



MADISON'S BISTRO

TRUFFLES *Catering*

Dinner Menu

Small Plates

Soup de jour	3.95
	4.95
Cream of Potato & Leek Soup	
Potatoes, leeks, carrots, cream, parmesan cheese	Cup 3.95
	Bowl 4.95
Crab Cake	9.95
Pan fried, over oven roasted roma tomatoes and Sautéed spinach	
Prince Edward Island Mussels	9.95
White wine shallot cream and grilled baguette	
Crispy Calamari	7.95
Two dipping sauces-roasted tomato aioli & lemon aioli	
Shrimp Cocktail	9.95
About 1/2 pound, tangy horseradish cocktail sauce, lemon	
Mediterranean Meze for 2	13.95
Whipped feta, hummus, fried haloumii cheese, Cured olives, roasted red peppers, grilled pita bread	
Pepper Seared Ahi Tuna	13.95
Tuna over greens with ginger sauce	
Fish Tacos	9.50
Blackened Tilapia, fresh mango salsa, chili-lime aioli, Lettuce, on warm flour tortillas	
Trio of Triangles	8.95
Grecian meat, marinated chicken, spinach & feta, Baked golden brown in phyllo dough	
Hummus & Pita Crisps	5.95
Our famous hummus & grilled pita bread	
Wild Mushroom Risotto	9.95
Assorted wild mushrooms, truffle oil, grated Parmesan cheese	
Margarita Pizza	8.95
Roma tomatoes, Mozzarella Di Bufala, provolone Cheeses, fresh basil, thin and crispy crust	

Salads

Madison's House	5.50
Mixed greens, black & green olives, tomatoes, Pepperoncinis, feta cheese, red onion, Greek red wine vinaigrette	
	With spanakopita 6.95
Caesar	5.95
Tender romaine hearts, parmesan cheese, croutons, Madison's traditional Caesar dressing	
Wedge	5.50
Iceberg, tomatoes, scallions, stilton blue cheese Crumbles, thousand island dressing	
Spinach	6.95
Goat cheese, caramelized walnuts and pears, Red onions, honey-vanilla vinaigrette	
The Chopped	6.50
Chopped mixed greens, scallions, stilton blue Cheese crumbles, bacon, tomatoes, hard cooked Eggs, creamy stilton blue cheese dressing	
Salmon Salad	14.95
Grilled salmon, over a bed of spinach, caramelized Walnuts, red onion, honey-vanilla dressing	

Free-range chicken and organic eggs from Ed Hill Farms, Xenia OH

Organic & Seasonal Vegetables from Chris Fectau, Brickel Creek Farms, Jamestown, OH

All oils used contain zero grams of trans fat

20% gratuity added for parties 6 or more

Madisonsbistro.com

**Ask about our private dining rooms
Complete social and corporate caterer**

Choose one of our salads with any entrée \$3.00

Pasta

Eggplant Pomodoro 14.95

Hand breaded eggplant, fried golden,
Fresh Mozzarella, beef steak tomatoes,
Garlic-parsley fettuccini, Pomodoro sauce

Pasta Carbonara 16.95

Roasted free-range chicken, bacon, penne pasta,
Caramelized onions, black pepper cream sauce

Meatballs 14.95

Greek meatballs, burned butter and egg pappardelle,
Shredded Mediterranean cheese blend

Spicy Shrimp 17.95

Sautéed shrimp, andouille sausage, roma tomatoes,
Garlic, green chilies, Cajun cream, red pepper
Fettuccini

Pasta Bolognese 13.95

Rich Italian meat sauce, served over linguine pasta,
Garlic bread

Exotic Mushroom Pasta 15.95

Shallots, green onions, garlic, shredded
Mediterranean cheese blend, brown butter wine
Sauce over penne pasta

Seafood Linguine 18.50

Sautéed shrimp, clams, bacon, tomatoes, spinach,
Linguine pasta, chardonnay cream sauce

Sandwiches

served with steak fries

Reuben 8.95

Corned beef or roasted turkey, Swiss cheese,
Sauerkraut and thousand island on marble rye

The Madison Burger 7.95

8oz Angus burger, lettuce, tomato, choice of swiss,
Cheddar or provolone on a toasted brioche roll

Gyro 7.50

Traditional meat Gyro, tomatoes, red onions
Tatziki sauce, feta and oil & vinegar, pita bread

From the Grill

Filet 25.95

Peppercorn encrusted 7oz beef tenderloin on
Beef steak tomato with goat cheese, buttermilk onion
Straws, balsamic vinegar sauce, grilled asparagus

New York Strip 24.95

Grilled 14oz strip, buttermilk onion straws, steak fries,
Sautéed cream spinach

Grilled Pork Chop 17.95

14oz brined center cut chop, mac and cheese,
Buttermilk onion straws

Grilled Salmon 18.95

Grilled wild salmon, honey mustard vinaigrette,
Sautéed broccoli, cauliflower and green beans

House Specialties

Chicken Phyllo 17.95

Hand pulled free-range chicken wrapped in phyllo,
Lemon cream sauce and rice pilaf

Prime Rib

Slow roasted, blackened or grilled, baked potato,
Chive butter, creamed horseradish sauce and au jus

10oz 17.95

16oz 22.95

Moussaka 14.95

Layers of Grecian meat sauce, eggplant, potatoes,
Topped with béchamel sauce

Parmesan Crusted Tilapia 17.95

Jasmine rice, Edamames and snow peas

Braised Lamb Shanks 20.95

Braised lamb shank, buttermilk mashed potatoes,
Slow simmered vegetables with a red wine broth

Greek Chicken 16.95

Half oven roasted free-range chicken, orzo,
Roasted carrots and green beans, natural au jus

Seared Scallops 18.95

Over sautéed spinach with a roasted red pepper sauce

Chicken Piccata 16.95

Garlic-parsley fettuccini, fresh lemon caper sauce

**Chefs: Chris Coherd, Chris Campbell,
David Weaver, Brandon Blaquiere
Manager: Sandy Rosholt**

Make your reservations online:
Madisonsbistro.com

through



*The Surgeon General warns that consuming raw or under cooked foods may cause food borne illness.
Please inform your server of any food related allergies, not all ingredients may be listed.*

*Please refrain from using your cellular phones in the dining rooms. You are welcome to use your phone
in the entry way. Thank you for your cooperation.*