

 @BOOMTOWNCAFE

 @BOOMTOWNCAFEKC



115 NORTH 3RD STREET, MADISON, KS 66860

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.

TOASTED FOUR-CHEESE RAVIOLI 11

Four-cheese raviolis tossed in Italian breadcrumbs then toasted and drizzled with marinara and sprinkled with mozzarella and parmesan cheese.

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.

DRY RUBBED WINGS 13

Large bone-in chicken wings coated in a flavorful seasoning blend, deep fried for crispness and served with choice of buffalo, BBQ or honey mustard dipping sauces.

SOUTHWEST CHICKEN EGG ROLLS 12

Smoked chicken, black beans, corn, bell pepper, jalapeno and pepper jack cheese rolled up in egg roll wrappers, deep fried and served with sweet chili aioli.

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.

POPCORN CHICKEN 9

Diced boneless chicken breast, hand breaded in seasoned flour and deep fried. Served with your choice of ranch, BBQ, honey mustard, or buffalo sauce.

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.

SIDES

FRENCH FRIES 2.50

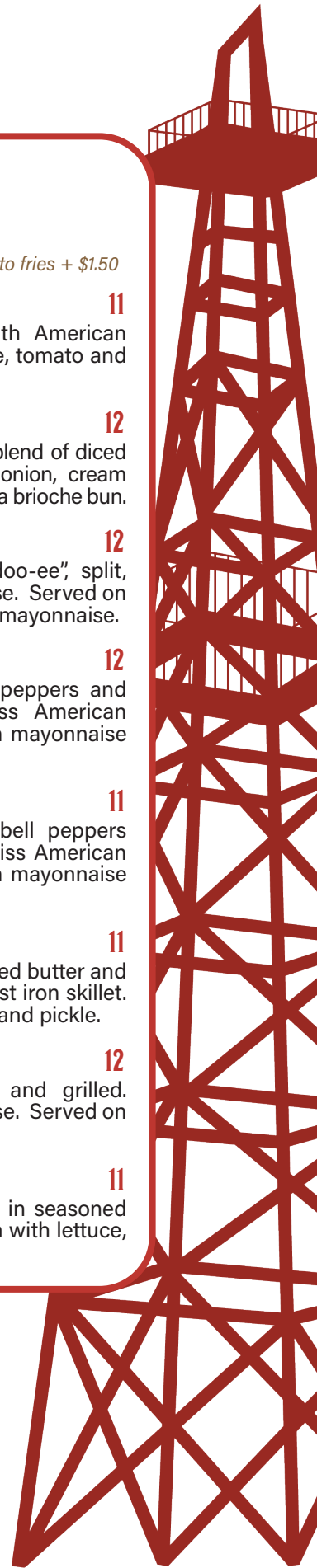
MASHED POTATOES 2.50

Add gravy for 0.50

CREOLE RICE 2.50

SWEET POTATO FRIES 4.00

SIDE SALAD 4.50



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 sauteed shrimp and mushrooms and smothered with an etouffee cream sauce. Served with sauteed 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

17

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 sauteed 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

16

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

SIRLOIN DE BURGO

25

Our version of a dish by Italian immigrants in Des Moines, Iowa. 10 ounce marinated sirloin, pan-seared and simmered in a garlic herb butter sauce. Served with Yukon gold mashed potatoes, and sauteed asparagus.

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 sauteed 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 sauteed 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, tartar sauce and garlic bread.

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 sauteed in Cajun spices and tossed with fettuccine noodles, cream and Parmesan cheese. *Slightly spicy*

CHICKEN FETTUCCINE ALFREDEAUX

15

Diced chicken breast sauteed in Cajun spices and tossed with fettuccine noodles, cream and parmesan cheese. *Slightly spicy*

CRAWFISH FETTUCCINE ALFREDEAUX

16

Tender peeled crawfish tails sauteed in Cajun spices and tossed with fettuccine noodles, cream and Parmesan cheese. *Slightly spicy*

FETTUCCINE ALFREDEAUX

12

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

CREOLE SEAFOOD MARINARA PASTA

16

Shrimp and crawfish sauteed in Cajun spices and tossed with fettuccine noodles, garlic, oregano and marinara sauce. Sprinkled with mozzarella and 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 \$1.00 more.

HARVEST SALAD

13

Romaine lettuce, diced chicken, dried cranberries, pistachios and white cheddar cheese tossed in a cabernet vinaigrette.

KIDS

SMALL CHEESEBURGER & FRIES

7

CHICKEN PLANKS & FRIES

7

MAC & CHEESE

7

DESSERT

TURTLE CHEESECAKE

6

APPLE PIE

4

Make it a la mode for \$1.50

CHOCOLATE LAVA CAKE

8

Served with vanilla ice cream.

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
- WHITE CLAW SELTZER - \$5
- 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