

GMadison'sTM

Fine, relaxed dining

Menu



216 Madison

Jefferson City, Missouri 65101

573.634.2988

www.madisonscafe.com www.madisonscafe.com/club

www.facebook.com/madisonscafejc www.twitter.com/madisonsjcmo

Mon- Thurs: 11-9, Fri: 11-10, Sat: 4:30- 10

A Jefferson City Tradition Since 1982



Madison's offers fine American, Italian and eclectic cuisine,
in a relaxed, inviting and welcoming atmosphere.

Hand-cut steaks, appetizers, soups, salads, seafood, sandwiches, pasta, desserts, a variety of distinctive and tantalizing signature dishes, extensive Cellared Wine List and hand-crafted cocktails await your enjoyment.

Our menu is continually updated, reflecting local, seasonable availability and original, imaginative fare, while also paying respect and homage to classics - combining both modern-creative and traditional styles of cooking.

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

We are proud to be a locally -family -owned, independent business. ~ Located in the heart of historic downtown Jefferson City.

General Information

- Off-premises **Catering** for small groups or up to as many as 300+ is one of our specialties. Ask for our separate **Catering Menu**.
- We have **two well-appointed private dining rooms**- a perfect setting for your meeting or celebration. Ask for our separate **Private Dining Menu**.
 - **Complimentary Projector screen, TV/DVD combo, and podium** are available for your private dining needs.
 - **Complimentary WiFi** is available.
 - **We cater on Satur-days- minimum number required.** Call Rob for details.
 - **Lunch and Dinner Specials** change daily.
 - **Carry out** is always available.
 - **Six Course Food and Wine Pairing Events** are held throughout the year.
 - **Happy Hour** Monday-Thursday in 'The Bar' 4-6 pm.
 - **Tuesday Night is Wine Night**

If there is anything we can do to make your brief stay with us more enjoyable, please let us know.

History

After purchasing and extensive remodeling 216 Madison St., Madison's™ opened its doors in April of 1982. In the spring of 1983, the neighboring building (214 Madison St.) was purchased and remodeled, increasing the size of Madison's™ to 7200 square feet with seating for approximately 200, lounge seating for 40 and two private dining rooms accommodating small groups or up to 120. A large outdoor patio was completed in 2002. We have continually updated the aesthetics of the restaurant's interior and exterior: modernizing while respecting and maintaining the buildings' rich history and integrity, with a mixture of warm woods, rich colors and various antiques throughout. Both 214 and 216 Madison St. have been home to a variety of restaurants since the late 1800's.

► In 2019 **Madison's™** was named an **historic** designated **Landmark** by the *City of Jefferson Historic Preservation Commission* and *Historic City of Jefferson*.

We are very proud and humbled by the many honors we have received; remain most thankful to our guests, and; committed to the community through our personal involvement in and our strong support of numerous organizations throughout the Jefferson City area.

We embrace the knowledge that our service has never been limited by the walls of our building or the borders of our property. Since Madison's exists within the context of a larger Jefferson City community, we have always reached out into our city to serve and support those in need.

*Come to Madison's™ to restore your spirit and share the simple pleasures with family and friends...
one delicious bite at a time.*



Madison's™ 216 Madison St. Jefferson City, Missouri 65101 573.634.2988

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Website: www.madisonscafe.com Join our Loyalty Club: www.madisonscafe.com/club www.facebook.com/madisonscafejc www.twitter.com/madisonsjcmo

Appetizers

Mussels Milano	16	☺
steamed New England mussels, garlic, olive oil, herbs, white wine, ginger		
Stuffed Mushrooms	14	
baked mushroom caps, crab meat, Italian bread crumbs, Swiss cheese		
Calamari	14	☺
lightly floured calamari rings, flash fried red peppers, fresh spinach, chipotle raspberry coulis		
Zucchini Sticks	12	♥
lightly breaded fried zucchini sticks, with ranch dressing		
Chicken Tenders	11.5	
Mozzarella Sticks	9	

Salads

▣ if you wish your dressing on the side, please just tell your server ▣

House	<i>Mini</i> 4	<i>Small</i> 6.75	<i>Large</i> 8.95	☺♥
iceberg and leaf lettuces, artichoke hearts, red onions, red wine vinaigrette, parmigiana				
Combination	<i>Mini</i> 4	<i>Small</i> 6.75	<i>Large</i> 8.95	☺♥
iceberg lettuce, red onions, shredded provol, Creamy Italian dressing				
Caesar*		<i>Small</i> 6.95	<i>Large</i> 8.95	☺
romaine lettuce, croutons, Caesar Dressing; <i>with Chicken + 1.50</i>				
Grilled Chilled Salmon			15	
4 ounces of grilled, chilled tender pieces of Norwegian salmon, romaine, sliced tomatoes, onion, parmigiana, red wine vinaigrette				
Grilled Chilled Chicken			14	☺
grilled, chilled sliced breast of chicken, romaine, sliced tomatoes, onion, parmigiana, red wine vinaigrette				
Caprese (seasonal♦)			14	☺
slices of locally grown tomatoes, sweet basil, Mozzarella di Bufala imported from Italy, drizzled in our balsamic vinegar reduction				
♦ Only available when tomatoes are in season and provided by our local grower				

Soups

Available lunch and dinner

Seafood Bisque	Cup 4.9	Bowl 8.75	☺	Bowl of Seafood Bisque With Salad	12.25
chicken stock base with fresh tomatoes, clams, baby shrimp, Norwegian cod, mushrooms				(your choice of our House or Combination Salad)	
Clam Bisque	Cup 4.25	Bowl 7.75	☺	Bowl of Clam Bisque With Salad	11
clams, mushrooms, in a light cream sauce, garlic				(your choice of our House or Combination Salad)	

Available Lunch Only:

Soup of the Day	Cup 4.75	Bowl 6	Unlimited Soup of the Day/Salad	7.95
			(your choice of House or Combination Salad)	

☺ Signature Dish ♥ Vegetarian (meatless)

Sandwiches all sandwiches include French Fries ♥

I.B. Burger*	12
9 ounces of choice ground beef grilled to your choice	
Smothered Burger* ♥ (The Un-Wich)	12.5 ☺
9 ounces of choice ground beef grilled, sautéed onions, mushrooms, melted provel cheeses – no bun, no fries	
Meatball	12
large house-made meatballs, Bolognese (meat) sauce, parmigiana	
The Missouri Club	14 ☺
ham, turkey, bacon, Swiss cheese, American cheese, tomato, lettuce, mayonnaise, on toasted sourdough bread, mayonnaise, on toasted sourdough bread	

Grilled Portobello	13 ☺♥
grilled Portobello mushrooms, sautéed red onions, green and red peppers, melted provel, open-faced with diced tomatoes	
"The Burnt"*	16.5 ☺
butterflied 8 oz. filet mignon, sautéed mushrooms, onions, melted provel	
Cajun Chicken	13 ☺
boneless breast of chicken in Cajun seasonings, sautéed onions, green and red peppers, melted provel	
French Dip	11
thinly sliced round of roast beef with au jus	
Beer Battered Cod	11
fried beer battered cod fillets, tartar sauce; choice of French Fries or fresh fruit	

Sides/Add-Ons:

French Fries 2.25 Italian Fries 4.25 Onion Rings 4.50 Fresh Fruit 4.25 Cheeses: American, Swiss, Provel, Pepper, Gorgonzola, Cheddar .50 Bacon: 1.25

Pasta

*Note: We offer Side orders for most pastas. Prices shown are **full orders**. Please tell your server if you wish a **side order**. (Exception to side orders: *Toasted Ravioli, Lasagna*) We do not offer "half" orders.*

Chicken Jalapeno Pasta	16.25 ☺
linguine, jalapeno cream sauce, red peppers, mushrooms, spicy grilled chicken breast	
Pasta with Broccoli	15.95 ♥
seashell shaped noodles, white, rich cream sauce, mushrooms, broccoli, a touch of marinara (<i>meatless</i>) sauce; also available in our all-white cream sauce	
Cannelloni	11.95
long, thin tubular noodles stuffed with seasoned beef, veal, Bolognese (meat) sauce, rich cream sauce, parmigiana <i>Also available in all white béchamel sauce with mushrooms 11.20</i>	
Spaghetti	11
thin noodles, Bolognese (meat) sauce or our Marinara (meatless) sauce, parmigiana <i>With meat balls 12.20</i>	
Manicotti	11.95
long, thin tubular noodles stuffed with ricotta cheese, Bolognese (meat) sauce, rich cream sauce, parmigiana	
Fettuccine Carbonara	16 ☺
fettuccine noodles, in a rich cream sauce, bacon, butter, salt, pepper, parmigiana, a fresh egg	

SEAFOOD PASTA

Linguine with Clams	16
classic northern Italian linguine noodles in our béchamel sauce, ocean clams, garlic, butter	
Lobster Ravioli	17.5
ravioli noodles stuffed with chunks of lobster, shrimp, scallops, in a light saffron infused cream sauce	
Linguine Julia	18 ☺
jumbo shrimp and scallops sautéed in a rich cream sauce, white wine, fresh garlic, on a bed of linguine noodles	
Gamberetti	18 ☺
linguine noodles, a rich cream sauce, baby shrimp, large shrimp, fresh chopped celery, topped with roasted bread crumbs	

Tortellini	16.5 ☺
doughnut shaped pasta stuffed with prosciutto ham, beef, rich cream sauce, mushrooms, peas	
Lasagna	12.5 ☺
our classic, signature four layer lasagna topped with our rich cream sauce	
Mostaccioli	11
short tubular noodles smothered in our Bolognese (meat) sauce, parmigiana	
Baked Mostaccioli	15.5 ☺
baked with fresh provel and parmigiana	
Cavatelli	16 ☺
seashell shaped noodles, in a rich cream sauce, parmigiana, fresh garlic	
Fettuccine Alfredo	16
thin flat noodles, cream, butter, freshly grated parmigiana <i>With chicken + 1.50 With baby shrimp + 2.00</i>	
Linguine with Livers	17 ☺
linguine noodles, cream sauce, mushrooms, sautéed chicken livers, parmigiana	

LIGHT FARE PASTA

Aglio Et Olio	11 ♥
spaghetti, extra virgin olive oil, fresh garlic, butter, diced tomatoes, crushed red pepper, salt and pepper, parmigiana. <i>With baby shrimp + 2.00</i>	
Pasta Sydney	16 ☺
linguine noodles, fresh asparagus, and tender chicken breast tossed, extra virgin olive oil, white wine, mushrooms, parmigiana, garlic butter	
Julie's Zesty Bowtie Pasta	16 ☺
yellow squash, zucchini, asparagus, red onions, mushrooms, red peppers, tender pieces of chicken sautéed in olive oil, fresh garlic, crushed red pepper, bowtie noodles, parmigiana	
Capellini Patricia	15 ☺♥
Capellini noodles, light olive oil and garlic sauce, fresh herbs, sun-dried tomatoes, pine nuts, yellow and green squash, parmigiana	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

available after 5 pm



Dinner Entrées *steaks, seafood, and more...*

All Dinner Entrees are served with your choice of our House, Combination, or Caesar salad.

In addition, each steak and chicken dish is accompanied by choice of a small order of cavatelli or sautéed yellow and green squash -unless otherwise noted •

- Filet Mignon*** 36 🍴
8 ounce center hand-cut filet mignon charbroiled, house garlic steak butter
- Ribeye*** 36
12 ounce choice ribeye, hand-cut, grilled; asparagus; mashed potatoes
- Charbroiled Prime Rib*** 32 🍴
16-18 ounce hand-cut choice lip-on prime rib charbroiled, house garlic steak butter
- KC Strip Steak*** 24
10 ounce choice hand-cut strip steak, charbroiled to your preference, topped with our house garlic steak butter
- New York Style Filet*** 39 🍴
8 ounce center hand-cut filet mignon charbroiled to your choice, topped with lump crab meat, melted gorgonzola cheese, on a caramelized onion veal reduction sauce
- Beef Vernaise*** 39 🍴
8 ounce filet mignon surrounded with gulf shrimp in a white wine, lemon and butter sauce, provol cheese, broccoli, garlic
- Beef Bordelaise*** 37 🍴
8 ounce center hand cut filet mignon, charbroiled, in our bordelaise red wine sauce, mushrooms
- Beef Mudega*** 37 🍴
8 ounce center hand-cut filet mignon, charbroiled, in our piccata sauce, provol, fresh mushrooms, prosciutto ham

- Cioppino** 55 🍴
seafood stew of mussels, cod, scallops, squid, ocean clams, large shrimp, King Crab Legs in a rich broth, fresh tomatoes, onions, salt, pepper, garlic butter, oregano, basil, crushed red pepper, accompanied by olive oil grilled sourdough bread points
- Shrimp Katherine** 18.5 🍴
large gulf shrimp sautéed scampi style, in a light garlic rich cream sauce with toasted crostini
- Bone-In Pork Rib Chop** 18 🍴
10 ounce bone-in pork rib chop, pan seared, finished in the oven, mashed potatoes, asparagus
- Chicken Agee** 19 🍴
boneless breast of chicken, lightly breaded, sautéed, in our piccata sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli, sprinkled with a dash of crushed red pepper *▪ prefer charbroiled with no panko breading, please just tell your server*
- Chicken Oreganato** 19
boneless breast of chicken lightly breaded, in our marsala red wine sauce, fresh mushrooms, green pepper, a touch of oregano *▪ prefer charbroiled with no panko breading, please just tell your server*
- Chicken Marsala** 19
boneless breast of chicken, lightly breaded, sautéed, served in our marsala red wine sauce, topped with fresh mushrooms *▪ prefer charbroiled with no panko breading, please just tell your server*
- Chateaubriand for Two*** 88 🍴
classic dish for two... 26-28 ounces of prime beef tenderloin, charbroiled; fresh vegetables, choice of any two pasta sides *Carved tableside*

*~Steaks ordered cooked beyond 'Medium' will not be guaranteed~
~ A seafood Dinner Special is offered each evening.~*

available after 5 pm – the two dishes below are served à la carte

•Prime Beef Hot Lava Rock* 24 🍴

skewered marinated filet mignon with romesco, smoked sea salt, red pepper aioli, with scratch-made giardiniera, served on a hot lava rock, table cooking
▪ Limited number available each evening

Filet Mignon Sliders* 16

three pan-seared filet mignon sliders, lettuce, onion, pickle with fresh waffle cut potato chips

Desserts *always available*

- Chocolate Madness Cake** 11 🍴
decadent, drizzled in chocolate syrup, whipped cream.....*meant for two*
- Bread Pudding with whiskey sauce** 9 🍴 *a la mode* 10.25
- Tiramisu** drizzled in chocolate 9
- Gluten-Free Chocolate Lava Cake** 7 🍴
combines elements of a flourless chocolate cake and a soufflé, with chocolate 'lava'
- New York Style Vanilla Cheesecake** 7
- Carrot Cake** 7

- Crème Brûlée** 11 🍴 🍴
a silky, indulgently rich baked custard, strawberries, blackberries, finished with a blow-torch for its signature caramelized crust
 - Sea Salt Caramel Gelato** 7 🍴
two large scoops
 - French Vanilla Ice Cream** 5
two large scoops
 - Madison's Crumbly Biscotti** 2 🍴
with pecans and walnuts, sprinkled with sugar and cinnamon
- ♥ *There is a .50 per person service fee for those who choose to bring in their own cake, cupcakes, cookies, dessert.*

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Premium House Wines



<i>Red</i>	\$/Glass	\$/Bottle	<i>White</i>	\$/Glass	\$/Bottle
Cabernet Sauvignon, "Sonoma" <i>Louis Martini</i>	8.25	32	Chardonnay, "Napa" <i>Kendall Jackson</i>	9	40
Chianti Classico, "DOCG" <i>Castello Gabbiano</i>	8	32	Chardonnay, "Sonoma" <i>Frei Brothers</i>	9	38
Merlot, "California" <i>Red Rock Winery</i>	8	28	Sauvignon Blanc, "Vintner's Collection" <i>Sterling</i>	8	28
Pinot Noir, "Josh Cellars" <i>Central Coast</i>	9	38	Pinot Grigio, "delle Venezie" <i>Ecco Domani</i>	8	26
Malbec, "Los Cardos" <i>Dona Paula</i>	8.25	32	Michelsberg Riesling <i>Jacob Demer</i>	8	27
Shiraz, "Layer Cake" <i>Australia</i>	8	28	Vignoles, "Missouri" <i>Stone Hill</i>	8	
Red Zinfandel, "California Red Zin" <i>Cigar Zin</i>	8	32	<i>Blush</i>		
Meritage, "Ménage à Trois" <i>Folie a Deux</i>	8	30	White Zinfandel, "California" <i>Beringer</i>	8	26
			<i>Sparkling</i>		
			Champagne, <i>Korbel Brut</i>	Bottle	35

House Wines by the Glass & Carafe

By the Glass 7 Half Carafe 10.75 Full Carafe 18

Canyon Road

Moscato Chardonnay White Zinfandel Cabernet Sauvignon Merlot

Our extensive CELLARED WINE LIST is available upon request.

Ask for our MARTINI or SPECIALTY SPIRITS Menus.

BEER – DRAFT: 3.5

Miller Lite Bur Oak 'Old 63' Boulevard Wheat

BEER – BOTTLED

3.5 – 6.75

Miller Lite, Bud Light, Budweiser, Bud Lite Lime, Busch Light, Coors Light, Michelob Ultra, Peroni, Blue Moon, Bass Pale Ale, Guinness Stout, Heineken, Amber Bock, Sam Adams Lager, Corona, Stag, Goose Island IPA
Crispin (hard apple cider)
Non Alcoholic: O'Douls

LAVAZZA PREMIUM COFFEE

Espresso 2.5 Cappuccino 3.25 Latte 3.25 Mocha 3.5
Caramel 3.5 Americano 3 Coffee 1.95
Double Espresso 4.5
Decaffeinated - Same pricing

BEVERAGES

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

Children's Menu

4.95 Each - for children 13 and younger

•Mini House or Mini Combination Salad with a six ounce Grilled Chicken Breast

•Chicken Tenders with Fries

•Kid's Burger with Fries

•Kid's Maccheroni and Cheese

•Toasted Ravioli with Fries

•Grilled Cheese Sandwich with Fries

•Kid's Spaghetti

•Grilled Chicken Breast with your choice of one side item from below:

▶ *Tomato Slices* ▶ *Cottage Cheese* ▶ *Applesauce* ▶ *Fresh Fruit* ▶ *French Fries*

■ *Applesauce may be substituted for Fries*

~Gluten Free~

For our gluten intolerant guests, we have a separate Gluten Free Menu- please ask for it by name.

~**Gluten Free Pasta:** We carry a rice penne pasta which can be substituted with most of our pasta entrees. ~

~Please request a Manager or Rob 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. ~

~Gluten-free crackers available upon request.

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

Lunch Specials

In addition to our many lunch menu items, we also offer Lunch Specials which vary daily. Your server will describe these Specials for you.

Dinner Specials

A seafood Dinner Special is offered each evening. Your server will describe these Specials for you.

Special Notes:

♥ Any alterations to any of our dishes as noted on our Menu, such as additions, deletions, substitutions, add-ons, customized to your desire, will cause delay in your service and the dish will not be guaranteed: this includes in-house and carry out/pick up/to go orders.

Special pricing will be applied.

♥ We cannot split orders. Please ask for an additional plate, which we will be happy to provide to you.

♥ When placing to-go/pick up orders: if the individuals need to pay separately for their specific order, the individual orders need to be ordered individually and paid for *separately and individually*.

We cannot split one check into several individual checks after the order is placed.

Request for additional/extra items such as parmigiana, dressing, bread, cheese, pepperoncini, olives, sauce, artichoke hearts, chicken, salmon, etc., will have an additional charge.

♥ We ask for your patience and understanding due to supply chain issues as sometimes there may be items we are unable to procure.



We have Braille and large print Menus for our sight impaired guests.

MADISON'S SALAD DRESSINGS FOR SALE

Our House, Creamy Italian and Caesar Salad Dressings are made from scratch and available for purchase.

Please ask your server for details.

Proudly made, bottled and only available and sold at Madison's™, Jefferson City, MO