

Madison's

AT MARBLE INN

Starters	\$	Main Courses	\$
Soup du jour Fresh locally sourced and seasonal ingredients	12	Madison's burger caramelized onions, maple bacon, truffle frites	20
Parm frites Yukon Gold hand cut frit garnished with Aged Parmigiano Reggiano	12	Fish and frites Quidi-vidi beer battered cod, Newfoundland dressing frites	20
Pan fried scallops seared to perfection with a creamy garlic sauce, petite salade	16	Newfoundland cod pan-fried cod fish, chorizo beans	35
Beetroot Salad slow cooked beets, spring mix, goat cheese and Dijon vinaigrette	16	Atlantic salmon pan seared salmon with a maple hollandaise, Beluga lentils and poached egg	36
Seafood dip seasonal seafood and cream cheese mousse, crushed peppers	16	Braised short ribs slow cooked beef short rib, parmesan mashed potato, rosemary jus	39
Newfoundland Mussels butter, garlic and white wine, cream and fresh parsley	16	Lamb curry local fresh lamb, ghee basmati rice and raitta sauce	39
Spicy Wings Asian BBQ sauce, sesame seeds, sprinkles of green onion	16	Steak and frites flattened strip loin steak, truffle frites, veal jus and salsa-verde	41
Charcuterie board 24 months aged bérico ham, Cured sausages, foie-gras mousse	21	Beef tenderloin served with onion puree, sautéed spinach and shallots jus	47
Desserts	\$		\$
Pistachio madeleine fresh baked and dusted with icing sugar	8	Vanilla ice cream roasted hazelnuts and salted caramel	8
Chocolate tarte with orange zest and reduction		Crème brulee vanilla flavor, topped with a candied sugar	11
Madison's Signature Selections			\$
Chef Omrani			
Jamon Ibérico Salad Aged and cured (24 month) imported Spanish Prosciutto, a select "pata negra" ham served with shaved Aged Parmigiano Reggiano on a bed of Lemon Arugula with herb infused balsamic			20
Turkish Style Chicken Inspired by the street food of Istanbul, Chef has created this full flavoured selection to showcase the spices of the Mediterranean Region			36
Vinegar pie An all but forgotten Newfoundland Dessert that showcases the ingenuity and culinary skills of Out Port Newfoundland women as they struggled to cook with limited supplies and fashion a beautiful dessert out of Vinegar, maple and love of family. Chef has added Olive oil ice cream to compliment this traditional treat.			11