



*Casual, relaxed, yet elegant dining*

# GLUTEN FREE



# MENU



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A Jefferson City Tradition Since 1982

**GLUTEN FREE MENU**



~please alert your server to any allergies you may have~  
 ~all dishes are served with our gluten free rice crackers~

**STARTERS**

**Mussels Milano 11.75** 



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

**Mad' Crab Stack 11.75** 



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

**Salads**

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

**House Mini 3.65 Small 5.8 Large 7.95**  

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

**Combination Mini 3.65 Small 5.8 Large 7.95**  


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

**Grilled Chilled Salmon 11.75**

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

**Grilled Chilled Chicken 10.75** 

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

**Caprese 9.75 (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 7.1 Large 9.25**

mixed greens with candied pecans, sundried cranberries, Parmigiano cheese, tossed in our balsamic vinaigrette

**Combination Supreme** 

**Small 7.75 Large 10.95**

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

**Caesar\* Small 5.8 Large 7.95** 

crisp romaine lettuce tossed our own Caesar Dressing (no croutons) **With Chicken + 1.50**

**Hearts of Palm 9.75**  

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

**Madison's™ Spinach Salad 8.95 (seasonal ‡)**  

slices of locally grown tomatoes topped with baby spinach leaves, red onions, (no gorgonzola cheese) with our sweet red wine vinaigrette sprinkled with Parmigiano

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

**The Un-Wich**

**Smothered Burger\* 9.75** 

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

**Light Fare Pasta**

*Note: we offer a rice penne pasta in place of all pasta, and 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*

**Alio Et Olio 8.95** 

rice penne pasta in extra virgin olive oil, fresh garlic, butter, diced tomatoes, crushed red pepper. salt and pepper, topped with Parmigiano.

**With baby shrimp + 1.50**

**Pasta Sydney 14** 

a delicate blend of rice penne pasta, fresh asparagus, and tender chicken breast tossed with virgin olive oil, white wine, fresh mushrooms, Parmigiano, and a touch of garlic butter

**Julie's Zesty Bowtie Pasta 14** 


yellow squash, zucchini, asparagus, red onions, mushrooms, red peppers, tender pieces of chicken sautéed in olive oil, fresh garlic. crushed red pepper, tossed with rice penne pasta, topped with Parmigiano

**Capellini Patricia 13**  

rice penne pasta noodles served in a light olive oil and garlic sauce with fresh herbs, sun-dried tomatoes, pine nuts, and yellow and green squash

\*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)



## Pasta

*Note: we offer we offer a rice penne pasta in place of all pasta, and side orders for 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.*

### Pasta with Broccoli 13.95 ♥

rice penne pasta noodles in a rich cream sauce (blend of cream and butter), sliced mushrooms, broccoli, slightly seasoned with marinara (*meatless sauce*)

### Chicken Jalapeno Pasta 13.95 ☺

rice penne pasta in our jalapeno cream sauce, red peppers, mushrooms, spicy slices of grilled chicken breast

### Spaghetti 9.95

rice penne pasta smothered in our Bolognese meat sauce or our Marinara (meatless -♥) sauce topped with parmigiana  
*With meat balls 11.95*

### Rigatoni Carbonara 13.95 ☺

rice penne pasta noodles prepared in a rich cream sauce, with bacon, butter, salt, pepper, Parmigiano and a fresh egg

### Cavatelli 13.75 ☺

rice penne pasta prepared in a rich cream sauce, freshly grated Parmigiano, fresh garlic

### Fettuccine Alfredo 13.9

rice penne pasta served in a rich blend of cream, butter, freshly grated parmigiana  
*With chicken + 1.50 With baby shrimp + 2.00*

### Linguine with Livers 13.95 ☺

rice penne pasta in a lightly seasoned cream sauce, sliced mushrooms, sautéed chicken livers, Parmigiano

### Gamberetti 15.75 ☺

classic Italian shrimp dish. rice penne pasta served in a rich cream sauce, with baby shrimp, large shrimp, fresh chopped celery, (*no bread crumbs*)

## Piccoli Piatti

*~after 5 pm~*

### •Prime Beef Hot Lava Rock\* 15

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

*▪Limited number available each evening*

### Lobster Mac' N Cheese 13

lobster meat, with five cheeses blended perfectly with a rice penne pasta  
*(no browned seasoned bread crumbs)*

### Shrimp Cocktail 10

*with cocktail sauce and lemon*

## Dinner Entrées

*~after 5 pm~*

*all dinner Entrees are served with your choice of our House, Combination, or Caesar salad  
each steak dish is accompanied by choice of a side of rice penne pasta in an alfredo sauce or sautéed squash medley  
unless otherwise noted•*

### Bone-In Pork Rib Chop• 15.5 ☺

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

### Charbroiled Prime Rib\* 24 ☺

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

### Top Sirloin\* 17.5

10 ounce top sirloin grilled and topped with our house garlic steak butter;

### New York Style Filet\* 33 ☺

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

### Cioppino 26 ☺

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

### Ribeye\*• 26

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

### Filet Mignon\* 28.95 ☺

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

### Chateaubriand for Two\*• 59 ☺

A classic dish for two.... 26-28 ounces of prime beef tenderloin, charbroiled; fresh vegetables, choice of any two rice penne pasta sides  
*Carved and served tableside*

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

## Desserts

### Crème Brûlée 8.75 ☺

a silky, indulgently rich baked custard, finished off with a blowtorch for its signature caramelized, fresh strawberries, blackberries, and a touch of mint

### Gluten-Free Chocolate Lava Cake 5.75

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

**Madison's**

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