



Casual, relaxed, yet elegant dining

Menu



216 Madison

Jefferson City, Missouri 65101

573.634.2988

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A Jefferson City Tradition Since 1982

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

Starters



we encourage sharing

Mussels Milano 11.75

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

Stuffed Mushrooms 9.75

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

Calamari 10.5

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

Bruschetta 8.75

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

Zucchini Sticks 8.95

lightly breaded fried zucchini sticks, with ranch dressing

Potato Skins 7.9

with cheddar cheese, real bacon bits, sour cream

Angry Shrimp 11.7

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

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

Toasted Ravioli 7.99

with our Bolognese meat sauce

Eggplant Parmigiano 8.95

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

Chicken Wings 8.95

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

Chicken Tenders 7.95

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 provol, our own Creamy Italian dressing, garnished with a tomato, black olive, pepperoncini

Caesar* *Small* 5.8 *Large* 7.95

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

Grilled Chilled Salmon 11.75

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 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, gorgonzola and parmigiana cheeses, tossed in our balsamic vinaigrette

Combination Supreme

Small 7.75 *Large* 10.95

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

Santa Fe Chicken Salad 10.95

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 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, 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)

Seafood Bisque ☺

Cup 4.25 Bowl 6.95

Bowl of Seafood Bisque With Salad 9.99

chicken stock base with fresh tomatoes, clams, baby shrimp, Norwegian cod, mushrooms
(Your choice of our House or Combination Salad)

Available lunch and dinner

Soups

Soup of the Day

Cup 3.25 Bowl 4.9

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

Clam Bisque ☺

Cup 3.75 Bowl 6.25



Bowl of Clam Bisque With Salad 9.25

clams, mushrooms, in a light cream sauce with garlic
(Your choice of our House or Combination Salads)

Available lunch and dinner

Sandwiches

all sandwiches include French Fries except for the Smothered Burger

Madison's™ B & G Burger* 10.95

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

I.B. Burger* 9.95

9 ounces of choice ground beef grilled to your choice

Smothered Burger* 9.75 ☺

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

Meatball 8.99

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

The Missouri Club 11.95 ☺

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

Grilled Portobello 9.75 ☺♥

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

“The Burnt”* 14.5 ☺

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

Cajun Chicken 10.5 ☺

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

Grilled Salsiccia 9.75

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

French Dip 8.25

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 American, Swiss, Provol, Pepper, Gorgonzola, Cheddar Cheeses .50

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.

Aglio 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 ☺

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 with fresh herbs, sun-dried tomatoes, pine nuts, and yellow and green squash, topped with parmigiana

~ 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. (Exceptions: Toasted Ravioli, Lasagna) We do not offer "half" orders.

Chicken Jalapeno Pasta 13.95 ☺

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

Pasta with Broccoli 13.95 ♥

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 10.95 ☺

our classic, signature four layer lasagna

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 13.95 ☺

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

Wild Mushroom and Veal Stuffed Ravioli 11.75 ☺

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

Tortellini 13.95 ☺

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 13.9 ☺

baked with fresh provel and parmigiana

Cavatelli 13.75 ☺

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

Fettuccine Alfredo 13.9

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 13.95 ☺

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, served in 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

~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.~

~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, Ravioli, Toasted Ravioli, Manicotti, Cannelloni*

Piccoli Piatti



~after 5 pm~

•Prime Beef Hot Lava Rock* 15

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

▪Limited number available each evening

Lobster Mac' N Cheese 13

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

Escargots à la Bourguignonne 9

Burgundy escargot in our compound butter, garlic and herb sauce, topped with puffed pastry and baked to a golden brown

Shrimp Cocktail 10

with cocktail sauce and lemon

Filet Mignon Sliders* 13

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* 28.95 ☺

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

•Ribeye* 26

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

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 and melted gorgonzola cheese, on a caramelized onion veal reduction sauce

Beef Vernaise* 33 ☺

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

Beef Bordelaise* 29.95 ☺

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

Beef Mudega* 29.95 ☺

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

Beef Sotto Fiuma* 29.95

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

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, 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 15.5 ☺

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

Chicken Agee 17.25 ☺

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

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

Chicken Oreganato 17.25

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

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

Chicken Marsala 17.25

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

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

•Chateaubriand for Two* 59 ☺

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 ☺

chocolate syrup, whipped cream...meant for two

Bread Pudding with whiskey sauce 6.5 ☺

a la mode 8.25

Apple Tart Croustade 7.75

A flaky pastry shell, tart orchard apples topped with vanilla ice cream, drizzled with sweet caramel sauce

Carrot Cake 6.75

Madison's Crumbly Biscotti 2 ☺

with pecans and walnuts, sprinkled with sugar and cinnamon
(melts in your mouth—won't break your teeth!)

Crème Brûlée 8.75 ☺

a silky, indulgently rich baked custard, 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'

New York Style Cheesecake 6.25

Spumoni or French Vanilla Ice Cream 3

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>	8.5	32	Chardonnay, "Napa" <i>Kendall Jackson</i>	8.5	38
Cabernet Sauvignon, "Sonoma" <i>Louis Martini</i>	7.75	30	Chardonnay, "California" <i>A by Acacia</i>	7.5	32
Chianti Classico, "DOCG" <i>Castello Gabbiano</i>	7.5	30	Chardonnay, "Sonoma" <i>Frei Brothers</i>	8.5	36
Merlot, "Organic-Mendocino" <i>Bonterra</i>	7.5	27	Sauvignon Blanc, "Vintner's Collection" <i>Sterling</i>	7.5	26
Merlot, "California" <i>Red Rock Winery</i>	7.5	26	Pinot Gris, "Oregon" <i>King Estate</i>	7.75	30
Pinot Noir, "J.Wilkes" <i>Santa Maria</i>	9	38	Pinot Grigio, "delle Venezie" <i>Ecco Domani</i>	7.5	24
Pinot Noir, "Sonoma" <i>Decoy by Duckhorn</i>	8.5	38	Michelsberg Riesling <i>Jacob Demer</i>	7.5	25
Shiraz, "Limestone Coast" <i>Greg Norman Estates</i>	7.75	30	Vignoles, "Missouri" <i>Stone Hill</i>	7.5	24
Shiraz, "Layer Cake" <i>Australia</i>	7.5	26			
Red Zinfandel, "California Red Zin" <i>Cigar Zin</i>	7.5	30	<i>Blush</i>		
Meritage, "Ménage à Trois" <i>Folie a Deux</i>	7.5	28	White Zinfandel, "California" <i>Beringer</i>	7.5	24
Concord, "Missouri" <i>Les Bourgeois</i>	7	25			
			<i>Sparkling</i>		
			Champagne, <i>Korbel Brut</i> Full Bottle		33

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 Cocktails 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,
Bass Pale Ale, Guinness Stout, Heineken, Blue Moon, Fat Tire, Amber Bock,
Sam Adams Lager, Corona, Stag, Crispin (hard apple cider)

Non Alcoholic: O'Douls Buckler

~Ask about our seasonal Beer offering~

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.
Mangia bene, vivi felice. Eat well, live happy.

Madison's™ History



Madison's™ opened its doors in April of 1982 at 216 Madison Street, after extensively remodeling "The State House and Senate Lounge" restaurant (formerly Adcock's Café).

In the spring of 1983, it was apparent expansion of the space of the restaurant was needed. The neighboring restaurant, "The Brass Rail" (214 Madison St.) was purchased and remodeled, increasing the size of Madison's™ Café to 7200 square feet with seating for approximately 200, lounge seating for 40 and two private dining rooms accommodating small groups and up to 120.

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

An outdoor patio area was completed in the fall of 2002, and is now a lively area for al fresco dining. Major building foundation renovations were completed in 2011. New flooring, carpet, ceiling, lights, fans, and tile, paint, wallpaper, chairs were completed in the interiors of both 214 and 216 Madison St. in 2013, 2014, and the façade of both buildings in 2015.

Our menu, featuring hand-cut steaks, seafood, salads, appetizers, pasta, soups, sandwiches, desserts and more, is continually revised reflecting current culinary trends and *local*, seasonal available ingredients

– from farm, market, and garden to our table to you-

while still paying our respect and homage to our signature dishes and classics. We enjoy using herbs from our *own* herb garden.

We pride ourselves on never staying stagnant. New lunch and dinner specials and menu items are added throughout the year!

We are delighted to offer Peroni Beer – Italy's #1 beer,
and Lavazza Espresso/Cappuccino/Latte/Mocha/Caramel/Americano Italy's #1 coffee to our offerings.

We are proud to be a locally -owned, independent business.

Located in the heart of historic downtown Jefferson City,

Madison's™ is casual, relaxed, yet elegant, Italian, American and eclectic cuisine with global influences.

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

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

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

General Information

~Carry out is always available.~

~Off -Premises catering for small groups or up to as many as 400 is one of our specialties.~

~We have two exceptionally appointed private dining rooms just perfect for your private event:

from business meetings to rehearsal dinners, celebrations, holiday event, birthdays, or any special occasion.~

~Complimentary Projector screen, TV/DVD combo, and podium are available for your private dining needs.~

~Complimentary WiFi is always available .~

~We cater on Satur-days-minimum number required. Call Rob or 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

~We hold Limited Seating Six Course Food and Wine Pairing Events throughout the year.~

~We can host your own, *private* food and wine pairing event. Call Rob for details.~

~Happy Hour Monday-Thursday in The Bar 4-6 pm.

Tuesday Night is Wine Night – ½ Off your Bottle of Wine priced at \$50 or below.

We are very proud and humbled by the many honors and awards 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.

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 email: info@madisonscafe.com Join our Loyalty Club: www.madisonscafe.com/club
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