

Madeline's Restaurant

788 Main St 93428-2835 · +18059274175 · Updated: Jan 14, 2026

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APPETIZERS 5

Sea Scallops GF	\$20.00
Sautéed scallops over mushroom duxelles, lemon beurre blanc	
Duck Terrine GFO	\$20.00
Duck and bacon pate, duck sausage, cornichons with toast points	
Bruschetta	\$19.00
Roasted bell pepper, goat cheese over crispy eggplant	
Baked Brie	\$20.00
Caramelized onions, bourbon cream with toast points	
Champignon Galette	\$18.00
Local mushrooms, Gruyere cheese tart	

SALADS 3

Madeline Salad GF	\$13.00
Lettuce, red onion, Granny Smith apples, goat cheese, roasted beets and hazelnuts with a apple cider vinaigrette	
Baby Spinach Salad GF	\$13.00
Tossed with a warm bacon vinaigrette, fresh mozzarella, red onion, toasted pecans, dried cranberries	
Winter Salad GF	\$13.00
Baby kale, red onion, goat cheese, pistachio, pomegranate vinaigrette	

ENTREES 9

Filet Mignon GF	\$42.00
pan seared, with pan jus, garlic mashed potato and vegetables	
Louisiana Seafood Gumbo	\$39.00
Assorted seafood with sausage in a spicy gumbo over rice	
Stuffed Breast of Chicken	\$30.00
Candied walnuts, Brie, spinach with a sage brown butter sauce, scalloped potatoes and vegetables	
Long Island Duck Breast GF	\$33.00
Pan seared, topped with a cherry reduction with scalloped potatoes and vegetables	

Rack of Lamb GF	\$44.00
Pan seared lamb with Dijon, white wine glaze with garlic mashed potatoes and local vegetables	
Braised Short Ribs	\$32.00
Braised short ribs, wild mushrooms, baby spinach tossed with pappardelle pasta	
Polenta Madeline V, GF	\$28.00
Ratatouille of local vegetables over polenta with roasted tomato sauce, pumpkin seed pesto	
Socca V	\$30.00
Chick pea "pancake", sauteed mushrooms, spinach, leeks, goat cheese	
Fresh Fish	
nightly selection	

DESSERTS 4

Chocolate Truffle Mousse Cake	\$12.00
Layer of dark chocolate truffle as well as milk chocolate mousse over a buttery walnut crust	
Lime and Raspberry Pie	\$12.00
Graham cracker crust, fresh limes and raspberries	
Fruit Tart	\$12.00
Seasonal fruit baked in a cinnamon crust, served warm with homemade ice cream	
Vanilla Bean Crème Brûlée	\$12.00

SMALL PLATES 6

Soup of the Day	\$12.00
Sea Scallops GF	\$20.00
Sautéed scallops over mushroom duxelles, lemon beurre blanc	
Duck Terrine GFO	\$20.00
Duck and bacon pate served with duck sausage, cornichons, toast points	
Bruschetta	\$19.00
Roasted bell pepper, goat cheese over crispy eggplant	
Champignon Galette	\$18.00
Local mushrooms, Gruyere cheese tart	
Cheese & Charcuterie Plate	\$18.00

SWEETS 3

Belgian Chocolate Truffle Cake	\$12.00
Fruit Tart	\$12.00

Lime & Raspberry Pie

\$12.00