

THE MADDOX

FOR THE TABLE

TUNA TARTAR

avocado watermelon salad, asian vinaigrette, crispy wontons 22

WHIPPED RICOTTA

truffle honey, pistachio gremolata, rosemary fig jam, grilled ciabatta 16

THICK CUT STEAKHOUSE BACON

black pepper crusted, blueberry maple glaze 18

CHARRED OCTOPUS CARPACCIO

harissa aioli, blood orange vinaigrette, heirloom tomato salad 23

WAGYU MEATBALLS

herbed ricotta, grilled focaccia 24

STEAK TARTARE

beef tenderloin, capers, shallots, quail egg, pickled vegetables 28

HOT HONEY CRISPY CALAMARI

cherry peppers, calabrian hot honey, balsamic glaze 18

FRENCH ONION SOUP

bone broth, gruyere melt 14

SALADS

STEAKHOUSE CEASER

little gem lettuce, grana padano, grilled ciabatta croutons 16

MADDOX CHOPPED

cherry tomatos, red onion, avocado, farro, bacon lardons, chopped eggs, gorgonzola 16

ROASTED BEET CARPACCIO

arugula, shaved fennel, zaatar spiced hazelnuts, goat cheese fondue 16

PROTEIN ADDITIONS:

GRILLED CHICKEN 8

STEAK 12

JUMBO SHRIMP 9

SALMON 10

TOWER HOUR

Our seafood collection can be served hot or cold depending on your liking.
You have the power to choose your tower.

CHILLED

jumbo shrimp, oysters, clams, king crab, lobster, bourbon cocktail sauce, horseradish, tabasco mignonette sauce

HOT

shrimp scampi, oysters rockefeller, baked clams, tarragon poached lobster, crispy king crab, bearnaise, roasted garlic butter

ROOKIE 90 | PRO 150 | ALL STAR 250

RAW BAR

All seafood from raw bar is served by the half dozen or dozen.

OYSTERS ON THE HALF SHELL | 26/48

CLASSIC SHRIMP COCKTAIL | 22/42

KING CRAB LEGS | MKT

CLAMS ON THE HALF SHELL | 18/34

Caviar Service

SIBERIAN | 28 grams 120

KALUGA AMBER | 28 grams 140

RUSSIAN OSTREA | 28 grams 180

TRIO TASTING | 28 grams each 350

ENTREES

SHORT RIB PAPPARDELLE PASTA

chianti braised, ricotta salata, calabrian chile oil 32

RIGATONI CACIO E PEPE

stuffed with english peas, caramelized onions, and ricotta 24

PAN SEARED ROASTED CHICKEN

roasted cipollini onion mashed potatoes, crispy brussels, lemon thyme pan jus 33

FARRO ISLAND SALMON

wild mushroom faratto, arugula with fennel and citrus 36

BERKSHIRE BONE-IN PORK CHOP

smashed fingerling potatoes, charred broccoli rabe 43

PISTACHIO CRUSTED LAMB CHOPS

maple sweet potato mash, roasted baby vegetables, pomegranate demi glaze 42

MADDOX HOUSE BURGER

dry aged wagyu burger blend, basil aioli, tomato jam, stracciatella, crispy prosciutto 24

STEAK SAUCES

BEARNAISE 6

DEMI GLAZE 6

HERB BUTTER 6

CHIMICHURRI 6

AU POIVRE 6

PORT WINE REDUCTION 6

Arm Candy

SHAVED TRUFFLES MKT

TORCHED BONE MARROW 16

TRUFFLE BUTTER 12

SEARED FOIE GRAS 36

OSCAR STYLE 18

CARPETBAGGER 19

COLD WATER

LOBSTER TAIL 4/6 26/37

SIDES

ROASTED GARLIC MASHED POTATOES 12

WILD MUSHROOM FARATTO 15

KING CRAB MAC & CHEESE 26

HERBED FRENCH FRIES 12

CARMELIZED ONION CRISPY BRUSSEL SPROUTS 12

TRUFFLED CREAM SPINACH 14

BANG BANG SWEET AND SPICY CAULIFLOWER 12

CLASSIC MAC & CHEESE 12

FOR VEGAN OPTIONS PLEASE ASK YOUR SERVER FOR OUR EXCLUSIVE VEGAN MENU.
Gluten Free options available upon request.

CORPORATE EXECUTIVE CHEF: MICHAEL PENARANDA
CHEF DE CUISINE: JAYC DOMINGUEZ