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DINNER

served 4:00-9:00pm
(10:00pm fri & sat)

Early Works

HAND-BREADED CHEESE CURDS 15
lightly battered wi white cheddar curds
served with ranch and tiger sauce

LOADED STEAKHOUSE FRIES 15
crispy potato wedges, Nueske's bacon,
1yr aged wi cheddar, chives,
garlic butter, sour cream

RIBEYE CHICHARRONES 22
crispy beef, guacamole, escabeche,
fresh azul tortillas

MUSHROOM FLATBREAD 18
smoked shiitake, koji cream, mozzarella,
micro-radish, red pepper coulis

AHI TUNA SOBA BOWL* 26
sesame crusted seared ahi served
over ahi poke soba noodles with
ginger-garlic tamari sauce

WALLEYE CAKES 24
great lakes walleye, caper remoulade

BBQ PORK BELLY SLIDERS 18
charred pork belly, sweet bbq,
horseradish slaw, dill pickles,
mini wi pretzel buns

Composed Greens

BOSTON WEDGE 11
Nueske's bacon, boston lettuce,
tomatoes, gorgonzola,
house blue cheese & french dressing

KALE CAESAR 12
tuscan kale, radicchio, buttered croutons,
romano, house anchovy caesar dressing

HOUSE SALAD 10
mixed greens, tomatoes, cucumber,
crispy garbanzo, boiled egg,
parmesan, dijon garlic vinaigrette

ADD A PROTEIN
grilled or blackened
chicken breast 10
salmon* 14
hanger steak* 18
2 shrimp skewers 15

Handpainted

WISCO BURGER* 14
1/4lb midwest beef, 1yr aged wi cheddar,
Nueske's bacon and onion jam, frisee,
fresh wi brioche bun
vegetarian impossible burger available \$3.50

GRILLED SALMON SANDWICH* 17
atlantic salmon, remoulade, lettuce,
boiled egg, crispy salmon skin,
fresh wi brioche bun

CHILE RELLENO MELT 11
roasted poblanos, oaxaca cheese,
salsa roja, fresh wi sourdough

KOREAN FRIED CHICKEN SANDWICH 13
crispy & spicy fried chicken breast,
kimchi slaw, spicy mayo, avocado,
fresh wi brioche bun

XXL BRATWURST 11
1/2lb house-made pork bratwurst,
whole grain mustard, sauerkraut,
fresh wi pretzel bun

Masterpieces

PAN-FRIED WALLEYE 26
10oz fresh Great Lakes walleye,
lemon caper butter sauce

GRILLED CHICKEN ASADO 15
achiote brined chicken breast,
escabeche, chicken birria bone stock

GRILLED SALMON* 20
fresh atlantic salmon,
roasted garlic peppercorn lemon butter

PORK BELLY CHAR SIU 23
two skewers of chinese bbq pork belly,
pineapples and peppers, served with
sweet ginger scallion dipping sauce

CARBONARA* 26
pork guanciale, romano,
creamy egg emulsion, bucatini pasta

BUTTERNUT CACIO E PEPE 22
creamy pepper roasted butternut squash,
romano, bucatini pasta

Soups

ALE CHEDDAR BISQUE
1yr aged wi cheddar,
new glarus moon man ale,
house croutons

CHEF'S SEASONAL FEATURE
ask your server for the current
selection!

cup 7 / bowl 11

Acents

COOL COLORS

SMALL HOUSE SALAD 5

SMALL KALE CAESAR SALAD 6

HORSERADISH SLAW 4

GINGER SOBA NOODLES 5

WARM COLORS

ROTH SUNSET MAC 7

POTATO GRATIN 6

EPAZOTE RISOTTO 7

HOMINY ESQUITES 7

FRIES 5

CHEF'S SEASONAL VEGETABLE mkt

Shades of Red

Choose a preparation:
salt & pepper / garlic / blackened

Choose a butter pairing:
miso / roasted garlic / peppercorn

Midwest USDA Choice Steaks

10oz HANGER*	37
14oz RIBEYE*	45
8oz CENTER CUT TENDERLOIN*	48

Finishing Touches:

garlic mushrooms	6
hook's blue cheese	5
brandy peppercorn cream	6
2 shrimp skewers	15

Weekend
Pop-Ups

Palette Pleasers

savor the artistry of our
team's creations!
unique chef's feature and
handcrafted cocktail
available every friday and
saturday

Friday Fish Fry

COD	18
WALLEYE	24

beer battered and served with
horseradish coleslaw, fries,
and homemade tartar sauce
available only on friday



We are proud to serve local cheeses, meats,
produce, baked goods, and honey in a number of
our menu items and cocktails!



* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please let your server know if you have any food allergies, sensitivities, or other dietary restrictions.

An automatic 20% gratuity will be applied to parties of 8 or more. We are unable to provide separate checks for parties over 8.

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www.palettegrill.com

