



Casual yet elegant dining

The Menu



216 Madison

Jefferson City, Missouri 65101

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Website: www.madisonscafe.com

573-634-2988

A Jefferson Tradition Since 1982

Appetizers

Calamari \$8.99

Lightly floured calamari rings with flash fried red peppers and fresh spinach. Served with our chipotle raspberry dipping sauce

Mussels Milano \$9.99

A pound of freshly steamed New England mussels prepared in a delicate blend of fresh garlic, olive oil, fresh herbs, white wine, and a touch of ginger

Angry Shrimp \$10.75

Six jumbo shrimp, Cajun batter fried and served with our tangy chipotle raspberry jelly

Stuffed Mushrooms \$8.99

Baked mushroom caps, stuffed with crab meat, Italian bread crumbs and topped with melted Swiss cheese

Bruschetta \$7.95

Toasted sourdough bread brushed with garlic infused olive oil, topped with fresh basil, diced tomatoes, provol and parmigiano cheeses

Eggplant Parmigiano \$7.95

Topped with our Bolognese meat sauce and melted provol and parmigiano cheeses

Breaded Chicken Tenders \$7.25

Potato Skins \$7.25

Smothered with cheddar cheese and topped with real bacon bits

Italian Fries \$3.75

Shrimp Katherine \$10.75

Six gulf shrimp sautéed in a rich cream sauce with a touch of white wine and fresh garlic served with garlic toast

Mad Crab Stack 9.75 (seasonal)

Stacks of chunked avocado, pico de gallo, quartered artichoke hearts, chopped red peppers, lump crab meat, served atop a basil pesto swirl with our sweet red wine vinaigrette dressing on the side

Antipasto Plate \$7.75 (seasonal)

A tapenade of grilled eggplant with fresh mozzarella balls in olive oil and fresh sweet basil with quartered artichokes in olive oil, 3 slices of capicola (*Italian salume*) and Kalamata olives served with grilled pita bread
Designed as an appetizer for two or a meal for one

Toasted Ravioli \$7.60

Garlic Cheese Bread \$4.25

Zucchini Sticks \$7.95

Lightly breaded fried zucchini sticks, served with ranch dressing

Chicken Wings \$7.95

Served in Louisiana hot sauce, with your choice of dipping sauces. Approximately one pound of wings

Appetizer Platter \$16.99

A generous combination of potato skins, toasted ravioli, breaded cheese sticks, breaded artichoke hearts, and zucchini sticks

Soup

Soup of the Day

Cup \$2.99 **Bowl** \$4.50

Our soup of the day changes daily. Favorites for years. Today's could be: French Onion, Cream of Broccoli, Cream of Chicken, Potato, Lobster Bisque, Corn Chowder, Tomato Florentine, Senate Black Bean, and so on.

Please ask your server for today's soup.

Seafood Bisque

Cup \$3.99 **Bowl** \$6.50

Bowl of Seafood Bisque With Salad \$9.99

A chicken stock base with fresh tomatoes, chopped clams, baby shrimp, Norwegian cod, and mushrooms

Available lunch and dinner

Clam Bisque

Cup \$3.49 **Bowl** \$5.75

Bowl of Clam Bisque With Salad \$9.25

A blend of chopped clams, mushrooms, in light cream sauce with garlic

Available lunch and dinner

Soup & Salad

Bowl of Soup of the Day With Salad \$7.50

Unlimited Refills Soup of the Day & Salad Lunch Special \$7.50

(House & Combination Salads)



Salads

House Salad

Mini \$3.50 **Small** \$5.34 **Large** \$7.19

A blend of romaine and iceberg lettuce, tossed with a red wine vinegar and oil dressing, artichoke hearts, red onions, and fresh parmigiano cheese

Combination Salad

Mini \$3.50 **Small** \$5.34 **Large** \$7.19

Iceberg lettuce topped with red onions, shredded provol cheese, and our unique creamy Italian dressing, garnished with a tomato, black olive, and pepperoncini

Combination Supreme Salad

Small \$6.96 **Large** \$9.95

Similar to our large combination salad but with slices of ham and baby shrimp

Madison's™ Spinach Salad \$7.95 (seasonal)

Slices of homegrown tomatoes topped with baby spinach leaves, red onions, gorgonzola cheese served with our sweet red wine vinaigrette sprinkled with parmigiano
Only available when tomatoes are in season and provided by our local grower

Caesar Salad

Small \$5.34 **Large** \$7.19

Crisp romaine lettuce tossed with croutons and our own Caesar dressing
With Chicken add \$1.50

Grilled Chilled Chicken Salad \$9.95

Grilled, chilled sliced breast of chicken, served on a bed of romaine with slices of tomato, onions, and grated parmigiano cheese, with our red wine vinegar and oil dressing

Santa Fe Chicken Salad \$9.95

Grilled mesquite chicken served on a bed of romaine lettuce, topped with shredded cheddar cheese, diced tomatoes, red & blue tortilla chips, and our unique salsa dressing

Hearts of Palm Salad \$8.25

An indescribable blend of hearts of palm, artichoke hearts, red & green peppers, tomatoes, red onion in a red wine vinaigrette with parmigiano

Our House, Creamy Italian and Caesar salad dressings are available for purchase. Please ask your server for details.

Sandwiches

All sandwiches below (except the Smothered Burger) are accompanied by French Fries

I.B. Burger \$7.55

Choice ground beef weighing 9 oz. grilled to your choice

Smothered Burger \$7.95

9 ounces of choice ground beef grilled to perfection and topped with onions, mushrooms and melted provol cheese without the bun or the carbs

Madison's™ B & G Burger \$8.55

A 9 ounce hamburger charbroiled to your choice, topped with melted gorgonzola cheese, 4 slices of bacon, served on a sesame seed bun. *Bold* flavors

Pepper Burger \$7.95

Grilled to perfection and sprinkled with cracked black pepper, then topped with pepper cheese

Roast Beef Sandwich \$7.25

Thinly sliced round of roast beef served with au jus

Grilled Portabella Sandwich \$7.95

Grilled Portabella mushrooms, sautéed with red onions, green and red peppers, topped with melted provol cheese, served open faced on grilled French bread with fresh diced tomatoes

The Missouri Club \$10.50

Ham, turkey, bacon, Swiss cheese, American cheese, tomato, lettuce, and mayonnaise served on a toasted sourdough bread

Meatball Sandwich \$8.55

Three large handmade meatballs topped with our bolognese meat sauce, sprinkled with parmigiano

Chicken Sandwich \$7.25

Breaded or charbroiled

Cajun Chicken Sandwich \$8.75

Boneless breast of chicken prepared in Cajun seasonings, topped with onions, peppers, and melted provol cheese

Burnt Sandwich \$12.99

Butterflied 8 oz. filet mignon, topped with sautéed mushrooms, onions, and melted provol cheese

Beer Battered Cod \$8.25

Fried beer battered cod filet, served on a Kaiser bun

French Fries \$1.99 **Italian Fries** \$3.75 **Onion Rings** \$3.99 **Fresh Fruit** \$3.99

Your choice of American, Swiss, Provel, Pepper, Gorgonzola, or Cheddar Cheeses \$5.00



PASTA

We offer Side Orders (smaller portion, smaller price) for most pastas with the exceptions of Ravioli, Toasted Ravioli, Lasagna, Tortellini, and Gamberetti.

Rigatoni Quatro Fromage \$12.50

Rigatoni noodles prepared in a cream sauce with fresh diced tomatoes and the blend of parmigiano, asiago, muenster, and gorgonzola cheeses

Pasta with Broccoli \$12.75

Seashell shaped noodles served in a rich cream sauce, sliced mushrooms, broccoli, and slightly seasoned with marinara

Cajun Penne Pasta \$12.50

Durum wheat and red pepper penne pastas combined with fresh vegetables, served in a cajun style cream sauce

Cannelloni \$9.50

Long, thin tubular noodles stuffed with beef, chicken, and veal: served in a bed of meat sauce and covered with our rich cream sauce and parmigiano cheese

Also available in our all white béchamel sauce with mushrooms \$9.75

Manicotti \$9.50

Long, thin tubular noodles stuffed with ricotta cheese served in a bed of our Bolognese meat sauce and covered with our rich cream sauce and parmigiano cheese

Lasagna \$9.99

Our classic 4 layer Lasagna

Spaghetti \$8.25

Very thin noodles smothered in our meat sauce and topped with parmigiano cheese

With meat balls \$9.25

Chicken Jalapeno Pasta \$12.99

Linguine served in a roasted red peppers, mushroom, and jalapeno cream sauce, topped with spicy grilled chicken pieces

Toasted Ravioli \$7.60

A St. Louis mistake gone wonderfully well!

Ravioli \$7.99

Handmade noodles stuffed with spicy beef and served in our Bolognese meat sauce

Tortellini \$12.95

A doughnut shaped pasta stuffed with prosciutto ham and beef, served in a rich cream sauce with mushrooms and peas

Mostaccioli \$9.25

Short tubular noodles smothered in our Bolognese meat sauce and topped with parmigiano cheese

Baked Mostaccioli \$12.75

Baked with fresh provol and parmigiano cheeses

Cavatelli \$11.95

Seashell shaped noodles prepared in a rich cream sauce, freshly grated parmigiano cheese and fresh garlic

Fettucini \$12.50

Thin flat noodles served in a rich blend of cream, butter, and fresh parmigiano cheese.

With chicken add \$1.50 *With baby shrimp* add \$2.00

Linguine with Livers \$12.95

Thin flat noodles served in a lightly seasoned cream sauce with sliced mushrooms, sautéed chicken livers and parmigiano cheese

Rigatoni Carbonara \$12.95

Rigatoni noodles prepared in a rich cream sauce, seasoned with bacon, butter, salt & pepper, with parmigiano cheese and a fresh egg

Light Fare Pasta

Aglio Et Olio \$8.25

Spaghetti served in extra virgin olive oil, fresh garlic, butter, a bit of crushed red pepper flakes, salt and pepper topped with parmigiano cheese.

The classic OBG pasta.

With baby shrimp add \$2.00

Julie's Zesty Bowtie Pasta \$12.50

Fresh yellow squash, zucchini, asparagus, red onions, mushrooms, red peppers, and tender pieces of chicken sautéed in olive oil and fresh garlic with a touch of crushed red pepper, tossed with bowtie noodles and topped with parmigiano cheese

Capellini with Marinara \$7.75

Our meatless tomato sauce served over capellini noodles

Madison's™ Stir Fry \$9.50

A blend of fresh seasonal vegetables sautéed in olive oil with a touch of sweet basil and garlic served on a bed of linguine noodles *With Chicken* add \$1.50.

Pasta Sydney \$12.50

A delicate blend of linguine noodles, fresh asparagus, and tender chicken breast tossed with virgin olive oil, white wine, fresh mushrooms, parmigiano cheese, and a touch of garlic butter

Capellini Patricia \$11.50

Capellini noodles served in a light olive oil and garlic sauce with fresh herbs, sun-dried tomatoes, pine nuts, and yellow and green squash



Seafood Pasta

We offer Side Orders (smaller portion, smaller price) for most pastas with the exceptions of Ravioli, Toasted Ravioli, Lasagna, Tortellini and Gamberetti.

Linguine Julia \$14.75

Jumbo shrimp and scallops sautéed in a heavy cream sauce with a touch of white wine & fresh garlic, served on a bed of linguine noodles

Gamberetti \$14.50

A classic Italian shrimp dish, linguine noodles served in a rich cream sauce, baby shrimp and four large shrimp with fresh celery and topped with roasted bread crumbs.

Tutta Mare \$14.25

Thin flat noodles prepared with a variety of seafood, served in your choice of red or white sauces

Lobster Ravioli \$14.75

Handmade ravioli noodles stuffed with chunks of lobster, shrimp & scallops served in a light saffron infused cream sauce

Linguine with White Clams \$12.95

Thin flat noodles prepared in a light sauce with chunks of clams, seasoned with a touch of garlic

Gluten Free Pasta

For our gluten intolerant guests, we carry a rice penne pasta which can be substituted with most of our pasta entrees.

~Please request a manager for any information you may need in regards to the sauces which make up our pasta to ensure that they are also free of any wheat or flour derivatives.

~~Sauces which need to be avoided or modified are:

Linguine Julia, Shrimp Katherine, Tutte Mare both red and white, Baked Mostaccioli and Lasagna

Whole Wheat Pasta

For our health conscience guests, we carry a whole wheat penne pasta which can also be substituted for all pasta choices. Be aware, this will change the flavor of most pastas.

Substitutions

There is no substitution for any of our stuffed pastas:
Tortellini, Lobster Ravioli, Ravioli,
Toasted Ravioli, Manicotti, or Cannelloni

Luncheon Specials

In addition to the menu items available for lunch, luncheon specials are also offered and vary daily. Your server will describe the luncheon specials for you.

Kids' Stuff

\$4.29 each

For children 13 & younger.

~Chicken Tenders with Fries (or applesauce)

~Kid's Burger with Fries (or applesauce)

~Spaghetti

~ Maccheroni & Cheese

~Toasted Ravioli with Fries (or applesauce)

~Grilled Cheese Sandwich with Fries (or applesauce)



Dinner Entrées

The following dinner entrées are available every evening. Each is served with our *locally* baked bread, butter, olive oil for dipping, your choice of our house or combination salad, and side of cavatelli pasta.

Strip Steak \$22.99

12 ounce center cut choice strip steak grilled to your choice and topped with our house garlic steak butter

Top Sirloin \$14.99

10 ounce top sirloin grilled to your choice and topped with our house garlic steak butter

Charbroiled Prime Rib \$19.99

16-18 ounce hand cut choice lip-on prime rib charbroiled and served with our house garlic steak butter

New York Style Filet \$27.99

An 8 ounce center hand-cut filet mignon charbroiled to your choice, topped with chunked crab meat and melted gorgonzola cheese, served atop a caramelized onion veal reduction sauce

Filet Mignon \$23.99

8 ounce center hand cut filet charbroiled to your preference and topped with our house garlic steak butter

Bone-In Pork Rib Chop \$12.75

A 10 ounce bone-in pork rib chop, pan seared and finished in the oven, served with garlic mashed potatoes and fresh asparagus

Beef Vernaise \$27.99

8 ounce. filet mignon surrounded with four gulf shrimp served in a white wine, lemon and butter sauce topped with provol cheese, broccoli and a touch of garlic

Chateaubriand for Two \$51.99

A classic dish for two. 26-28 ounces of prime beef tenderloin, charbroiled to your choice, served with fresh vegetables and your choice of any two pastas
Carved Tableside

Dinner Specials

In addition to our Dinner Entrées, our dinner specials are designed to please a variety of palates and vary nightly.

~Choice Steaks ~ Fresh Fish ~ Chicken ~ Veal ~ Pasta ~ Risotto ~ Gnocchi~

Your server will describe the evening specials for you. All dinner specials are served with our *locally* baked bread, Olive oil for dipping, your choice of our house or combination salad and side of cavatelli pasta.

DESSERTS

Home Made Bread Pudding

with Whiskey Sauce \$5.99

A la mode \$7.99

Heath Bar Cheesecake \$4.99

Carrot Cake \$4.99

Spumoni Ice Cream \$3.00

French Vanilla Ice Cream \$3.00

Chocolate Madness Cake \$7.99

Sinfully good! Served with chocolate syrup, strawberries & whipped cream

New York Style Cheesecake \$4.99



Premium House Wines by the Glass

Red	\$/Glass	White	\$/Glass
Cabernet Sauvignon, <i>Alexander Valley</i>	8.00	Chardonnay, <i>A by Acacia</i>	6.75
Cabernet Sauvignon, <i>Louis Martini</i>	7.00	Chardonnay, <i>Kendall Jackson</i>	7.75
Chianti Classico, <i>Castello Gabbiano</i>	7.00	Chardonnay, <i>Frei Brothers</i>	7.75
Vitano, <i>Falesco</i>	7.00	Sauvignon Blanc, "Napa" <i>Sterling</i>	6.00
Merlot, <i>Bonterra</i>	7.00	Pinot Grigio, <i>Ecco Domani</i>	5.50
Merlot, <i>Red Rock Winery</i>	6.50	Pinot Gris, "Oregon" <i>King Estate</i>	7.25
Pinot Noir, <i>Chalone</i>	8.50	Vignoles, <i>Stone Hill</i>	5.75
Pinot Noir, <i>Beringer</i>	7.00	Piesporter Michelsberg Kabinett, <i>Griesedieck</i>	5.75
Shiraz, <i>Greg Norman Estates</i>	7.00		
Shiraz, "Hanwood Estate" <i>McWilliams</i>	6.50		
Red Zinfandel, <i>Rancho Zabaco</i>	6.50		
Meritage, <i>Menage' a Trois</i>	6.75		
Captain's Red, <i>Native Stone</i>	6.25		

Blush

White Zinfandel, "California" *Beringer* 5.75

House Wines by the Glass & Carafe

By the Glass \$ 5.25 Half Carafe \$ 9.75 Full Carafe \$16.75

Canyon Road

Chardonnay White Zinfandel Cabernet Sauvignon Merlot

~Our Cellared Wine List is available upon request.~

~Ask your server for our Martini Menu.~

Beer

Draft

\$3.00

Miller Lite Budweiser Select Boulevard Wheat

Bottled

\$3.00—\$5.50

Miller Lite, Bud Light, Budweiser, Bud Lite Lime, Busch Light, Coors Light, Michelob Ultra,
Bass Pale Ale, Guinness Stout, Heineken, Blue Moon, Fat Tire, Amber Bock,
Sam Adams Lager, Corona, Stag, Crispin (*hard apple cider*)

Non Alcoholic O'Douls Buckler

Beverages

Coke, Diet Coke, Sprite, Mr. Pibb, Fitz's Root Beer
Lemonade, Fruit Juices, Coffee, Hot Cocoa,
Fresh Iced Tea, Raspberry Tea, Various Flavored Hot Teas

We know this is a large menu. Please don't let its considerable scope of wonderful choices overwhelm you.
Mangia bene, vivi felice. Eat well, live happy.



Madison's™ History

Madison's™ opened its doors in April of 1982 at 216 Madison Street, after extensively remodeling “The State House and Senate Lounge” restaurant (formerly Adcock's Café). Featuring authentic and original northern Italian cuisine, Madison's™ was a new and welcome addition to the capital city's eateries. In the spring of 1983, it was apparent expansion of space of the restaurant was needed. The neighboring restaurant, “The Brass Rail” was purchased and remodeled, increasing the size of Madison's™ Café to 7200 square feet with seating for approximately 200, lounge seating for 40 and two private dining rooms accommodating small groups and up to 120. Over the course of many years we have continually updated the aesthetics of the restaurant's interior, reflecting the past and present with a mixture of warm woods, rich colors and various antiques throughout. An outdoor patio area was completed in the fall of 2002, and is now a lively area for al fresco dining. Madison's™ environment is unique and inviting—a gathering place for family and friends, or perfect for that romantic evening out.

Our menu — featuring steaks, seafood, pasta, chicken, veal and more—is continually updated reflecting current culinary trends and local seasonally available products. Choose a wine from our extensive wine list to add to your dining pleasure. Or, delight in our unique Martini Menu. From appetizers to after dinner drinks, it's a fun place to be.

Located in the heart of historic downtown Jefferson City, Madison's™ is casual yet elegant, northern Italian and American fare at its best.

We strive to ensure that each visit to Madison's™ is better than your last...
where you are the center of our attention.

Madison's™ Café: A Jefferson City Tradition since 1982

~Carry out is always available.~

~Off Premises catering for small groups or up to as many as 300
is one of our specialties.~

~We have two exceptionally appointed private dining rooms just perfect for
business dining, private entertaining, rehearsal dinners,
celebrations, meetings and presentations.

Complimentary WiFi, projector screens
and TV/DVD combo are available.

~We offer extensive menu selections.~

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Join our Loyal Customer Club: www.madisonscafe.com/club

