

AS SEEN IN

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## MADISON'S NEW YORK GRILL AND BAR

### *Great Food, Large Portions*

*By Charles Marcanetti*

One of the things I love most about my job is that sometimes I get to experience a restaurant that has brought all of the elements of a great eatery together. When great food, including appetizers, salads, soups and main dishes, as well as great desserts and coffees with a bar very capable of being a stand-alone business, great service, perfect lighting, ample parking, large portion sizes, and reasonable prices are housed in an upbeat, beautifully decorated, correctly cooled, ventilated, and perfectly laid-out seating area, you end up with the next landmark and destination restaurant in Boca Raton.

Madison's New York Grill and Bar, located at 2006 NW Executive Center Circle (561-994-0808), is just such a place. It's next door to Jared's Jewelry, but Madison's shines more brilliantly than any diamond.

I didn't mind that the restaurant knew we were coming, because I insisted on going at one of their busiest times, so that I could observe the customers' reactions to the food and the service. If the place were just another average venue, I would be less than gushing.

Along with my usual cadre of guest eaters, I ordered three different types of martini, one vodka gimlet and an incredible bottle of Amarone Valpolicella wine (Amarone is a type of Valpolicella made by first drying the grapes). The drinks were expertly prepared and the wine properly decanted and served with a gracious professionalism by our waiter for the evening, James. I saved a half glass for him to have after his shift. I did the same for the manager, Charles Kyriacou, general manager George Andrianopoulos, and owner Steve Tsatas.

Madison's has fourteen other locations, from eastern Canada to western Canada. Boca Raton is its first foray into the U.S. market. The owners know that Boca Raton is a demanding and fickle restau-

rant town with people who have tremendous international experience and sophisticated and discerning palates.

If you go to Madison's, you must have the grilled artichokes and the very over-stuffed plate of lox – smoked salmon. But, if you want to know what crab cakes ought to taste like, without all the fillers and breading, indulge in the crab cakes. They are close to, if not the best I have had, outside of Maryland.

The meal-salads are not salads to be eaten with your main course; rather they are salads AS a main course -- very large and quite delicious. I gave the kale salad a try. Madison's makes the slightly softened kale with a peanut dressing that will knock your socks off. We had three steak dishes; roast prime ribs, au jus, plus the New York strip steak and the rib eye steak. Each was mouth-wateringly moist and tender and prepared exactly as ordered.

Though Madison's is certainly not over-priced and not nearly as pricey as some of the local competitors, it is and will remain a top choice steak house for years to come. Because of the reasonable pricing structure and being every bit as good as (and, likely, better than) other steak houses, it has become a more-than-once-weekly stop for me.

The butterflied, filleted trout was stupendous. But, though not always on the menu, maybe it will be on the menu the night you go.

I must also mention that the crème brulee was the best I've had in years and that the key lime pie will win, hands-down, any key lime pie contest. These two desserts were the perfect end to a perfect evening, topped off with perfectly brewed cappuccinos and coffee. 