

Since its opening in 1924 The Roosevelt Hotel, The Grand Dame of Madison Avenue, has been and remains one of New York's popular attractions. The Roosevelt has often been a prominent set-piece in popular media and the Madison Club Lounge, complete with its mahogany paneling, stained glass windows and secret billiard room, is no exception.

Whether it is by serving delicacies, or offering a respectable assortment of libations, a space to mingle or respite from the fast-paced city, The Madison Club Lounge has been proud to be an indelible piece of the New York scene.

TIFFANY GLASS TAPAS

CHOICE OF ONE \$10, CHOICE OF TWO \$16,
CHOICE OF THREE \$22

- four-cheese n' mac
gruyère, cheddar, american, mozzarella
- tiger shrimp
fennel and orange salad
- beef kebab
parsley & chive oil, sweet peppers, zucchini
- free-range fried chicken bites (chicharron de pollo)
fried plantain, chimichurri sauce
- beet & horseradish-cured salmon
cucumber, dill, watermelon radish

CHAMPAGNE & SPARKLING

	GL BTL
LA MARCA PROSECCO 187ML	16
CHANDON ROSÉ 187ML	16
MANOR ESTATE SPARKLING SHIRAZ	14
LA MARCA PROSECCO	15 56
CHATEAU STE. MICHELLE BRUT	14
MUMM NAPA BRUT ROSÉ	16
VEUVE CLICQUOT BRUT YELLOW LABEL	160
MOËT & CHANDON IMPÉRIAL BRUT	187

COCKTAILS 15

WHISKEY AND BOURBON COCKTAILS

BOULEVARDIER

woodford reserve, campari, sweet vermouth

NEW YORK OLD FASHIONED

knob creek bourbon, angostura bitters

THE GOV’NOR

bulleit rye whiskey, lemon juice, grenadine

JAPANESE GINGER COLLINS

toki japanese whisky, lemon juice, ginger beer

THE LOCAL BLOOD ORANGE

dewar’s scotch whisky, chambord, sweet vermouth,
monin blood orange syrup

VODKA COCKTAILS

SCREWDRIVER PRESS

grey goose vodka, lemon juice and muddled oranges

MOSCOW MULE

absolut vodka, fresh lime juice, topped with ginger beer

KINGS COUNTY BLOODY MARY

tito’s handmade vodka, finest call bloody mary mix

GIN COCKTAILS

SOUTH OF 46TH STREET

bombay sapphire gin, chambord, lime juice
and fresh mint leaves

NEGRONI AMERICANO

tanqueray gin, sweet vermouth, campari

QUEEN BEE

bombay sapphire gin, st germain elderflower, sparkling wine

GIN & TONIC

your choice of gin and Q brand tonic water

RUM COCKTAILS

MAI TAI

bacardi superior rum, cointreau, orgeat syrup
and angostura bitters

ROOSEVELT ISLAND CABLE CAR

captain morgan spiced rum, cointreau, lemon juice

PAINKILLA

myers’s dark rum, malibu coconut rum, pineapple juice,
cream of coconut purée

TEQUILA COCKTAILS

GRAPEFRUIT PALOMA

hornitos reposado, lime juice, grapefruit juice
and a splash of club soda

PLATINUM MARGARITA

patrón silver tequila, cointreau, agave nectar

FLATIRON SANGRIA

hornitos reposado, cointreau, lime juice, red sangria

SPECIALTIES

FROSÉ

noble vines 515 rosé wine, lime juice and grenadine

BEERMOSA

blue moon, cointreau, orange juice

NON-ALCOHOLIC

BLUEBERRY LEMONADE

blueberry pureé-infused syrup, lemonade

BEER

DRAFT 9 | 10.5

CONEY ISLAND PILSNER

SAMUEL ADAMS BOSTON LAGER

STELLA ARTOIS

BLUE MOON BELGIAN WHITE

BUD LIGHT

MONTAUK WAVECHASER IPA

BOTTLE 8

BUDWEISER

CORONA EXTRA

CORONA LIGHT

MODELO ESPECIAL

HEINEKEN

MILLER LITE

MICHELOB ULTRA

NEW BELGIUM FAT TIRE

GUINNESS EXTRA STOUT

LAGUNITAS IPA

ANGRY ORCHARD CRISP APPLE

SAMUEL ADAMS SEASONAL

COORS LIGHT

O'DOUL'S

WHITE WINES

6oz | 9oz | BTL

CHARDONNAY

canyon road, california	10 14 39
josh cellars, california	47
kendall-jackson vintner's reserve, california	13 18 43
la crema, sonoma coast	50
rodney strong estate vineyards, alexander valley	67
sonoma-cutrer russian river ranches, california	16 22 53

PINOT GRIGIO/GRIS

beringer, california	10 14 38
kendall-jackson vintner's reserve	
pinot gris, california	39
sterling vintner's collection, california	14 20 47

SAUVIGNON BLANC

esk valley, marlborough, new zealand	13 19 50
matua, marlborough, new zealand	12 17 45
rodney strong charlotte's home, sonoma county	60

RIESLING

chateau ste. michelle, columbia valley	10 14 39
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RED & BLUSH WINES

CABERNET SAUVIGNON

beringer, knight's valley, california	90
canyon road, california	11 15 40
emblem generations, napa valley	27 39 109
the federalist, lodi, california	14 19 55
josh cellars, california	55
kendall-jackson vintner's reserve, california	65
louis m. martini, sonoma, california	14 20 55
oberon, napa county, california	65
rodney strong estate vineyards, sonoma county	22 30 74

PINOT NOIR

a by acacia, california	45
canyon road, california	10 14 39
erath vineyard, oregon	13 18 47
la crema, sonoma coast	71
meiomi, california	18 24 65

MERLOT

canyon road, california	11 15 40
chateau st. jean, california	11 15 41
manor estate, australia	13 17 50
decoy by duckhorn, sonoma, california	17 23 65

RED SPECIALTIES

19 crimes., red blend, south australia	11 15 41
don miguel gascón malbec, argentina	13 17 45
ravenswood zinfandel, california	15 20 57
upshot red blend, sonoma county	87

BLUSH WINES

beringer classics white zinfandel, california	10 14 35
fleur de mer, côtes de provence, france	52
noble vines 515 rosé, central coast	12 17 42

FAVORITES

SOUP OF THE DAY 10

FRENCH ONION SOUP 11

GRAND DAME OF MADISON
CAESAR SALAD 15

hearts of romaine, croutons and caesar dressing
personalize your salad
with sliced chicken 5, grilled shrimp 8 or salmon* 8.5

COBB SALAD 20

hass avocado, heirloom tomatoes, smoked bacon,
chopped hard-boiled eggs, diced chicken and
crumbled blue cheese

MAID IN MANHATTAN 20

baby lettuce, watercress, cilantro, baby arugula, jicama,
blood orange, beets, raisin, pine nuts, pomegranate seeds,
vermont creamery warm bijou cheese,
citrus-jalapeño vinaigrette

MARYLAND CRAB CAKE* 17

original chesapeake bay recipe with crispy apple salad &
remoulade and roasted red pepper aioli

PEPPER-SEARED AHI TUNA* 21

watermelon radish, cucumber salad, daikon sprouts,
julienned scallion, flower confetti and lemon dressing

DOUBLE-CHEESE MINI ANGUS BURGERS* 18

smoked gouda and wisconsin sharp cheddar
with spicy mayonnaise

“BOILER ROOM” CHICKEN WINGS 18.5

buffalo, sweet 'n' spicy or angry chipotle,
celery and carrot sticks, blue cheese dressing
or buttermilk ranch

ROASTED TURKEY B.L.T. 19

swiss cheese, applewood smoked bacon, lettuce,
heirloom tomatoes, garlic aioli on hearty multigrain bread

HANGER STEAK SANDWICH 21

herb-marinated baby arugula,
red onion, chili-lime mayo on onion pockets

FISH TACOS* 17

fresh seasonal catch prepared with lime,
guacamole and cabbage slaw

HUMMUS & NAAN 13

traditional style with roasted peppers, buttery naan

CHARCUTERIE & TERRINE 19

maestri prosciutto cotto, biellese coppa picante,
biellese bresaola and chicken terrine

ARTISANAL CHEESE 20

tomme de savoie, dorset, mimolette, crottin,
gorgonzola, pear jam and country breads

QUESADILLA 19

diced chicken, jack cheese, scallions, sour cream,
fresh guacamole and salsa

MARGHERITA PIZZA 18

artisanal flatbread, housemade marinara,
fresh mozzarella, fresh basil
customize your pizza: pepperoni, spicy chorizo, mushrooms,
bell peppers 2 each

DUCK CONFIT FLATBREAD 20

parmesan cream sauce,
sliced potatoes, caramelized onions, goat cheese,
fresh rosemary and thyme

*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

BURGERS

ROOSEVELT BURGER* 20

angus beef, bibb lettuce, heirloom tomato, sliced onion, brioche bun, fries

BEYOND BURGER* 20

vegan burger, bibb lettuce, heirloom tomato, sliced onion, brioche bun, fries

add to your burger \$2 each:

maple-peppered bacon, hass avocado, caramelized onion, sautéed mushrooms, wisconsin aged cheddar, swiss, pepper jack, blue, provolone or american cheese

FULL DINNER SELECTION

house salad or cup of soup du jour

RAGU BOLOGNESE PASTA 25

classic style sauce over linguini, fresh basil and shaved asiago cheese

PASTA PRIMAVERA WITH JUMBO LUMP CRAB MEAT 29

zucchini, yellow squash, tomato, english pea, asparagus, parmesan cheese

PAN-SEARED ATLANTIC CHAR 28

grilled yellow tomatoes, sautéed arugula, champagne, cucumber and tomato salsa

GUY LOMBARDO RIBEYE STEAK* 37

oven-roasted potatoes, hearts of white oak lettuce

TRUFFLED MUSHROOM RISOTTO 17

arborio rice, mixed mushrooms, micro parmesan cheese, splash of white wine

FINALE

RASPBERRY & VANILLA CHEESECAKE 12

raspberry purée and fresh mint

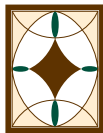
CHOCOLATE & SALTY CARAMEL SOUFFLÉ 11

chocolate soufflé with dulce de leche center

WARM APPLE TART 12

pure butter short dough, almond cream, apples, vanilla ice cream

HOMESTYLE ICE CREAM OR SORBET 9



T H E
MADISON
CLUB
L O U N G E

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