Menu
### Appetizers

- **Mussels Milano** 14.95
  steamed New England mussels, garlic, olive oil, herbs, white wine, ginger

- **Stuffed Mushrooms** 13
  baked mushroom caps, crab meat, Italian bread crumbs, Swiss cheese

- **Calamari** 13 **
  lightly floured calamari rings, flash fried red peppers, fresh spinach, chipotle raspberry coulis

- **Zucchini Sticks** 11 **
  lightly breaded fried zucchini sticks, with ranch dressing

- **Chicken Tenders** 10.5

- **Mad’ Crab Stack** *(seasonal)* 15 **
  avocado, pico de gallo, artichoke hearts, red peppers, lump crab meat, basil
  pesto, our sweet red wine vinaigrette. ♦ Only available in spring, summer, fall

### Salads

- **House**
  - Mini 4
  - Small 6.75
  - Large 8.95 **
  iceberg and leaf lettuces, artichoke hearts, red onions, red wine vinaigrette, parmagiana

- **Combination**
  - Mini 4
  - Small 6.75
  - Large 8.95 **
  iceberg lettuce, red onions, shredded provel, Creamy Italian dressing

- **Caesar**
  - Small 6.95
  - Large 8.95 **
  romaine lettuce, croutons, Caesar Dressing, with Chicken + 1.50

- **Grilled Chilled Salmon** 14
  4 ounces of grilled, chilled tender pieces of Norwegian salmon, romaine, sliced tomatoes, onion, parmagiana, red wine vinaigrette

- **Grilled Chilled Chicken** 13 **
  grilled, chilled sliced breast of chicken, romaine, sliced tomatoes, onion; parmagiana, red wine vinaigrette

- **Caprese** *(seasonal)* 12 **
  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

- **Seafood Bisque**
  - Cup 4.9
  - Bowl 7.75 **
  chicken stock base with fresh tomatoes, clams, baby shrimp, Norwegian cod, mushrooms

- **Clam Bisque**
  - Cup 4.25
  - Bowl 7.25 **
  clams, mushrooms, in a light cream sauce, garlic

- **Bowl of Seafood Bisque With Salad** 11.25
  (your choice of our House or Combination Salad)

- **Bowl of Clam Bisque With Salad** 10
  (your choice of our House or Combination Salad)

- **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)*

- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.
Sandwiches  all sandwiches include French Fries

L.B. Burger*  12.99
9 ounces of choice ground beef grilled to your choice

Smothered Burger*  12
(The Un-Wich)
9 ounces of choice ground beef grilled, sautéed onions, mushrooms, melted provel cheeses – no bun, no fries

Meatball  11.50
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

Pasta

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

Chicken Jalapeno Pasta  15.95
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 (meatless) 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  Also available in all white béchamel sauce with mushrooms 11.20

Spaghetti  10.75
thin noodles, Bolognese (meat) sauce or our Marinara (meatless) sauce, Parmigiana

With meatballs 12.20

Manicotti  11.95
long, thin tubular noodles stuffed with ricotta cheese, Bolognese (meat) sauce, rich cream sauce, Parmigiana

Lasagna  12
our classic, signature four layer lasagna topped with our rich cream sauce

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

Linguine Julia  17.25
jumbo shrimp and scallops sautéed in a rich cream sauce, white wine, fresh garlic, on a bed of linguine noodles

Gamberetti  17
linguine noodles, a rich cream sauce, baby shrimp, large shrimp, fresh chopped celery, topped with roasted bread crumbs

Grilled Portobello  12
grilled Portobello mushrooms, sautéed red onions, green and red peppers, melted provel, open-faced with diced tomatoes

"The Burnt"  16
butterflied 8 oz. filet mignon, sautéed mushrooms, onions, melted provel

Cajun Chicken  12
boneless breast of chicken in Cajun seasonings, sautéed onions, green and red peppers, melted provel

French Dip  10
thinly sliced round of roast beef with au jus

Beer Battered Cod  10.95
fried beer battered cod fillets, tartar sauce; choice of French Fries or fresh fruit

Wild Mushroom and Veal Stuffed Ravioli  14.50
a simple brown butter sauce, fresh sweet basil, pine nuts, shaved Fontinella cheese

Tortellini  16
Donut shaped pasta stuffed with prosciutto ham, beef, rich cream sauce, mushrooms, peas

Mostaccioli  10.75
short tubular noodles smothered in our Bolognese (meat) sauce, Parmigiana

Baked Mostaccioli  15
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

With chicken +1.50  With baby shrimp +2.00

Linguine with Livers  16
linguine noodles, cream sauce, mushrooms, sautéed chicken livers, Parmigiana

LIGHT FARE PASTA

Aglio Et Olio  10
spaghetti, extra virgin olive oil, fresh garlic, butter, diced tomatoes, crushed red pepper, salt and pepper, Parmigiana. With baby shrimp +2.00

Pasta Sydney  15.50
linguine noodles, fresh asparagus, and tender chicken breast tossed, extra virgin olive oil, white wine, mushrooms, Parmigiana, garlic butter

Julie’s Zesty Bowtie Pasta  15.50
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  14.25
Capellini noodles, light olive oil and garlic sauce, fresh herbs, sun-dried tomatoes, pine nuts, yellow and green squash, Parmigiana

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.
Dinner Entrées  steaks, seafood, and more... available after 5 pm

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 side of cavatelli or sautéed yellow and green squash unless otherwise noted.

Filet Mignon*  34 $
8 ounce center hand-cut filet mignon charbroiled, house garlic steak butter

Ribeye*  34 $
12 ounce choice ribeye, hand-cut, grilled; asparagus; mashed potatoes

Charbroiled Prime Rib*  29 $
16-18 ounce hand-cut choice lip-on prime rib charbroiled, house garlic steak butter

KC Strip Steak*  24 $
10 ounce hand-cut strip steak, charbroiled to your preference, topped with our house garlic steak butter

New York Style Filet*  38 $
8 ounce center hand-cut filet mignon charbroiled to your choice, topped with chunked crab meat, melted gorgonzola cheese, on a caramelized onion veal reduction sauce

Beef Vernaise*  38 $
8 ounce filet mignon surrounded with Gulf shrimp in a white wine, lemon and butter sauce, provel cheese, broccoli, garlic

Beef Bordelaise*  35 $
8 ounce center hand cut filet mignon, charbroiled, in our bordelaise red wine sauce, mushrooms

Beef Mudega*  35 $
8 ounce center hand-cut filet mignon, charbroiled, in our piccata sauce, provel, fresh mushrooms, prosciutto ham

Steaks ordered cooked beyond ‘Medium’ will not be guaranteed

Cioppino  37 $
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  18.2 $
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  18.5 $
Boneless breast of chicken, lightly breaded, sautéed in our piccata sauce, provel 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  18.5 $
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  18.5 $
Boneless breast of chicken, lightly breaded, 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*  66.75 $
Classic dish for two...26-28 ounces of prime beef tenderloin, charbroiled; fresh vegetables, choice of any two pasta sides Carved tableside

~ A seafood Dinner Special is offered each evening.~

Desserts

Chocolate Madness Cake  10 $
Decadent, drizzled in chocolate syrup, whipped cream...meant for two

Bread Pudding with whiskey sauce  8 $ a la mode 9.25

Gluten-Free Chocolate Lava Cake  7 $ a la mode
Combines elements of a flourless chocolate cake and a soufflé, with chocolate ‘lava’

New York Style Cheesecake  7

Carrot Cake  7

Crème Brûlée  10 $ a la mode
A silky, indulgently rich baked custard, strawberries, blackberries, finished with a blow-torch for its signature caramelized crust

Sea Salt Caramel Gelato  6 $ a la mode

French Vanilla Ice Cream  5

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 or cupcakes.

2020 SC

*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

**Red**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>$/Glass</th>
<th>$/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, “Sonoma”</td>
<td>8.25</td>
<td>32</td>
</tr>
<tr>
<td>Chianti Classico, “DOC G”</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Merlot, “California”</td>
<td>8</td>
<td>28</td>
</tr>
<tr>
<td>Pinot Noir, “Josh Cellars”</td>
<td>9.25</td>
<td>32</td>
</tr>
<tr>
<td>Malbec, “Los Cardos”</td>
<td>9</td>
<td>28</td>
</tr>
<tr>
<td>Shiraz, “Layer Cake”</td>
<td>9</td>
<td>28</td>
</tr>
<tr>
<td>Red Zinfandel, “California Red Zin”</td>
<td>8.25</td>
<td>32</td>
</tr>
<tr>
<td>Meritage, “Ménage à Trois”</td>
<td>8</td>
<td>30</td>
</tr>
</tbody>
</table>

**White**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>$/Glass</th>
<th>$/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, “Napa”</td>
<td>9</td>
<td>40</td>
</tr>
<tr>
<td>Chardonnay, “Sonoma”</td>
<td>9</td>
<td>38</td>
</tr>
<tr>
<td>Sauvignon Blanc, “Vintner’s Collection”</td>
<td>8</td>
<td>28</td>
</tr>
<tr>
<td>Pinot Grigio, “del Venezie”</td>
<td>8</td>
<td>26</td>
</tr>
<tr>
<td>Chardonnay, “California”</td>
<td>8</td>
<td>26</td>
</tr>
<tr>
<td>Sauvignon Blanc, “Vintner’s Collection”</td>
<td>8</td>
<td>26</td>
</tr>
<tr>
<td>Pinot Grigio, “del Venezie”</td>
<td>8</td>
<td>26</td>
</tr>
<tr>
<td>Chardonnay, “Napa”</td>
<td>9</td>
<td>40</td>
</tr>
<tr>
<td>Chardonnay, “Sonoma”</td>
<td>9</td>
<td>38</td>
</tr>
<tr>
<td>Sauvignon Blanc, “Vintner’s Collection”</td>
<td>8</td>
<td>28</td>
</tr>
</tbody>
</table>

**House Wines by the Glass & Carafe**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>$/Glass</th>
<th>$/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canyon Road</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Moscato</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td>10.75</td>
<td></td>
</tr>
<tr>
<td>White Zinfandel</td>
<td>18</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>8.25</td>
<td>32</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>9</td>
<td>40</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>8.25</td>
<td>28</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>8.25</td>
<td>28</td>
</tr>
<tr>
<td>White Zinfandel</td>
<td>8.25</td>
<td>32</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>9</td>
<td>40</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>8.25</td>
<td>28</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>8.25</td>
<td>28</td>
</tr>
<tr>
<td>White Zinfandel</td>
<td>8.25</td>
<td>32</td>
</tr>
</tbody>
</table>

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 Light Lime, Busch Light, Coors Light, Michelob Ultra, Peroni, Blue Moon, Bass Pale Ale, Guinness Stout, Heineken, Amber Bock, Sam Adams Lager, Corona, Stag, Crispin (hard apple cider)

Non Alcoholic: O’Doul’s    Buckler

**LAVAZZA PREMIUM COFFEE**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>$/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>2.5</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>3.25</td>
</tr>
<tr>
<td>Latte</td>
<td>3.25</td>
</tr>
<tr>
<td>Mocha</td>
<td>3.5</td>
</tr>
<tr>
<td>Caramel</td>
<td>3.5</td>
</tr>
<tr>
<td>Americano</td>
<td>3.5</td>
</tr>
<tr>
<td>Coffee</td>
<td>1.95</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>4.5</td>
</tr>
<tr>
<td>Decaffeinated</td>
<td>Same pricing</td>
</tr>
</tbody>
</table>

**BEVERAGES**

Cake, 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

2020 8C
~ CHILDREN’S MENU ~

4.95 Each – for children 13 and younger

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

Grilled Chicken Breast with your choice of one side item from below:
► Tomato Slices ► Cottage Cheese ► Applesauce ► Fresh Fruit ► French Fries

Chicken Tenders with Fries  Kid’s Burger with Fries
Toasted Ravioli with Fries  Grilled Cheese Sandwich with Fries

Kid’s Spaghetti  Kid’s Maccheroni and Cheese

♥ 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 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.

~We also carry gluten-free crackers in lieu of our locally baked bread.

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.

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

We know this is a large menu. Please don’t let its considerable scope of wonderful choices overwhelm you.
Eat well. Live happy.
Madison’s™

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 Saturdays minimum number required. Call Rob for details.

• You may reserve the entire restaurant to yourselves for a very private event on Saturdays 11-4. minimum 75 guests up to 200. 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 Café  216 Madison St.  Jefferson City, Missouri 65101  573.634.2988
Mon- Thurs: 11-9, Fri: 11-10, Sat: 4:30- 10