



# MADALIN

SUMMER 2010  
DINNER: WEDS-SUN 5PM

## THE MADALIN GROUP

MADALIN HOTEL  
MADALIN'S TABLE

*and NEW for SUMMER 2010...*



THE MADALIN AT MONTGOMERY PLACE

*catering & event planning  
ask your server for details*

MADALIN  
53 BROADWAY, TIVOLI, NY  
845-757-2100 • MADALINHOTEL.COM



## STARTERS

### SOUPS

- truffled white asparagus 6  
gingered-carrot 6  
beans & greens 5

### SALADS

*add grilled chicken \$5*

- arugula 12  
*danish blue cheese, roasted pear and walnuts  
with port wine vinaigrette*
- beet & goat cheese 10  
*microgreens  
with lasaba dressing*
- caesar 10  
*vine-ripened tomatos, marinated anchovies,  
shaved red onion and garlic croutons*

### APPETIZERS

- fried chickpeas 8  
*dusted with moroccan spices*
- ale-steamed mussels 12  
*with chorizo and fire-roasted corn*
- fried calamari 11  
*cornmeal crusted with poblano pepper sauce*
- conch fritters 11  
*avocado sauce*
- pan-roasted quail 14  
*sauteed spinach and bacon, with ciabata*
- grilled flank steak pizza 14  
*flank steak, gorgonzola, caramelized onion,  
roasted red pepper, baby spinach, extra-virgin olive oil*
- grilled garden vegetable pizza 12  
*seasonal vegetables, ricotta, fresh herbs*



## DINNER

### ENTREES

*additional seasonal specials change daily: ask server*

stuffed rainbow trout 24

*whole roasted boneless idaho rainbow trout,  
spinach-mushroom-toasted pinenut stuffing,  
brown butter-sage sauce, saffron & wild rice pilaf*

herb-roasted chicken breast 22

*free-range with pan gravy, roasted asparagus,  
cheddar potato gratin*

chili-coffee rubbed hanger steak 22

*roasted fingerling potatoes, jicama slaw*

seafood cioppino 26

*seared cod filet, littleneck clams, mussels, wild shrimp,  
smoked tomato-dill broth, braised fennel,  
roasted fingerling potatoes*

braised beef agnolotti 20

*house-made ravioli, with braised beef/caramelized onion  
and fresh mozzarella filling, in veal reduction sauce*

fish & chips 18

*english-style battered haddock, house-cut fries,  
with house-made remoulade*

veggie burger 14

*california-style vegan burger, roasted red pepper, house-made mozzarella  
on ciabatta with truffle-parmesan fries*

burger 14

*10 oz local grass-fed beef, lettuce, tomato, red onion,  
with choice of cheese and truffle-parmesan fries*

### SIDES

sauteed spinach 6

baby greens salad 7

grilled asparagus 8

sweet potato fries 6

truffled parmesan french fries 6

roasted potatoes 6

childrens's pasta 7

*with butter & parmesan or red sauce*



## WINE & BEER

### WHITE

*by the glass/bottle*

- vinho verde, gazela '09, *portugal* 5/20  
*effervescent, light, crisp and refreshing*
- pinot grigio, vignette del sole '06, *italy* 8/26  
*well-balanced, clean and crisp, classic notes of green apple*
- sauvignon blanc, mapuche '06, *chile* 8/26  
*tropical fruits with a crisp floral finish*
- torrontes, lo tengo '08, *argentina* 7/25  
*floral and white peach nose with elegant finish*
- gruner veltliner, wess cellars '05, *austria* 9/28  
*spicy with distinctive white flower and cracked pepper*
- viognier, punta pays '09, *argentina* 8/26  
*rich and round with peach and mango*
- chardonnay, lockhart '08, *california* 8/26  
*tropical fruit and toasted butterscotch*

### RED

*by the glass/bottle*

- beaujolais, paul durdilly '09, *france* 8/28  
*electric purple, delicate & juicy*
- pinot noir, laboure-roi '07, *france* 8/28  
*Balanced and Easy-Drinking Wine; Medium-Bodied*
- malbec, vientos del sur '07, *argentina* 8/28  
*Smooth and Full-Flavored w/Dark Cherry-"Wood-sy" Finish*
- cotes du rhone, terminus '07, *france* 9/30  
*danish blue cheese, roasted pear and walnuts*
- cabernet sauvignon, crosby '08, *california* 9/30  
*danish blue cheese, roasted pear and walnuts*

### SPARKLING/ROSE

*by the glass/bottle*

- prosecco, pisani NV, *italy* 9/32  
*Lemon Citrus and Peach Aromas*
- rose, jean luc colombo '07, *provence* 8/26  
*Dry w/ Cherry - Watermelon Overtones*

### DRAFT PINTS

- abita turbo dog dark brown ale 6
- dogfish 60 minute ipa 6
- hacker-pschorr weisse 6
- pabst blue ribbon 4
- warsteiner pilsner 6



## DESSERTS ETC

### DESSERTS

- chocolate terrine 8  
*toasted cashews and raspberry coulis*
- espresso pot de creme 8  
*olive oil pound cake*
- strawberry rhubarb tart 8  
*strawberry rhubarb compote with mascarpone cream*
- lemon meringue tart 8  
*with blood orange sauce*
- house-made sorbet or ice cream 8  
*sorbet: coconut, meyer lemon, mango*  
*ice cream: vanilla, orange creamsicle, ginger*

### AFTER-DINNER DRINKS

- blueberry tea 8  
*grand marnier, amaretto and earl grey tea*
- irish coffee 7  
*jameson's irish whiskey, bailey's and coffee*
- mexican coffee 7  
*kahlua liqueur, tequila and coffee*

### COFFEE

*single origin, fair-trade, organic*

- dark roast, regular or decaf 2.50
- espresso, regular or decaf 3
- capuccino, regular or decaf 4

### TEA

*tivoli tea company*

- organic green 3.50
- madalin mint 3.50
- masala spice 3.50
- chamomile-lavender 3.50