

The food at Quivey's Grove is as authentic as the decor. Preparing the wholesome food of our forebears requires sweet butter, fresh potatoes, and heavy cream. We do our own baking and cooking from scratch. To maintain freshness we prepare limited quantities and sometimes can't anticipate the popularity of an item. Enjoy your meal.

Appetizers

Madison Mushrooms

Mushrooms stuffed with Westphalian ham, served with Madeira cream sauce, honors the US President whose name was given to a patch of Wisconsin wilderness in 1836, the year of his death. \$10.95

Trout Black Hawk

Smoked trout spread made with cream cheese, sour cream, mayo, horseradish, and capers, served with garlic toasts, honors the Sauk Indian Chief who fought the Battle of Wisconsin Heights near Prairie du Sac in 1832. \$12.95

"King" James Strang Tarts

Cheese pastry baked with onions, leeks, scallions, cheese, and cream, commemorates the founder of a Mormon community on Beaver Island in 1847 where he declared himself king. \$9.95

Strudel Gorst

Duck and dried cherries in phyllo, served with port wine sauce, celebrates Robert Gorst, founder of a utopian commune in Dane and Green counties in 1850. \$13.95

Appetizer Sampler

A taste of our unique appetizers, to be shared around the table.

Small ~ Serves 2-3 \$25.95 **Large** ~ Serves 4-6 \$35.95

Salads

Spinach & Mushroom Salad

Tender spinach with mushrooms marinated in tarragon vinaigrette, topped with croutons and fresh grated parmesan cheese. \$6.95

Romaine & Blue Salad

Crisp romaine with our Buttermilk Blue Cheese dressing, sliced red onions, bacon, and croutons. \$7.95

Special Features

Thursday Pork Schnitzel

A Quivey's favorite since we opened in 1980. Served with traditional spaetzle, mushroom sauce, and green beans. \$21.95

Friday Fish Fry

Served with choice of Parmesan Potato or French fries, coleslaw, and fresh baked muffins.

Beer Battered Cod with tartar sauce. \$18.95

Baked Cod with lemon dill butter. \$20.95

Lake Superior Whitefish pretzel crusted with tartar sauce. \$21.95

Combo with fried cod, baked cod & pretzel crusted whitefish. \$23.95

Saturday Steak* & Salmon

Three-ounce steer tenderloin medallion with red wine sauce, and a five ounce pan seared salmon filet with spicy ginger lime butter, served with parmesan potato. \$29.95

An 18% gratuity will be added to parties of eight or more.

Main Courses

Served with fresh baked muffins.

Sterling Beef*

Pan seared ten-ounce New York Strip Steak, with Madeira mushroom cream sauce, Dairyland cheese potato, and fresh green beans, honors professor John Sterling, the sole U.W. faculty in 1849, who also ran a second-hand furniture store to supplement his yearly salary of \$500. \$39.95

Duck Wilcox

Semi-boneless roast half duck with a port wine cherry sauce, served with wild rice, and fried apples, honors Westport poet, Ella Wheeler Wilcox, who coined the oft repeated phrase, "Laugh and the world laughs with you, weep and you weep alone." \$29.95

Veal Vilas

Tender breaded veal cutlets sauteed crisp, served with cheese spaetzle, and asparagus spears, honors the Madison mayor, who in his 1861 inaugural stated, "People have been swindled so often by those elected...it's not surprising that some look at government as a means by which the few can rob the many". \$27.95

Lake Trout Phoenix

Alder wood smoked Great Lakes Trout filet baked with dill, lemon and caper butter, served with a fresh green beans, and a parmesan potato, honors the 250 Dutch immigrants who went down with the steamer Phoenix in Lake Michigan on November 21, 1847. \$24.95

Lamb Nolen*

Rack of lamb with a red wine sauce, asparagus spears, and a garlic potato tart, honors John Nolen, the father of urban planning, whose recommendations in "Madison: A Model City (1911)" were largely rejected. \$36.95

Popover Glover

Chicken and fresh mushrooms in a mild cream sauce fill a popover on rice with maple glazed carrots, honors black slave Joshua Glover whose capture and release in 1854 prompted Wisconsin's Supreme Court to challenge the Fugitive Slave Act. \$22.95

Mushroom Leopold

Marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and maple glazed carrots, honors Aldo Leopold, Wisconsin's champion naturalist. \$20.95

Desserts 8.50

Turtle Pie

Bavarian chocolate cream over caramel and pecans, a Quivey's original, now a favorite.

Apple Crisp

Baked fresh daily with an oatmeal crumb crust, served warm with vanilla ice cream.

Other restaurants are in Wisconsin, Quivey's Grove is Wisconsin!

**Meat that is served rare or medium-rare may be undercooked and will only be served upon the consumers' request.
Consuming raw or undercooked meats may increase your risk of foodborne illness.*