

Dinner at the Madison Inn



Appetizers

Stuffed Portabello	with bechamel sauce	7.00
Shrimp & Angel Hair	with lemon caper sauce	7.00
Crab Imperial	– baked, seasoned crab meat with sauce mousseline	9.50
Soup du Jour		Ask Server

Salads

Caesar Salad	romaine, Parmesan & croutons	6.50
Spinach Salad	with dried cranberry, red onion, feta & pine nuts	6.50
House Salad	spring greens with tomato, cucumber & scallions	5.50
Mixed Berry	strawberries, blueberries, goat cheese, pecans on field greens	7.00

The Main Event

Filet Mignon 8 oz.	with herb butter	23.00
Leg of Lamb	roasted with garlic & rosemary	21.00
Stuffed Pork Chop	with cranberry, apricot, pecan stuffing	17.00
Dual Crab Cakes	with house made tartar sauce	19.00
Grilled Salmon	topped with key lime dill butter	18.00
Chicken Thighs	topped with mushroom ragout	17.00
Local Mountain Trout	Pan fried in panko bread crumbs	18.00
Penne Pasta	with jumbo shrimp, crab meat and spinach in a creamy Alfredo sauce	17.00

** served with choice of rice or potato. Chefs choice vegetable

Desserts



Triple Chocolate Cake	3.50
Key Lime Pie	3.50
Bread Pudding	4.50
Almond Pound Cake with Berries	3.50
Ice Cream Sundaes Hot fudge or Berry	3.50

Beverages



Beer

All Beer 3.50/bottle

Smithwick's, Corona, Heineken, Star Hill, Sam Adams, Guinness, Harp, Bud Light

Cappuccino or Espresso	3.00
Coffee or Tea	1.50
Soft Drinks (Coke, Sprite, Dr. Pepper, Ginger ale)	1.50
V8 12 oz.	3.00
Perrier	2.00
Milk	2.00

Call **540-948-5095** for reservations, recommended though not required

Catering and Special Events are our specialty

Wireless Internet Access Provided for Your Convenience

www.madisoninnva.com

Hours: Lunch 11:30 – 3:00 Tuesday – Saturday, Sunday Brunch 11:30 -3

Dinner Friday - Saturday 5:30 – 9:00 pm

Corner of Schoolhouse Road and Main Street, Madison, VA 22727

