



Great Lunch Values

Served Monday thru Friday 'til 3:30

Salads

Blackened Chicken Emerald Kale Salad 16

Baby kale, radicchio, kohlrabi, Brussels sprouts, Napa cabbage, carrots, broccoli, peanuts, raisins, and basil, tossed in Reggiano cheese and a white balsamic vinaigrette.

Blackened *Shrimp 17* or Blackened *Salmon 18*

Crispy Chicken Chop House Salad 16

Crisp romaine, fresh cut corn, avocado, chopped tomatoes, and basil, tossed in our house-made creamy peppercorn Italian dressing and bleu cheese crumbles.

Blackened *Shrimp 17* or Blackened *Salmon 18*

Crispy Chicken Caesar Salad 16

Crisp romaine, Greek feta cheese, tomatoes, eggs, and apple-wood bacon, tossed in our special creamy Parmesan Caesar dressing.

Blackened *Shrimp 17* or Blackened *Salmon 18*

Thai Steak & Noodle Salad* 17.⁵

Grilled beef tenderloin tips, spicy Thai noodles, cool avocado, mango, mint, tomatoes, mixed greens, and peanuts in a honey mustard sesame dressing.

(We recommend not serving the dressing on the side)

Crab Cake Salad 19.⁹

Our jumbo lump crab cake served over a light bed of mixed greens, avocado, corn, goat cheese, and ruby red grapefruit, with a white balsamic vinaigrette.

Sandwiches

Jumbo Lump Crab Cake Sandwich

Served on a brioche bun with fries and house-made coleslaw. 19.9

Spicy Chicken Lettuce Wraps

Blackened chicken, lettuce, corn, Pico de Gallo, avocado, pickled red onions, Parmesan cheese, and Sriracha crema. 14

Signature French Dip Au Jus*

Aged roasted Prime Rib thinly sliced with grilled onions and melted Swiss, piled high on a grilled baguette roll, served with fries. While it lasts. 21

Biltmore Chicken*

Grilled over hickory with smoky barbecue sauce, Jack cheese, truffle aioli, and apple wood-bacon on a grilled brioche bun, served with fries. 16

The Nappa Valley Sandwich

Fresh carved turkey breast, avocado, Jack cheese, apple-wood bacon, lettuce, and honey Dijon on a grilled onion bun, served with seasonal fruit. 16

Fried Chicken Finger BLT

With Jack cheese, apple-wood bacon, tomato, lettuce, and honey Dijon on a grilled brioche baguette, served with fries. 14

Blackened Salmon Tzatziki *

Blackened Salmon fillet, tzatziki sauce, arugula, and cucumber tomato salsa on grilled Naan, served with fries. 17.⁹⁵

Spicy Fish Tacos (3)

Crispy fried snapper on soft tortillas with pickled red onion, pico de gallo, mango, avocado, mint, peanuts, and honey mustard dressing. 15

• We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of food borne illness. Please enjoy your time with us. Bon Appétit!

• We would like to see that you make it home safely. If you do not have a designated driver, please allow us to call you a cab.

Lunch Specials

Grilled Naan Bread with Goat Cheese *

Sirloin steak grilled over hickory, goat cheese, caramelized onions, and arugula on grilled Naan, served with seasonal fruit. 17.⁹⁵

Fried Chicken Tenderloins

Hand breaded in buttermilk batter, served with honey Dijon, fries, and house-made coleslaw. 14

Vegetable Pocket

Grilled zucchini, mushrooms, peppers, broccoli, basil and garlic. Served open-faced on grilled flat bread with melted Jack cheese and Pico de Gallo, served with seasonal fresh fruit. 15 *With grilled chicken add 3*

Half of Sandwich with Soup or Salad

Your choice of half of sandwich: Chicken Finger BLT, The Napa Valley or two French Sliders. Served with your choice of Chop House Salad, Caesar Salad or a bowl of our soup of the day. 15 *Substitute bowl of crab and corn chowder for \$3.00*

Madrones Prime Sirloin Steak *

Sirloin steak grilled over hickory hardwood, sliced and topped with chimichurri. Served with mixed greens, avocado, grapefruit, goat cheese, and white balsamic vinaigrette. 18.⁹⁵

Cajun Jambalaya

Sautéed shrimp, chicken, and Andouille sausage in a spicy Creole sauce. Served over linguine. 16

Classic Omelet

Three fresh eggs, baby shrimp, spinach, and Swiss cheese served with griddle toast and mixed greens. 15

Burgers

Our 10 Ounce burgers are made from 3 premium cuts of beef, house-ground each morning for today's service only. Served all the way, on a fresh baked brioche bun with fries.

Cheeseburger *

Cheddar cheese. 16

Bacon Cheeseburger *

Cheddar cheese and thick apple-wood bacon. 17

Hickory Burger *

Cheddar cheese, grilled red onion, apple-wood bacon, and smoky barbecue sauce. 17

Madrones' Burger "LE GRAND" *

Triple creme brie cheese, apple-wood bacon, truffle aioli, grilled onion, and shredded lettuce. 18

Soup Calendar

MON	Chicken & Sausage Gumbo	7
TUE	Loaded Baked Potato	7
WED	Chicken & Sausage Gumbo	7
THUR	Chicken Tortilla	7
FRI	Chicken & Sausage Gumbo	7
SAT	Chicken Tortilla	7
SUN	Loaded Baked Potato	7
DAILY	Crab and Corn Chowder	8

Today's Fish

Today's Fresh Fish

Our daily selection, grilled over hickory and served blackened or grilled with two sides. *Cooked medium (See your server)*

Blackened Salmon

Fresh Atlantic salmon blackened and served with creamy cauliflower mashed potatoes and broccoli. 18.⁹⁵

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