



MADRONES

Appetizers

Spinach and Artichoke Dip

Fried tortillas and soft Bavarian pretzels. 13

Hot Crab Dip

Fried tortillas and soft Bavarian pretzels. 16

Goat Cheese Brûlée Dip

Goat cheese, sun-dried tomato purée, roasted garlic, caramelized sugar crust, served with grilled Naan flat bread with a balsamic glaze. 13

Crispy Fried Calamari

Pepperoncini aioli. 15

Buffalo Wings

A pound and a half of large, plump wings tossed in our spicy sauce. 16

French Sliders (3)

Our house-ground beef served on grilled brioche buns with triple creme brie cheese, truffle aioli, and caramelized onions. 13

Tiger Shrimp

Baby shrimp lightly fried and tossed in our sweet and spicy Tiger sauce. 13

Colorado Steak Rolls

Crispy wontons stuffed with aged prime rib, caramelized onions, peppers, cheddar and jack cheese. 13⁵

Spicy Chicken Lettuce Wraps

Blackened chicken, lettuce, corn, pico de gallo, avocado, pickled red onions, Parmesan cheese, and Sriracha crema. 13

Fried Chesapeake Oysters

Served with mixed greens, fresh corn, blue cheese & horseradish cream. 16

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	9

Salads

Chop House Salad 11

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

Caesar Salad 11

Crisp romaine hearts, freshly grated Parmesan cheese, sun-dried tomatoes, and rustic croutons.

Emerald Kale Salad with Blackened Chicken 18

Baby kale, radicchio, kohlrabi, Brussels sprouts, Napa cabbage, carrots, broccoli, peanuts, raisins, carrots, and basil, tossed in Reggiano cheese and a white balsamic vinaigrette. Blackened *Shrimp 19 or Salmon 23*

Crispy Chicken Chop House Salad 18

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 19 or Salmon 23*

Crispy chicken Caesar Salad 18

Crisp romaine, Greek feta cheese, tomatoes, eggs, and applewood bacon, tossed in our special creamy Parmesan Caesar dressing. Blackened *Shrimp 19 or Salmon 23*

Thai Steak & Noodle Salad* 21

Grilled beef tenderloin tips, spicy Thai noodles, cool avocado, mango, mint, tomatoes, mixed greens, and topped with chopped peanuts and tortilla strips in a honey mustard - sesame dressing. *(We recommend not serving the dressing on the side).*

Seafood & Pasta

Add a Caesar or Chop House salad. 3⁵⁰

Today's Fresh Fish

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

Ahi Tuna Platter 24⁹

Lightly-seared tuna, rolled in sesame seeds, served rare, drizzled with a Sriracha aioli, and citrus ponzu beside an Emerald kale salad with roasted peanuts, tossed in a white balsamic vinaigrette, with bleu cheese tomatoes.

Sautéed Jumbo Lump Crab Cakes

10 ounces of Jumbo Lump crab meat, Rémooulade sauce, fries & coleslaw. 38

Louisiana Shrimp & Grits

Jumbo shrimp, andouille sausage, diced tomatoes, and onions, finished in a Creole Meunière reduction, served over shrimp-infused grits. 24

Asian Salmon*

Hardwood-grilled Atlantic salmon seared with teriyaki sauce, served over garlic mashed potatoes and surrounded with sautéed fresh vegetables. 26

Seafood Explosion

Baked lemon snapper stuffed with seasoned lump crab, scallops, and shrimp, covered with our spicy brown butter sauce, served with garlic mashed potatoes and our seasonal vegetable. 32

Penne Toscana & Blackened Tenderloin*

Blackened beef filet tips served over penne pasta with wild mushrooms and sun-dried tomatoes, finished in a garlic-Romano cream sauce. 26

Portobello Gnocchi

Smoky portobellos, warm panko-breaded goat cheese, grilled asparagus, red peppers, and sautéed vegetables, served over gnocchi. 23
Add blackened chicken breast add 2⁵⁰

Cajun Jambalaya

Andouille sausage, shrimp, chicken, peppers, and onions in a spicy Creole sauce, served over linguini. 23

Add on five grilled shrimp to any entrée 8, or crab cake 15

* Consuming raw and undercooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.

• Please notify us of any food allergies, as all ingredients are not listed on the menu.

• Our servers work as a team to guarantee the best service around. A gratuity of 18% is customary.

• 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.

Burgers

Our 10 ounce burgers are made from 3 Premium cuts of beef, house-ground each morning for today's service only. Served on a freshly baked brioche bun.

Cheeseburger*

Tillamook cheddar, mustard mayo, ketchup, pickle, lettuce & fries. 16⁵

Bacon Cheeseburger*

Tillamook cheddar, applewood bacon, mustard mayo, ketchup, pickle, lettuce & fries. 18⁵

Hickory Burger*

Tillamook cheddar, grilled red onion, apple woodbacon, smoky barbecue sauce, pickle, lettuce & fries. 18⁵

Madrones Burger "LE GRAND"*

Triple creme brie cheese, applewood bacon, truffle aioli, grilled onion, and shredded lettuce. 19

Sandwiches

Spicy Fish Tacos (3)

Crispy fried snapper on soft tortillas with sweet pickled onions, pico de gallo, mango, avocado, mint, peanuts, and honey mustard dressing. 17

Jumbo Lump Crab Cake Sandwich

Served on a brioche bun with fries and house-made coleslaw. 24

Signature French Dip Au Jus*

Prime Rib thinly sliced with grilled onions and melted Swiss, piled high on a grilled baguette roll, served with Au Jus & fries. 23

Biltmore Chicken

Grilled over hickory with smoky barbecue sauce, jack cheese, truffle aioli, and apple wood bacon on a grilled ciabatta bun, served with fries. 17

Sides

Fire Roasted Asparagus 5

French Fries 4

House-made Coleslaw 3

Steamed Broccoli 4

Sautéed Mushrooms 4

Garlic Mashed Potatoes 4

Creamy Cauliflower & Cheese 5

Eat Your Vegetables (changes daily) 4

True Idaho Loaded Baker 5

With butter, sour cream, cheddar, bacon, and scallions.

Sweet Potato Casserole 5 (Contains pecans)

Beef

All steak and prime rib entrées include a loaded baked potato and your choice of a Caesar or Chop House salad.
(Our baked potato is loaded with butter, sour cream, cheddar, bacon, and scallions).

Roasted Prime Rib Au Jus * While it lasts - Original or Blackened (our favorite!)

Slow-roasted aged prime rib. Available daily at 3:00PM.

10 oz. 34 / 16 oz. 46 / 20 oz. 51

Drunken Rib-eye "14 oz."*

Marinated in Pale Ale and grilled over hickory. 41

Steak and Shrimp*

Our Drunken Rib-eye marinated in Pale Ale and grilled over hickory, served with five jumbo fried shrimp. 46

Beef Tenderloin, Dry Scallops and Jumbo Shrimp *

Two beef filet medallions, scallops, and three jumbo shrimp seasoned and grilled over hickory and served with sautéed spinach, corn, mushrooms, and garlic mashed potatoes. Finished in a spicy brown butter sauce. 35

Or choice of three beef filet medallions. 32 *(Served with mashed potatoes instead of a loaded baked potato)*

Please choose one of our signature sauces to go along with the following steak entrées:

Port Wine Peppercorn - Creamy Aged Gorgonzola - Classic Au Jus

Filet Mignon*

Center-cut beef tenderloin grilled over hardwood. 7 oz. 38 / 9 oz. 44

Madrones Prime Cut Sirloin*

Simply seasoned and grilled over hardwood. 6 oz. 22 / 12 oz. 29

Real "Cowboy Cut" Rib-eye*

All steak...No bone. 18.oz. 46

Rare Cool Red Center ~ **Medium Rare** Warm Red Center ~ **Medium** Hot Pink Center ~ **Medium Well** Slightly Pink Hot Center ~ **Well** No Pink
(We will be happy to butterfly cut your well steak).

A Rib, A Chop & A Chicken

Add a Caesar or Chop House salad. 3⁵⁰

Double-Cut Mongolian Pork Chop*

14 ounces grilled to medium over hickory, garlic mashed potatoes, garnished with pickled red onion, and house-made mustard. 28

Fried Chicken Tenderloins

Hand-breaded in buttermilk batter, served with honey dijon, fries, and house-made coleslaw. 17

Baby Back Barbecue Ribs

Slowly-smoked, fall-off-the-bone pork ribs, served with fries and house-made coleslaw. Half Rack 24 Full Rack 31

Add on five grilled shrimp to any entrée 8, or crab cake 15

Dessert

Madrones Peanut Butter Pie

Like nothing you have had before! 8

Five Nut Brownie

With caramel sauce and vanilla ice cream. 8

The Chocolate Legend

Plenty for two! A giant slice of the deepest, richest, best chocolate cake you have ever tasted. 12 Scoop of ice cream add 2

Homemade Key Lime Pie

Baked in our special graham cracker crust with pecans and macadamia nuts, and topped with whipped cream. 9

Homemade "NY Style" Cheesecake

Baked in our special graham cracker crust with pecans and macadamia nuts, served with fresh strawberries and whipped cream. 8⁵

• Consuming raw and undercooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.

• Please notify us of any food allergies, as all ingredients are not listed on the menu.

• Out of consideration for other guests who are waiting, we may ask for your table if a significant amount of time has passed. We typically never make this request short of 90 minutes after you are seated.