

 @BOOMTOWNCAFE

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115 NORTH 3RD STREET, MADISON, KS 66860

[WWW.HARRYCSBOOMTOWN.COM](http://WWW.HARRYCSBOOMTOWN.COM)

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# APPETIZERS

## GATOR FINGERS 12

Tender strips of Louisiana alligator tail meat. Breaded in a seasoned flour mixture and deep fried. Served with Creole honey mustard.

## CHILI DUSTED CHEESE CURDS 11

Lightly breaded white Wisconsin cheese curds, deep fried and dusted with chili powder. Served with choice of marinara or ranch dressing.

## CRAB RANGOON ROLLS 11

Traditional cream cheese crab Rangoon filling rolled up in crispy spring roll wrappers and deep fried. Served with sweet chili sauce.

## FRIED PICKLES 9

Dill pickle chips, hand breaded and deep fried. Served with ranch dressing.

## NASHVILLE HOT SHRIMP 🔥🔥 12

Large gulf shrimp breaded in a light spicy breading and tossed in a Nashville hot butter sauce. Served with sweet chili aioli.

# KIDS

## SMALL CHEESEBURGER & FRIES 7

## CHICKEN PLANKS & FRIES 7

## MAC & CHEESE 7

# SIDES

## FRENCH FRIES 2.50

## MASHED POTATOES 2.50

Add gravy for 0.50

## CREOLE RICE 2.50

## SWEET POTATO FRIES 4.00

## SIDE SALAD 4.50

## CAESAR SIDE SALAD 4.50

# SANDWICHES

*Served with one side • Salad + \$2 • Sweet potato fries + \$1.50*

## CHEESEBURGER 11

6 ounce beef patty grilled and topped with American cheese. Served on a brioche bun with lettuce, tomato and pickle. Add Bacon for 2.00

## PEPPADEW BURGER 12

6 ounce beef patty, grilled and topped with a blend of diced sweet and spicy peppadew peppers, grilled onion, cream cheese and Swiss American cheese. Served on a brioche bun.

## ANDOUILLE SWISS POBOY 🔥 12

A spicy Cajun sausage pronounced "ahn-doo-ee", split, grilled and topped with Swiss American cheese. Served on a French hoagie roll with lettuce, tomato, and mayonnaise.

## PHILLY CHEESESTEAK POBOY 12

Tender beef strips grilled with onions, bell peppers and mushrooms and topped with melted Swiss American cheese. Served on a French hoagie roll with mayonnaise on the side.

## CHICKEN PHILLY POBOY 11

Diced chicken breast grilled with onions, bell peppers and mushrooms and topped with melted Swiss American cheese. Served on a French hoagie roll with mayonnaise on the side.

## BLACKENED CHICKEN 11

Fresh 6 ounce chicken breast dredged in melted butter and Cajun seasonings, then blackened in a hot cast iron skillet. Served on a brioche bun with lettuce, tomato and pickle.

## CHICKEN BACON SWISS 12

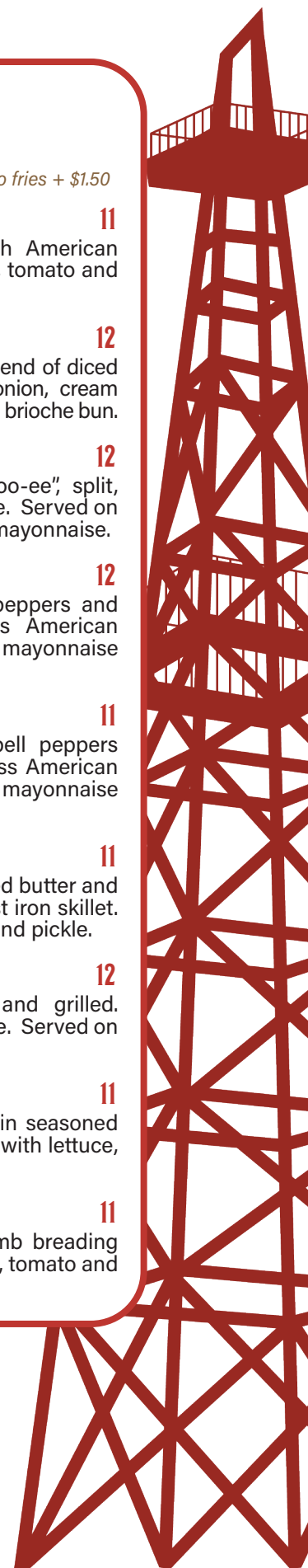
Fresh 6 ounce chicken breast, seasoned and grilled. Topped with bacon and Swiss American cheese. Served on a brioche bun with a side of mayonnaise.

## CHICKEN FRIED CHICKEN 11

Fresh 6 ounce chicken breast hand breaded in seasoned flour and deep fried. Served on a brioche bun with lettuce, tomato and pickle.

## PORK TENDERLOIN 11

Tenderized pork loin breaded in cracker crumb breading and fried. Served on a brioche bun with lettuce, tomato and pickle.



# ENTREES

All entrees served with garlic bread

## CHICKEN GLADYS BELLE

17

Our house feature dedicated to the Gladys Belle #1, the oil well that turned Madison into a boomtown in 1921. Boneless chicken breast hand breaded and fried. Placed on a bed of rice, topped with sautéed shrimp and mushrooms and smothered with an e'touffee cream sauce. Served with sautéed vegetables.

## JAMBALAYA

14

Our version of this Louisiana classic with diced chicken breast, andouille sausage, ham, rice, tomatoes, celery and bell pepper all tossed together in a spicy tomato sauce.

## SEAFOOD JAMBALAYA

16

A seafood version of the classic Cajun dish featuring shrimp, crawfish, rice, tomatoes, celery and bell pepper all tossed together in a spicy tomato sauce.

## CRAWFISH ETTOUFFEE

16

The classic Louisiana dish. Tender crawfish tails sautéed with garlic, celery, onions and Cajun spices, then simmered in a spicy and buttery mahogany roux sauce. Served around a mound of rice. Substitute shrimp for no additional cost.

## BRISKET MAC AND CHEESE

15

Shell pasta with a creamy homemade cheese sauce loaded with tender chunks of slow-smoked beef brisket burnt ends.

## SEARED 10 OZ. SIRLOIN

22

Marinated sirloin steak seasoned and grilled to your specification. Served with Yukon gold mashed potatoes, sautéed vegetables and garlic toast.

## SEARED 8 OZ. FILET MIGNON

32

Tender choice beef filet, seasoned and grilled to your specification. Served with Yukon gold mashed potatoes, sautéed vegetables and garlic toast.

## BLACKENED CATFISH DINNER

16

8 ounce Arkansas catfish filet dredged in melted butter and Cajun seasonings, then blackened in a hot cast iron skillet. Served on a bed of rice with sautéed asparagus.

## BLACKENED CHICKEN DINNER

14

9 ounce fresh chicken breast dredged in melted butter and Cajun seasonings, then blackened in a hot cast iron skillet. Served on a bed of rice with sautéed asparagus.

## FISH AND CHIPS

14

Flaky pollock filets dipped in a light batter and deep fried to a golden brown. Served with French fries, cole slaw, and tartar sauce.

## BONELESS FRIED CHICKEN DINNER

12

Another popular feature. Three large chicken strips carved from boneless chicken breasts brined for several hours, hand-breaded in our seasoned flour and deep fried. Served with one side and choice of dipping sauces.

## CHICKEN FRIED STEAK

13

Tenderized sirloin, breaded in flour blended with spices, then fried and smothered with country gravy. Served with mashed potatoes.

## FRIED JUMBO SHRIMP

16

Large gulf shrimp dipped in a light batter and deep fried to a golden brown. Served with French fries, cole slaw, and cocktail sauce.

## SHRIMP FETTUCCINE ALFREDEAUX

16

Gulf shrimp sautéed in Cajun spices and tossed with fettuccine noodles, cream and Parmesan cheese.

## CHICKEN FETTUCCINE ALFREDEAUX

15

Diced chicken breast sautéed in Cajun spices and tossed with fettuccine noodles, cream and parmesan cheese.

## CRAWFISH FETTUCCINE ALFREDEAUX

16

Tender peeled crawfish tails sautéed in Cajun spices and tossed with fettuccine noodles, cream and Parmesan cheese.

## FETTUCCINE ALFREDEAUX

12

Fettuccine noodles tossed with cream, Parmesan cheese and Cajun spices.

## CREOLE SEAFOOD MARINARA PASTA

16

Shrimp and crawfish sautéed in Cajun spices and tossed with fettuccine noodles, garlic, oregano and marinara sauce. Sprinkled with parmesan cheese. Substitute all crawfish for \$1 more.

## GRILLED CHICKEN SALAD

12

Romaine lettuce with red onion, tomato and cucumber. Topped with sliced grilled chicken breast and shredded cheddar jack cheese. Served with your choice of dressing: ranch, bleu cheese, dorothy lynch, honey mustard, vinaigrette, cabernet vinaigrette. Substitute shrimp for \$1 more.

## CHEF SALAD

10

Fresh romaine lettuce topped with turkey, ham, diced tomatoes, hard boiled egg, shredded carrot, shredded cheddar jack cheese and croutons. Served with choice of dressing.

## CHICKEN CAESAR SALAD

11

Fresh romaine lettuce tossed in creamy Caesar dressing and topped with seasoned grilled chicken and croutons. Substitute shrimp for \$2 more.

## DESSERT

TURTLE CHEESECAKE

6

CRÈME BRÛLÉE

5

# DRINK MENU

## NON-ALCOHOLIC

- COKE - \$2.25
- DIET COKE - \$2.25
- SPRITE - \$2.25
- MR. PIBB - \$2.25
- FANTA ORANGE SODA - \$2.25
- LEMONADE - \$2.25
- ICED TEA - \$2.25
- COFFEE - \$2.25

## WINE

- LIBERTY CREEK CABERNET
- LIBERTY CREEK MERLOT
- LIBERTY CREEK PINOT NOIR
- MOSCATO BAREFOOT
- LIBERTY CREEK SAUV BLANC
- LIBERTY CREEK PINOT GRIGIO
- LIBERTY CREEK CHARDONNAY
- PREMIUM CHARDONNAY
- PREMIUM CABERNET
- PREMIUM PINOT GRIGIO
- PREMIUM PINOT NOIR
- PREMIUM SAUV BLANC

## BOTTLES/CANS

- BUD LIGHT - \$3.75
- BUDWEISER - \$3.75
- BUSCH LIGHT - \$3.75
- COORS LIGHT - \$3.75
- COORS BANQUET - 3.75
- CORONA - \$5
- MILLER LITE - \$4.50
- ROTATING SELTZER
- ROTATING SOUR

## DRAFT BEER

- BUSCH LIGHT - \$4
- COORS LIGHT - \$4
- ROTATING BOULEVARD - \$5
- TOPPLING GOLIATH PSEUDO SUE - \$7
- ROTATING CIDER - \$7
- ROTATING DARK BEER - \$7