for two... 26-28 ounces of prime beef tenderloin, charbroiled; fresh vegetables, choice of any two pastas sides

Carved tableside

~Steaks ordered cooked beyond 'Medium' will not be guaranteed.~

Desserts

Chocolate Madness Cake 8.9 ☺

decadent, drizzled in chocolate syrup, whipped cream.....*meant for two*

Bread Pudding with whiskey sauce 7 ☺

a la mode 8.25

Gluten-Free Chocolate Lava Cake 5.75 ☺

combines elements of a flourless chocolate cake and a soufflé, with chocolate 'lava'

New York Style Cheesecake 6.25

Carrot Cake 6

Madison's Crumbly Biscotti 2 ☺

with pecans and walnuts, sprinkled with sugar and cinnamon

Crème Brûlée 9 ☺ ☺

a silky, indulgently rich baked custard, strawberries, blackberries, finished with a blow-torch for its signature caramelized crust

Belgian Dark Chocolate Gelato 5 ☺ ☺

Sea Salt Caramel Gelato 5 ☺ ☺

Raspberry Sorbetto 4 ☺ ☺ (dairy free)

French Vanilla Ice Cream 4

Chocolate Chip, Oatmeal Raisin or

Snickerdoodle Cookie 2

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Premium House Wines



Red	\$/Glass	\$/Bottle/	White	\$/Glass	\$/Bottle
Cabernet Sauvignon, "Estate" <i>Alexander Valley</i>	9	34	Chardonnay, "Napa" <i>Kendall Jackson</i>	9	40
Cabernet Sauvignon, "Sonoma" <i>Louis Martini</i>	8.25	32	Chardonnay, "California" <i>A by Acacia</i>	8	34
Chianti Classico, "DOCG" <i>Castello Gabbiano</i>	8	32	Chardonnay, "Sonoma" <i>Frei Brothers</i>	9	38
Merlot, "Organic-Mendocino" <i>Bonterra</i>	8	29	Sauvignon Blanc, "Vintner's Collection" <i>Sterling</i>	8	28
Merlot, "California" <i>Red Rock Winery</i>	8	28	Pinot Gris, "Oregon" <i>King Estate</i>	8.25	32
Pinot Noir, "Josh Cellars" <i>Central Coast</i>	9	38	Pinot Grigio, "delle Venezie" <i>Ecco Domani</i>	8	26
Pinot Noir, "Sonoma" <i>Decoy by Duckhorn</i>	8.75	38	Michelsberg Riesling <i>Jacob Demer</i>	8	27
Shiraz, "Limestone Coast" <i>Greg Norman Estates</i>	8.25	32	Vignoles, "Missouri" <i>Stone Hill</i>	8	26
Shiraz, "Layer Cake" <i>Australia</i>	8	28			
Red Zinfandel, "California Red Zin" <i>Cigar Zin</i>	8	32	Blush		
Meritage, "Ménage à Trois" <i>Folie a Deux</i>	8	30	White Zinfandel, "California" <i>Beringer</i>	8	26
Concord, "Missouri" <i>Les Bourgeois</i>	7.5	27	Sparkling		
			Champagne, <i>Korbel Brut</i> Full Bottle		35

House Wines by the Glass & Carafe

By the Glass 6.75 Half Carafe 10.75 Full Carafe 17.75

Canyon Road

Moscato Chardonnay White Zinfandel Cabernet Sauvignon Merlot

~Our extensive Cellared Wine List is available upon request.~

Ask your server for our Martini Menu, or Specialty Spirits Menu.

Beer - Draft

3.50

Miller Lite Budweiser Select Boulevard Wheat

Beer - Bottled

3.5 – 6.75

Miller Lite, Bud Light, Budweiser, Bud Lite Lime, Busch Light, Coors Light, Michelob Ultra, Peroni, Bass Pale Ale, Guinness Stout, Heineken, Blue Moon, Amber Bock, Sam Adams Lager, Corona, Stag, Crispin (hard apple cider)

Non Alcoholic: O'Douls Buckler

LAVAZZA PREMIUM COFFEE

Italy's #1 Coffee

Espresso 2.50 Cappuccino 3.25 Latte 3.25

Mocha 3.50 Caramel 3.50 Americano 3.00

Coffee 1.95 Double Espresso 4.5

Decaffeinated - Same pricing

Beverages

Coke, Diet Coke, Sprite, Mr. Pibb, Fitz's Root Beer, Lemonade, Fruit Juices, Coffee, Hot Cocoa, Fresh Iced Tea, Sweet Tea, Raspberry Tea, Various Flavored Hot Teas

We know this is a large menu.

Please don't let its considerable scope of wonderful choices overwhelm you.

Eat well, live happy.

Madison's offers fine American, Italian and eclectic cuisine, casual, relaxed yet elegant dining in an inviting and welcoming atmosphere.

Hand-cut steaks, appetizers, soups, salads, seafood, sandwiches, pasta, desserts, a variety of distinctive and tantalizing signature dishes, extensive Cellared Wine List and hand-crafted cocktails await your enjoyment.

Our menu is continually updated, reflecting local, seasonable availability and original, imaginative fare, while also paying respect and homage to classics - combining both modern-creative and traditional styles of cooking.

We strive to ensure that each visit to Madison's™ is better than your last...where *you* are the center of our attention.

We are proud to be a locally -owned, independent business. ~ Located in the heart of historic downtown Jefferson City.

General Information

- Off -premises **Catering** for small groups or up to as many as 300 is one of our specialties.
- We have **two well-appointed private dining rooms**- a perfect setting for your meeting or celebration.
- Complimentary Projector screen, TV/DVD combo, and podium** are available for your private dining needs.
 - Complimentary WiFi** is available.
 - We cater on Satur-days- minimum number required.** Call Rob for details.
 - You may have the entire restaurant to yourselves for a very private event on Satur-days 11-4,** minimum 75 up to 200. Call Rob for details
 - **Lunch and Dinner Specials** change daily.
 - Carry out** is always available.
 - Six Course Food and Wine Pairing Events** are held throughout the year.
 - Happy Hour** Monday-Thursday in 'The Bar' 4-6 pm.
 - Tuesday Night is Wine Night**

If there is anything we can do to make your brief stay with us more enjoyable, please let us know.

History

After purchasing and extensive remodeling 216 Madison St., Madison's™ opened its doors in April of 1982.

In the spring of 1983, the neighboring building (214 Madison St.) was purchased and remodeled, increasing the size of Madison's™ to 7200 square feet with seating for approximately 200, lounge seating for 40 and two private dining rooms accommodating small groups or up to 120. A large outdoor patio was completed in 2002.

We have continually updated the aesthetics of the restaurant's interior and exterior: modernizing while respecting and maintaining the buildings' rich history and integrity, with a mixture of warm woods, rich colors and various antiques throughout.

Both 214 and 216 Madison St. have been home to a variety of restaurants since the late 1800's.

We are very proud and humbled by the many honors we have received; remain most thankful to our guests, and; committed to the community through our personal involvement in and our strong support of numerous organizations throughout the Jefferson City area.

We embrace the knowledge that our service has never been limited by the walls of our building or the borders of our property. Since Madison's exists within the context of a larger Jefferson City community, we have always reached out into our city to serve and support those in need.

*Come to Madison's™ to restore your spirit and share the simple pleasures with family and friends....
one delicious bite at a time.*

Madison's Café 216 Madison St. Jefferson City, Missouri 65101 573.634.2988

Mon- Thurs: 11-9, Fri: 11-10, Sat: 4:30- 10

Website: www.madisonscafe.com Join our Loyalty Club: www.madisonscafe.com/club
www.facebook.com/madisonscafejc www.twitter.com/madisonsjcmo