Mad Hatters RESTAURANT Ala Carte

Apps

Hatters Salad

Artisan Leaves with Toasted Almonds Crisp Ginger Teriyaki Dressing 17 Mad Du Jour Daily Seasonal Soup 12

Thai Mussels
Soba Noodles
Coconut Curry
Cilantro & Greens 26

BBB

Brioche Baked Brie Honey Nuts & Fruit 22 Pavé Savage

Confit Layered Potato Wild Mushroom Ragout Truffle Sour Cream 24 Crab Cake Sauce

Remoulade 22

Garlic Bread

Warm Toasted Onion Baguette, Garlic Butter 8

Entrées

Enhance Any Entrée With Sauté Garlic Shrimp For An Additional 18

Creole Salmon

Fire Roasted Red Pepper Beurre Blanc 48 Sauté Rock Fish

Banana Nut Crusted Dark N' Stormy Sauce 50

Rack of Lamb

Sweet Chili Glaze Orange Scented Jus 54

Half Roasted Duckling

Roasted In Honey & Apricots 48 Sirloin Bordelaise

Red Wine Jus With Mushrooms Tomato Concassé 52

That's Not All!

Each Season Brings With It A Variety Of Additional Special Menu Items

Mad Hatters Has A Policy Of One Check Per Table With The Convenience Of A 17 % Service Charge Included. We Thank You For Your Patronage!

The Mad Hatter