



NEW AMERICAN SMALL PLATES

GRILLED ROMAINE SALAD** // \$7

Creamy roasted garlic dressing, croutons, parm

KALE SALAD* // \$9

Baby kale, tri-color quinoa, pear, feta cheese, candied walnuts, creamy white balsamic vinaigrette

BABY SPINACH SALAD* // \$9

Baby spinach, apples, cucumber, cherry tomatoes, pine nuts, creamy mustard & blue cheese dressing

EGGPLANT MEATBALLS // \$9

Roasted eggplant "meatballs," red sauce, parmesan

POLENTA FRIES* // \$8

Honey, parmesan, pistachios

RICOTTA CROSTINI // \$8

House made ricotta, fig jam, balsamic glaze

ROASTED BRUSSELS SPROUTS* // \$7

Garlic, shallot, balsamic, honey

TRUFFLE GNOCCHI & CHEESE // \$9

Fontina, parmesan cream sauce, crispy panko breadcrumbs
(Spinach gnocchi gluten free)

JAMBALAYA* // \$18

Shrimp, duck confit, Salami, dirty rice and okra

PHILLY STYLE SPRING ROLLS // \$10

Smoked short ribs, caramelized onions, Mozzarella, cheddar

POT STICKERS // \$14

Curried mixed vegetables with honey soy sauce

VEGAN BEAN POCKET // \$10

Mixed beans in pita bread pocket with roasted pepper sauce.

LUMP CRAB CAKES* // \$16

Lemon, pepper, ginger scallion sauce

FOR THE TABLE

LAMB BOLOGNESE** // \$24

Cavatelli pasta, rosemary oil, parmesan

ROCK SHRIMP FRIED RICE* // \$22

Mixed vegetables, crispy shallots, fried egg, scallions, soy sauce, sesame oil
(Vegan option with Tofu)

VEGETABLE NOODLE STIR FRY* // \$20

Mixed vegetables, rice noodles, roasted peanuts, garlic, shallots, olive oil,

Gluten Free Option Available

*Gluten Free *

CAJUN SWEET POTATOE* // \$8

Served with Honey mustard sauce

CHICKEN & WAFFLE SKEWERS // \$11

Buffalo chicken, blue cheese Belgian waffle

CHICKEN SATAY* // \$11

Marinated in peanut sauce, asian slaw

MK WINGS* // \$10

In House Thai sauce chicken wings

PEKING DUCK TOSTADAS // \$12

Duck confit, scallion, hoisin, sour cream

NEW ZEALAND LAMB LOLLIPOPS* // \$16

Spiced maple and mint syrup, white bean purée

SIR MADISON BURGER SLIDERS // \$11

30 day dry-aged blend, tickler cheddar cheese, sweet onion and pepper jam, MK sauce, pretzel bun

GRILLED HANGER STEAK* // \$16

Green peppercorn, red wine reduction

"EVERYTHING" CRUSTED AHI TUNA // \$18

Edamame purée, pickled ginger, yuzu soy glaze

GRILLED OCTOPUS* // \$14

Endive salad, roasted fennel purée, lemon vinaigrette

SHRIMP TOSTONES* // \$10

Garlic shrimp, avocado purée, plantains

PAN SEARED WILD COD* // \$16

Jasmin rice with home-made curry sauce

PAN SEARED SCALLOPS* // \$12

Cauliflower purée, brown butter sauce, crispy leeks

SHRIMP AND PORK MINI CAKES* // \$16

With home-made Thai sweet chili sauce

TORCHED SALMON* // \$15

Wild Canadian salmon caviar, sushi rice, pickled ginger, avocado, wasabi, honey soy glaze

BOARD

GUAC & CHIPS* // \$9

House made guacamole & corn chips, wasabi sour cream, fried pickled ginger
add tuna tartare \$7

CATERING AVAILABLE

Please inform management of any food allergies.
20% gratuity will be added to parties of 8 or more.

Thank you to all who have dined with us over the last five years. We wish you all health and happiness.