

**MAD**  **ONION**

**fine food & spirits**



## Breakfast Selections

(Served 24/7)

**Breakfast Buffet** 9.95

Served Monday thru Friday, from 7:00am - 12:00 Noon  
Offers a variety of freshly cooked items. From eggs, sausage and bacon to fresh fruits, cold cereal and much more.

**Champagne Brunch** 12.95

Offered on Saturday and Sunday, from 7:00am - 2:00pm

**The Angry All American** 8.95

Two Eggs any style, home fried potatoes, bacon or choice of sausage (links or patties) and toast with butter and preserves.

**Three Egg Omelet** 9.95

Three eggs filled with 2 accompaniments. Choices include: bell peppers, onions, ham, bacon, sausage, cheddar, American or Swiss cheese, mushrooms, tomato, and avocado. Served with home fried potatoes and toast with butter and preserves.

**Additional accompaniments .50 each.**

**Belligerent Buttermilk Hot Cakes** 8.95

Three fluffy buttermilk hot cakes with whipped butter and maple syrup.  
**Add blueberries or bananas 1.50**

**Corrupt Cinnamon Custard French Toast** 9.95

Homemade cinnamon custard French toast served with whipped butter and maple syrup.

**Add blueberries or bananas 1.50**

**N.Y. Steak and Eggs** 12.95

Broiled choice 8 oz New York strip steak with 3 eggs any style, home fried potatoes, sliced tomatoes and toast served with butter and preserves.

**Country Fried Steak and Eggs** 10.95

Smothered in our sausage gravy served with 2 eggs any style accompanied by golden brown home fried potatoes.

**Dangerous Deuces** 9.95

Two each of the following: Eggs any style, pancakes, bacon and sausage.

**Fresh Fruit Plate** 7.95

Accompanied by yogurt and granola.

## Breakfast Sides

Bagel with cream cheese	2.95	Hot cakes (1)	2.25
Fruit Danish	2.95	One egg	2.25
Assorted muffins	2.95	Toast	1.95
Bacon	2.25	Home fried potatoes	2.25
Breakfast sausage (links or patties)	2.95	Granola	1.95
Yogurt	2.50		



## Burgers & Sandwiches

All Burgers and Sandwiches are served with your choice of Fries, Baked Beans, Potato Salad, or Cole Slaw.

<b>Classic Mad Onion Burger</b>	9.95
Half pound ground sirloin with American cheese, lettuce, tomato, and your choice of, raw red onions, carmalized onions, sauteed Maui onions, chipolte onions or BBQ onions.	
<b>Peeved Patty Melt</b>	10.95
An 8oz burger served on grilled rye bread topped with melted swiss cheese and grilled onions. Served with fries.	
<b>Prime Rib Strip Dip</b>	10.95
Thinly sliced prime rib piled high on a ciabatta roll with fried onion strings and au jus.	
<b>BBQ Beef Brisket Sandwich</b>	10.95
Tender beef brisket served on a crispy hoagie bun topped with our own BBQ sauce. Served with fries.	
<b>The Turbulent Triple Decker Turkey Club</b>	9.95
Roasted turkey served on toasted bread with lettuce, tomatoes, bacon, and mayonnaise.	
<b>Moody Marinated Chicken Breast</b>	8.95
Grilled, marinated chicken breast served with cheddar cheese, lettuce, tomato and red onion. Add bacon 1.00	
<b>Brutal B.L.T</b>	7.95
Crisp bacon, fresh crisp lettuce and tomatoes served on toasted bread smothered with our tangy chipotle mayonnaise.	
<b>Stormy N.Y. Steak Sandwich</b>	12.95
Broiled New York Steak (8oz) served on a hoagie roll with lettuce, tomato and red onion.	



## Starters

<b>Ultimate Onion Platter</b>	8.95
A tower of onion rings, crispy onion fries, red cajun onion straws, and onion strings served with a creamy chipolte onion dip.	
<b>Basket of Onion Rings</b>	4.95
Extra large onion rings cooked to a golden brown and served with our tangy chipotle sauce.	
<b>Maddened Mozzarella Sticks</b>	6.95
Cooked to a golden brown and served with marinara sauce.	
<b>Cranky Calamari</b>	7.95
Fried to a crisp golden brown and served with marinara sauce.	
<b>Boneless Chicken Tenders</b>	7.95
Boneless chicken tenders cooked to a golden brown and served with your choice of ranch or bleu cheese dressing.	
<b>Maryland Style Crabby Crab Cakes</b>	11.95
Two crab cakes made with jumbo lump crab meat, topped with Hollandaise sauce accompanied by a spring mix garnish topped with balsamic vinaigrette.	
<b>Shrimp Cocktail</b>	9.95
Tender gulf shrimp, served with a horseradish cocktail sauce.	
<b>Three Cheese Spinach Dip</b>	9.95
Topped with bacon, sour cream and onions. Served with warm tri-color tortilla chips.	
<b>Tumultuous Tomato Bruschetta</b>	8.95
Rustic ciabatta bread with roasted garlic, melted mozzarella and parmesan cheese served with fresh roma tomatoes and basil topping.	
<b>Flaming Mad Chili Cheese Fries</b>	7.95
Crispy golden fries topped with chili and melted cheddar cheese.	

## Soups & Salads

<b>7-Onion Soup</b>	Bowl 5.95
Yellow onion, green onion, red onion, leeks, shallots, chives and Maui onions.	
<b>Chef's Homemade Soup of the Day</b>	Cup 1.95 Bowl 4.95
Please ask your server for today's selection.	
<b>Combative Chili</b>	Cup 1.95 Bowl 4.95
Mild chili with beans.	
<b>Small House Salad</b>	4.95
Crisp iceberg lettuce blend served with herb croutons, tomatoes and your choice of dressing.	
<b>Caesar Salad</b>	Small 5.95 Large 9.95
Hearts of romaine lettuce tossed with herb croutons and our own special Caesar dressing.	
	Add Chicken 2.00 Add Steak 3.50
<b>Wedge Salad</b>	8.95
Crisp wedge of iceberg lettuce, roma tomatoes, bacon, balsamic vinaigrette, chunky bleu cheese and green onions.	
<b>BBQ Chicken Salad</b>	Small 7.95 Large 10.95
Mixed greens tossed with chilled chicken breast, avocado, tomato, roasted corn, and bacon. Tossed in ranch dressing and topped with onion strings and BBQ drizzle.	



## Dinner Specials

Add a cup of soup or a small house salad to any entrée for only 2.50

The "Mixed Up Mad Onion" (sauteed onions/mushrooms) 2.50

Just onions or just mushrooms (separated, so they don't fight!!) 2.50

<b>Prime Rib</b>	9.95
Served with au jus, horseradish cream, garlic mashed potato and corn on the cob.	
<b>BBQ Brisket</b>	9.95
Served with BBQ sauce, mashed potato, corn on the cob, jalapeno corn muffin, honey butter.	
<b>BBQ Ribs and Chicken Breast</b>	9.95
Served with mashed potato, corn on the cob, jalapeno corn muffin and honey butter.	
<b>Bleu Cheese New York Strip (12oz)</b>	21.95
Topped with melted Bleu Cheese crumbles, served with garlic mashed potatoes and mixed vegetables.	
<b>Not So Blue New York Strip (12oz)</b>	19.95
Tender 12oz New York strip grilled to perfection with our own chef's blend of spices topped with garlic butter, served with mashed potatoes and seasonal vegetables.	
<b>Feisty Filet Mignon (8oz)</b>	24.95
Tender 8oz filet grilled to perfection with our own chef's blend of spices topped with garlic butter, served with mashed potatoes and seasonal vegetables.	
<b>Furious Filet Oscar (8oz)</b>	29.95
Tender 8oz filet grilled to perfection topped with tender lump crab meat, Hollandaise sauce and asparagus served with mixed vegetables and Garlic mashed potatoes.	
<b>Grilled Chicken Breast</b>	12.95
Grilled breast of chicken served with seasonal vegetables and garlic mashed potatoes.	
<b>Looney Lobster Ravioli</b>	21.95
Tender lobster ravioli topped with creamy lobster sauce and diced tomato served with toasted garlic bread.	
<b>Chicken Parmesan</b>	15.95
Chicken breast lightly breaded and smothered with pomodoro sauce and mozzarella cheese. Served with spaghetti and pomodoro sauce.	
<b>Broiling Mad Beef Tips</b>	17.95
Tips of filet mignon sautéed in a mushroom merlot sauce, served over garlic mashed potatoes and topped with fried onion strings.	
<b>Petulant Pan Seared Salmon</b>	17.95
Grilled salmon topped with Hollandaise sauce served with garlic mashed potatoes and fresh asparagus.	
<b>Shrimp Scampi</b>	17.95
Pan seared jumbo shrimp in lemon, garlic, white wine and herb butter. Tossed with spaghetti and roma tomatoes.	
<b>Crazed Country Fried Steak</b>	12.95
Breaded beef steak smothered in our own sausage country gravy, served with garlic mashed potatoes and fresh asparagus.	



## Desserts

Cheesecake	4.25
Mini Bundt Cakes (Cinnamon swirl, chocolate, or Red Velvet. All topped with cream cheese icing.)	6.95

All desserts listed above can  
be served a'la mode **Add 1.50**

## Beverages

Pepsi Products	2.99
Coffee	2.50
Tea	2.99
Juice	3.00
Bottle water (20 oz Hooters water)	4.00
Pellegrino	Sm 4.00 Lg 8.00

## Specialty Drinks

<b>Margarita on the Rocks</b> Salt rimmed glass with Sauza Commemorativo Tequila, our special house blend of sweet and sour mix, Cointreau and a shot of Gran Marnier.	7.95	<b>Mad Onion Martini</b> Belvedere martini with pearl onions and bleu cheese stuffed olives.	8.95
<b>Piña Colada</b> Coconut rimmed glass with Malibu rum, Colada mix and a shot of Midori.	7.95	<b>Appletini</b> Vodka infused with apple Jolly Ranchers and our unique sour mix.	8.95
<b>Mad Melon</b> Captain Morgan, banana liqueur, orange and pineapple juice with a shot of Mad Melon.	7.95	<b>Cosmopolitan</b> Kettle One vodka, triple sec and a splash of cranberry juice.	8.95

**25¢**

**WINGS**

**12 Midnight – 6:00AM**

Minimum order 10 wings to receive special price. Management reserves all rights.



**HOOTERS Casino**

Across from the MGM.



— Wine List —

	Glass	Bottle
<b>CHAMPAGNE AND SPARKLING</b>		
Freixenet Brut, Cava Cordon Negro, NV	\$7.00	\$34.00
• Split		\$12.00
Domaine Chandon Brut Classic, California, NV	\$10.00	\$39.00
• Split		\$18.00
Moët & Chandon Champagne, White Star, NV		\$69.00
<b>BOONE'S FARM</b>		\$6.00
Strawberry Hill with Dixie Cups		
<b>SELECTION OF WHITE WINES</b>		
Robert Mondavi Private Selection Chardonnay, Central Coast, 2003	\$10.00	\$34.00
Kendall-Jackson Chardonnay Vintner's Reserve, California, 2007	\$7.00	\$27.00
Cambria Chardonnay, Katherine's Vineyard, Santa Maria Valley, 2006	\$10.00	\$39.00
Beringer White Zinfandel, California, 2007	\$6.00	\$24.00
Avery Lane Riesling, Columbia Valley, 2006	\$7.00	\$27.00
Ecco Domani Pinot Grigio, Venetie, 2007	\$7.00	\$27.00
Monkey Bay Sauvignon Blanc, Marlborough, 2008	\$7.00	\$27.00
Santa Margherita Pinot Grigio, Valdadige, 2007	\$12.00	\$44.00
<b>SELECTION OF RED WINES</b>		
Blackstone Merlot, California, 2007	\$9.00	\$34.00
Vina Bisquertt Merlot, Casa La Joya Reserve, Colchagua Valley, 2006	\$7.00	\$27.00
Sterling Merlot Vintner's Collection, Central Coast, 2005	\$11.00	\$41.00
Robert Mondavi Private Selection Cabernet Sauvignon, 2006	\$10.00	\$39.00
Kenwood Cabernet Sauvignon, 2005	\$8.00	\$31.00
Fetzer Pinot Noir Five Rivers, Santa Barbara County, 2006	\$10.00	\$39.00
Wyndham Estate Australian Shiraz, Bin 555, 2005	\$7.00	\$27.00
Da Vinci Chianti, 2006	\$8.00	\$31.00
Rancho Zabacco Zinfandel Dancing Bull, California, 2005	\$7.00	\$27.00
Wild Horse Pinot Noir, Central Coast, 2006	\$13.00	\$47.00
Bricco Two Rivers, Oregon-Washington, 2004	\$12.00	\$43.00