



SOUP

Original Hungarian Goulash Soup \$9

Out of the Big Pot the way our Chefs like it

SALADS

The "MJ" Ceasar \$8.50

Add:

- Tender grilled Chicken Breast \$13
- Grilled Shrimps \$16
- Juicy Skirt \$16

Madame's Steakhouse Wedge \$9.50

Cool, Crisp Greens with Blue Cheese, Tomatoes and Smoked Applewood
Maple Bacon Bites

APPETIZERS

MJ's Hot Shrimp in a petit Casserole \$16.00

In a savory Tomato Reduction,
Gratinated with Old Amsterdam Cheese

Janette's Homemade Crab Cakes \$16.00

Served with Chef's Spicy Island Aioli

Madame's Lobster Raviolis \$17.00

Daily made from scratch. Stuffed with Lobster, Mushrooms, Spinach and
Ricotta Cheese sautéed in Sage Butter and sprinkled with Reggiano

"Madame's Termidor Gratin" \$19.00

Chunky Lobster / Shrimp gratinated with
Fresh Baby Spinach and Gouda Cheese, finished with a splash of Hollandaise

The Famous Bang Bang Shrimps \$17.00

Sweet and spicy crispy Shrimp, served on sliced Romaine Lettuce, fresh cut
Pineapple Concasse and Sesame Seeds



SEAFOOD

Salmon a la "Florentine" \$28

Sautéed in French butter, drizzled with a pinch of Fresh Island Lemon. Topped with Spinach and Cheese, finished with a dash of Hollandaise

Shrimp Casserole "Du Chef" \$32

Baked in the oven with a Creamy Mushrooms, gratinated with a mix of Gorgonzola and aged Gouda cheese

The original "Almond Grouper" \$29

Invented in 1999 at Madame Janette.

Often copied, Never reached!

A fine Grouper filet in a coat of Almonds served with a Creamed Spinach Sauce

Jumbo Shrimps "Coco di Rasta" \$32

Breaded in an Almond Coconut mix and served in our Thai Red Curry Sauce, accompanied with Rice

You always find a selection of Fresh caught local Seafood on our Special Menu

CARIBBEAN DELIGHTS

All Delight Dishes are prepared Low Fat and served with mixed greens and our special House Vinaigrette

Marinated Grouper Delight \$28

Sea bass Delight \$39

Argentine Tenderloin Delight \$34

Chimichurri Skirt Delight \$34

MJ SIGNATURE STEAKS AND MEATS

The Prime Argentine Center Cut Tenderloin \$34

Big, tender perfectly spiced and grilled to perfection

Madame's famous Burgerloin \$36

Our Prime Tenderloin, cut in two halves and filled with Sautéed Onions, Mushrooms and Cheese.

Topped with our Sauce Béarnaise



Le Filet Mignon “Gianni Versace” \$39

A tenderloin, cut in two halves, topped with fresh Spinach, Lobster Medallions and sliced Portobello Mushrooms, with a dash of our Hollandaise Sauce

Steak a la Mafia \$39

Nice center cut, spiced with Italian Herbs and Sicilian Sea Salt, served on Chef's Marinara. Crowned with melted Mozzarella, Prosciutto di Parma

The Old Butcher Steak \$39

Invented by Chef Kasi's Grandpa Jupp Marga, a European Master Butcher. The best cut, grilled to perfection and crowned with roasted Almond Mashed Potatoes, Sautéed Mushrooms and an “out of this world” Oxtail Glace

El Filete del Johnny Cecotto \$39

Slightly flattened Churrasco Filet Steak, topped with glazed Onions, Pancetta-wrapped Beans, a touch of Cilantro, and Madame's Chimichurri sauce

Tournedos a la “Ramon” \$30

Two Beef Tournedos wrapped in Bacon, topped with sautéed Onions and sauce Béarnaise

Chef's Skirt \$38

Skirt Steak served with Green Pepper Sauce, caramelized Onions, sautéed Mushrooms

Madame's Surf and Turf \$39

A fine combination of Tenderloin, Caribbean Lobster tail & Shrimp

The old butcher Lamb Rack \$39

Overnight marinated in a secret marinade, invented by our Chef's father. Grilled to perfection, served with Lamb glaze

SAUCES

Sauce Béarnaise

MJ-Style Chimichurri

Madame's Hollandaise

Chef Kasi's Steak butter

Creamy Mushroom Sauce

Madagascar Peppercorn Cognac Sauce



Our Famous, hanging over the plate, flattened & breaded PORK
TENDERLOIN SCHNITZEL

Schnitzel Vienna Style \$28

Plate sized, breaded Schnitzel, sautéed in French butter and served traditionally with Lemon Slices

Schnitzel al Montero \$32

Topped with sautéed Onions, Island Champignons and a finger licking Oxtail Glace

Milanesa Estilo Madame Janette \$32

Topped with Italian country Ham and Salsa Marinara. Gratinated with fine Mozzarella Cheese

El Escalope del Commendatore Mario Andretti \$32

Flattened and breaded, topped with crispy fresh Arugula and Onions, flavored with aged Balsamico de Modena, extra virgin olive oil and Parmigiano-Reggiano

Our famous Cordon Bleu \$28

Big and juicy, stuffed with Ham and Dutch Gouda Cheese

SIDE ORDERS

French Fries

White Rice

Janette's famous Potato Gratin

Dutch Roast Potatoes, with sautéed Onions and Bacon

MJ's creamy Mashed Potatoes

Madame's Extra Creamy Spinach

Extra Side Order \$6

Sharing Charge \$7

Corkage fee, for a regular size bottle (750 ml) \$20

We do not add any Service Charge

All Prices in US-Dollars

