

◆ THE ◆
MADISON
BAR & GRILL

Hudson Restaurant Week

JANUARY 22ND - FEBRUARY 2ND (MONDAY-FRIDAY ONLY)

LUNCH

CHOICE OF ONE ITEM PER COURSE

◆ APPETIZER ◆

Shishito Peppers and Chorizo

SEA SALT, SAKE

Meatballs

THREE MEAT BLEND, RICOTTA, PARMESAN, MARINARA

Wings

NAKED, BUFFALO OR SHOCKTOP SRIRACHA BBQ

Aloo Tikki Chole

INDIAN SPICED POTATO PATTIE, CHICK PEA CURRY,
TAMARIND DATES CHUTNEY

Oaxaca Salad

BLACKENED CHICKEN, ICEBERG, AVOCADO, ROASTED CORN,
QUESO OAXACA, RED ONION, CHERRY TOMATO, CILANTRO
VINAIGRETTE

◆ MAIN ◆

Short Rib Grill Cheese

WHITE CHEDDAR, TEXAS TOAST, TOMATO BISQUE

Breakfast Pizza

TWO EGGS OVER EASY, SAUSAGE, SPINACH, FRENCH FRIES,
MOZZARELLA, HOLLANDAISE

Jersey Devil

10OZ. JERSEY BRED BEEF, LOCAL CHEDDAR, TAYLOR HAM,
LOCAL EGG, BRIOCHE BUN

MBG Chopped Cobb

ICEBERG, ROASTED CHICKEN, AVOCADO, BLUE CHEESE, SMOKED
BACON, HARD BOILED EGG, TOMATO, SPICY HONEY VINAIGRETTE

Three Egg Omelette

SPINACH, OLIVES, ARTICHOKE HEARTS, TOMATOES,
MUSHROOMS, SCALLIONS, ONIONS, PEPPERS, CHORIZO,
HAM, BACON, MOZZARELLA, CHEDDAR, GOAT, ASIAGO,
FETA, BLUE, SWISS CHEESE

◆ SWEET ◆

Pumpkin Spiced Cheesecake

WITH CINNAMON GELATO

Flourless Chocolate Molten Cake

WITH VANILLA GELATO

\$18 PER PERSON (TAX AND GRATUITIES NOT INCLUDED)

» → WE ARE HOBOKEN ← «

◆ THE ◆
MADISON
BAR & GRILL

Hudson Restaurant Week

JANUARY 22ND - FEBRUARY 2ND (MONDAY-FRIDAY ONLY)

DINNER

CHOICE OF ONE ITEM PER COURSE

◆ APPETIZER ◆

Oaxaca Salad

BLACKENED CHICKEN, ICEBERG, AVOCADO, ROASTED CORN,
QUESO OAXACA, RED ONION, CHERRY TOMATO, CILANTRO
VINAIGRETTE

Steamed Mussels

FRA DIAVOLO OR WHITE WINE AND AROMATICS

French Onion Soup Dumplings

PROVOLONE AND GRUYERE CHEESE

Aloo Tikki Chole

INDIAN SPICED POTATO PATTIE, CHICK PEA CURRY,
TAMARIND DATES CHUTNEY

Shishito Peppers and Chorizo

SEA SALT, SAKE

Bang Bang Shrimp

FRIED SHRIMP, BANG BANG SAUCE, RED PEPPERS

◆ MAIN ◆

MBG Signature Chicken Parm

SEASONED BREADCRUMBS, MOZZARELLA, SAUTÉED
BROCCOLI RABE

MBG Chopped Cobb

ICEBERG, ROASTED CHICKEN, AVOCADO, BLUE CHEESE, SMOKED
BACON, HARD BOILED EGG, TOMATO, SPICY HONEY VINAIGRETTE

Braised Short Ribs

MASHED POTATOES, BRUSSEL SPROUTS

Cauliflower Steak (Vegan)

MAITAKE MUSHROOMS AND VEGAN BROWNED BUTTER-CAPER
SAUCE OVER POLENTA

"Long" Fusilli Bolognese

3 HOUR BRAISED MEAT SAUCE, HOUSE MADE RICOTTA

Salmon

BUTTERNUT SQUASH, ORZO, ASPARAGUS, LEMON, BUTTER

◆ SWEET ◆

Pumpkin Spiced Cheesecake

WITH CINNAMON GELATO

Flourless Chocolate Molten Cake

WITH VANILLA GELATO

\$38 PER PERSON (TAX AND GRATUITIES NOT INCLUDED)

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