

Madden's Gluten-Free Lunch Menu

Soups:

Tomato Bisque garnished with fresh mozzarella, saffron whipped cream, and fresh basil chiffonade
Cup \$3.50 Bowl \$5.50

Roasted Corn-Chicken Tortilla soup garnished with avocado, Monterrey jack, pico de gallo, and fried tortilla strips
Cup \$3.50 Bowl \$5.50

Roasted poblano soup with fried tortilla strips, jack cheese, and cilantro
Cup \$3.50 Bowl \$5.50

Salads:

Spring greens salad with onions, peppers, carrots, zucchini, gorgonzola, walnuts and Balsamic herb vinaigrette
\$7/ Add Chicken \$9.50/ Add Shrimp \$12

Caesar salad: Classic dressing tossed with romaine lettuce and Parmigiana Reggiano (*No Croutons*)
\$7/ Add Chicken \$9.50/Add Shrimp \$12

Jalapeno salad with roasted jalapeno-buttermilk dressing, roasted jalapeno, pico de gallo, cotija cheese, and black bean cake
\$7.50/ Add Chicken \$10/Add Shrimp \$12.50

Crab and Avocado salad with julienne greens, sun-dried tomato pico de gallo, chile oil and fried tortilla chips
\$12

Chicken salad with a fresh mayonnaise dressing, spices, almonds, grapes, and herbs served with greens, grape dressing, and sliced tomatoes
\$7.50

Corn tortilla fish tacos with wasabi aioli on a bed of cabbage and shiitake mushroom slaw tossed in a ginger-chile-honey dressing
\$10

Grilled salmon tostada: Fried corn tortilla spread with refried black beans, vegetable slaw, avocado, pico de gallo, and cilantro aioli
\$13

Desserts:

Crème Brulee served with berry sauces
\$5.50/ mini \$3.50

Homemade Vanilla Bean or Toasted Marshmallow Ice Cream
\$1/ scoop

Add Chocolate, Raspberry, or Blackberry Sauce
\$.30

with scoops of ice cream covered with chocolate, raspberry, or blackberry sauce
\$5.50

Madden's Vegetarian Lunch Menu

Soups:

Tomato Bisque garnished with fresh mozzarella, saffron whipped cream, and fresh basil chiffonade
Cup \$3.50 Bowl \$5.50

Roasted poblano soup with fried tortilla strips, jack cheese, and cilantro
Cup \$3.50 Bowl \$5.50

Salads:

Spring greens salad with onions, peppers, carrots, zucchini, gorgonzola, walnuts and Balsamic herb vinaigrette
\$7

Caesar salad: Classic dressing tossed with romaine lettuce, croutons and Parmigiana Reggiano
\$7

Jalapeno salad with roasted jalapeno-buttermilk dressing, roasted jalapeno, pico de gallo, cotija cheese, and black bean cake
\$7.50

Sandwiches:

All sandwiches served with herb-roasted Yukon gold potatoes or house made fruit salad

Grilled havarti and white cheddar cheese sandwich on focaccia with a cup of tomato bisque
\$8

Vegetarian Sandwich: Choice of grilled portabella mushroom or grilled vegetables on focaccia with olive spread, pesto, fresh mozzarella, tomato, and spring greens tossed in balsamic dressing
\$8.50

Entrees:

Chicken fried portabella mushroom with roasted poblano gravy, mashed potatoes, grilled zucchini and asparagus
\$9

House quiche with fruit salad or vegetables
Please ask your server if our featured quiche contains meat
\$8.50

Vegetarian tostada: Choice of a grilled portabella mushroom, tofu, or grilled vegetables on a fried corn tortilla spread with refried black beans, vegetable slaw, avocado, pico de gallo, and cilantro-aioli
\$9.50

Black Bean or Grilled Vegetable Quesadillas in wheat tortillas, with jack cheese, avocado, chipotle sour cream, cotija cheese and greens tossed with sun-dried tomato pico de gallo
\$11

Grilled Tofu, Asparagus and Zucchini tossed with angel hair pasta in a white wine butter sauce with pesto and parmesan
\$11