

MADISON

MODERN SOCIAL

RAW BAR

SHRIMP COCKTAIL
U8, cocktail sauce (GF) | 19

OYSTERS
cocktail sauce, rotating mignonette (GF) | 22

HAMACHI CRUDO
cabbage, jalapeño, dill, mint,
orange, ponzu | 21

SUMMER TARTARE
hamachi, salmon, ikura,
fresh celery, cucumber,
cilantro, yuzu | 22

SALADS

MADISON CAESAR
baby gem lettuce, anchovy, lemon, toasted brioche
& sesame crumb, parmesan, deviled egg | 20

CHOPPED SALAD
buttermilk ranch dressing, roasted red pepper, edamame,
sharp provolone, crispy pepperoni, salami (GF) | 22

BIBB SALAD
goat cheese, pecans, dried cherry,
lemon herb dressing (GF) | 20

SPICY CUCUMBER SALAD
skinny long cucumber, balsamic ponzu,
fresh spicy chili oil, scallion, micro cilantro | 18

SMALL PLATES

CHICKEN NUGGETS
gochujang bbq sauce, japanese
honey mustard | 22

CHARRED ARTICHOKE
fingerling potato, celery, lemon
labne, brioche crouton | 20

STEAK TARTARE
eye round, burnt onion crema,
potato pancake | 22

FRIED RICE ARANCINI
pickled carrots, edamame,
romesco, spicy chili crisp | 18

GRILLED CHICKEN SKEWER
spicy thai peanut sauce (GF) | 16

CALAMARI
spicy sesame aioli, blistered
shishitos, lemon | 22

SHORT RIB QUESADILLA
queso oaxaca, cotija, peanut chili crisp,
yuzu avocado crema, flour tortilla | 26

ST LOUIS RIBS
black garlic, gochujang &
maple syrup, lime | 19

SUSHI

TATAKI TUNA
pepper tuna, micro cilantro,
spicy ponzu | 20

SPICY TUNA TOAST
bluefin tuna, avocado, black tobiko,
wasabi aioli, Japanese milk bread | 20

CRISPY RICE CAKE
bluefin tuna, spicy aioli,
chives | 20

SPICY CRAB SALAD
colossal crab, cucumber,
avocado crunch, tobiko,
spicy mayo, eel sauce | 24

TUNA CRUNCH
fried tortilla, avocado, spicy tuna,
micro cilantro, tobiko,
spicy mayo, eel sauce | 26

LOBSTER SURF & TURF
cold water lobster meat, avocado,
torched filet mignon, eel sauce | 30

MADISON ROLL
spicy tuna, shrimp tempura
inside, avocado, eel sauce | 20

VOLCANO ROLL
spicy colossal crunchy crab, scallop, shrimp,
micro cilantro, sweet & spicy aioli | 32

COCONUT SHRIMP ROLL
coconut shrimp, cream cheese, topped with
mango & strawberry Thai chili sauce | 20

VEGGIE ROLL
cucumber, avocado, asparagus,
tempura oyster mushroom,
topped with yuzu aioli & eel sauce | 18

LUXURY ROLL
spicy salmon, avocado, cucumber,
shrimp tempura, spicy cold lobster,
tobiko, miso sauce | 28

SALMON ROLL
spicy salmon, avocado crunch,
topped with salmon slices,
lemon, yuzu, tobiko | 26

RAINBOW
spicy tuna, crunchy salmon, yellowtail,
avocado, black green & red tobiko,
honey wasabi | 28

MID DAY SPECIALS

all sandwiches served with fries

FRIED ARTICHOKE
caper and roasted red pepper aioli,
gem lettuce, shallot, gremolata, baguette roll | 22

CROQUE MONSIEUR
ham, dijon, fontina, mornay, sourdough | 20

BANH MI
pork belly, pickled carrots, cilantro, jalapeño,
cucumber, kewpie mayonnaise, baguette roll | 22

CHEESESTEAK
shaved ribeye, cherry pepper relish,
caramelized onions, cheese sauce, baguette roll | 24

TUNA SALAD
gem lettuce, haricot vert, cherry tomatoes,
lemon vinaigrette, spanish tuna | 28 (GF)

LARGE PLATES

THE CHICKEN PARM
bone in, pomodoro, basil, burrata | 36

BRANZINO
pan seared, fregola,
roasted cherry tomatoes, baby kale | 42

PRIME SKIRT STEAK FRITES
gremolata, cacio e pepe cheese fries,
sea salt | 60

SPICY LUMACHE
spicy mezcail sauce, nduja sausage,
stracciatella, chili crisp, shiso | 32

MADISON BURGER
short rib blend, raclette cheese,
bacon jam, Madison sauce | 24

CACIO E PEPE RAVIOLI
soft boiled egg, black pepper | 34

EGGPLANT CAPONATA
panisse cake, red pepper aioli ,
roasted cauliflower, gremolata | 32 (GF)

PRIME FILET MIGNON
8 oz , olive oil, sea salt (GF) | 70