

During Peak Hours,
Table Service May Take
Longer Than Usual.
Thanks For Understanding!

MADLIFE

ALL DAY

v.11

BY THE
SHOULD
JANUARY
1998

APPETIZERS

- Cheese Board** – Chef's Choice Of Two Cheeses, Prosciutto, Sopressata, Spiced Pecans, Pickled Veggies, Whole Grain Mustard Jam, Grapes, Herb Goat Cheese, & House Bread 22
- GF **Smoked & Fried Chicken Wings** – “Madspice” Rubbed Wings, Tossed In Your Choice Of Tangy BBQ, Habanero Garlic Buffalo Sauce, Or Sweet Thai Chili 4 Full Wings For 15.5, 8 For 28.5, 12 For 39.5
- Fried Green Tomatoes** – Candied Pecans, Goat Cheese, Comeback Sauce & Chives 12.5
- Fried Brussels** – Sesame Peanut Crunch, Soy Ginger Vinaigrette 14.5
- GF **Street Tacos** – Choice Of Chorizo, Shredded Chicken Or BBQ Pork With Onion, Salsa Verde, Queso Fresco & Cilantro, Served On Corn Tortillas 3 Tacos For 13.5, 6 Tacos For 21.5, Or 12 Tacos For 36.5
- Meatballs** – House-Made Meatballs, Signature Tomato Sauce, Parmesan, & Served With House Bread 16
- Fried Jalapeño Poppers** – Stuffed With Cheddar Cheese & Served With House-Made Comeback Sauce & Sweet Thai Chili Sauce 13
- Mad Fried Shrimp** – Fried Shrimp, Sweet & Spicy Aioli 16.5
- Tomato Bisque** – House-Made Creamy Tomato Bisque, Basil Pesto, and House Bread 12
- GF **Cowboy Caviar** – Corn, Black Beans, Onion, Cilantro, Jalapeño, Lime, Served With Tortilla Chips 9.5
- Burgundy Mushrooms** – Creamy Burgundy Mushrooms Served With House French Bread 12

HANDHELDS

- Chicken Sandwich** – Grilled Chicken Breast, Lettuce, Tomato & Your Choice Of Cheese 16
- Smoked BBQ Pork** – North Carolina BBQ Sauce, Slaw, Smoked Pork Shoulder 18
- Chee Bugga*** – Fresh Ground Beef Patty, Bacon, American Cheese, Fixins 18.5
- Mushroom Swiss Bugga*** – Fresh Ground Beef Patty, Bacon, Swiss Cheese, Sautéed Mushrooms 19
- Hot Turkey Sandwich** – House-Smoked Turkey, Swiss, Bacon, Smoked Pepper Aioli, Lettuce 18
- Hot Ham and Cheddar** – Smoked Ham, Cheddar, Honey Mustard, Lettuce, Onion, Brioche Bun 17.5
- French Dip** – Thinly Sliced Italian Beef, Swiss, & Au Jus Served On House Hoagie Roll 17
- Meatball Sandwich** – House-Made Meatballs, Marinara, & Fresh Parmesan On House Hoagie Roll 17
- Killer Tuna Salad** – Our Chef's Secret Recipe, Served With Lettuce, Tomato Slices & Onion 15

Most Sandwiches
Are Served On Our
Artisan Challah Knot
Bun With A Pickle
Spear

Pick A Side:
Hand-Cut Fries,
Potato Salad,
Garlic Potato Chips,
Vegetable Of
The Day, Or Upgrade
To A Side Salad For \$4

BIG SALADS

- GF **Caprese Salad** – Fresh Mozzarella Burrata, Basil, Tomato, Arugula, Balsamic Glaze 16
- Caesar Salad** – Romaine, Parmesan, Croutons, House-Made Caesar Dressing 13
- Asian Chicken Salad** – Chopped & Baked Chicken Breast, Celery, Napa Cabbage, Red Cabbage, Red Peppers, Radish, Carrots, Sesame Peanut Crunch & Soy Ginger Vinaigrette 18.5
- GF **Greek Salad** – Romaine, Kalamata Olives, Cucumbers, Red Onion, Tomatoes, & Feta Cheese 17
- Turkey Cobb Salad** – Romaine, Turkey, Boiled Egg, Bacon, Colby Jack, Croutons, Tomato, Red Onion 18
- GF **Blue Wedge Salad** – Wedge Of Iceberg Lettuce, Tomatoes, Bacon, Blue Cheese Crumbles, Onion, House-Made Blue Cheese Dressing 17
- Killer Tuna Salad Bowl** – Our Chef's Secret Recipe Tuna Salad, Served With Bed Of Lettuce, Crackers & Tomato Slices 15

Add To Any Salad:

- Boiled Egg +2
- Killer Tuna Scoop +6
- Grilled Chicken +9
- Grilled Shrimp +9
- Grilled Steak +12

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MADLIFE

**ENTREES
AND DESSERTS** v.11
By the World Famous!

ENTREES

Served During Dinner Hours

Chicken Pesto Pasta – Grilled Chicken, Creamy Basil Pesto Sauce, Rigatoni, Mozzarella Burrata, Parmesan, & House Bread 26

Angel Hair with Meatballs – Angel Hair Pasta, House-Made Italian Meatballs, Tomato Sauce, Fresh Parmesan, & House Bread 25

Pasta Al Limone – Lemon Zest, Garlic, Fresh Parmesan, Butter, Angel Hair Pasta, Bread 19
Add Grilled Chicken Or Shrimp +9

GF Zucchini Noodle Pasta – White Wine Tomato Sauce, Sun-Dried Tomatoes, Red Peppers, Garlic, Kalamata Olives, House Bread 19 Add Grilled Chicken Or Shrimp +9

GF Shrimp and Grits – Gouda Grits, Shrimp, Andouille Sausage, Red Peppers, Onions, With A Sherry Wine Butter Sauce 25

Pan Seared Salmon – BBQ Salmon, Mashed Potatoes, & Green Beans 28

Fried Chicken – Fried Chicken Breasts, Mashed Potatoes, Garlic Green Beans & Spicy Honey 28

GF MadLife House Steak* – 8oz Flat Iron Steak, Smoked Gouda Grits, Chimichurri 29

GF Ribeye* – 12-14 oz Ribeye Steak, Mashed Potatoes & Burgundy Mushrooms 37

GF Veggies & Grain Plate – Chef's Choice Of Four Vegetables & One Grain 17



SIDE DISHES

Sides May Be Added To Any Entree 6 Sharing Size 10

- House Fries
- Slaw • Potato Salad
- Mashed Potatoes
- Garlic Potato Chips
- Burgundy Mushrooms
- Gouda Grits
- Green Beans
- Asparagus
- Vegetable Of The Day
- Small Side Salad



DESSERTS

Pies By Alpine Bakery - \$9 For A Big Slice! *Ask Your Server For Today's Selections*

Cakes By Alpine Bakery - \$11 A Colossal Treat *Ask Your Server For Today's Selections*



How Do You Like Your Meat?

Rare: Bright red center that is warm, but not hot **Medium-Rare:** Reddish-pink center
Medium: Pink through the middle **Medium-Well:** A hint of pink in the middle, heading toward dry
Well-Done: No red, no pink, probably dry, not recommended

