



Meadow Brook

~ Mother's Day Dinner Menu ~

Soups

Soup of the Day	5.99
prepared fresh daily by our chef	
New England Clam Chowder	6.99
creamy white and guaranteed delicious!	
Baked Onion Soup	6.99
rustic crostini and mixed cheeses	
Home Style Chili con Carne	6.99
topped with shredded cheddar cheese and scallions, garnished with corn tortilla chips	

Seasonal Salads

House Garden Salad	8.99 / 4.99
mixed greens, tomato wedges, cucumbers, black olives, pepperoncini and red onion	
Traditional Caesar Salad	8.99 / 4.99
crisp romaine, anchovy, garlic croutons, parmesan, creamy Caesar dressing	
Mozzarella Caprese (GF)	9.99
vine-ripened tomatoes, fresh basil, buffalo mozzarella, XVOO, aged balsamic reduction	
Greek Salad	9.99
cherry tomatoes, cucumbers, red onion, kalamata olives, pepperoncini, feta cheese with creamy Greek dressing and pita bread	
Spinach Salad	9.99
honey balsamic vinaigrette, gorgonzola cheese, candied pecans, dried cranberries finished with a port wine syrup drizzle	
Goat Cheese and Arugula	9.99
fresh sliced strawberries, toasted almonds, raisins, raspberry vinaigrette	
Apple Bleu Salad	9.99
crisp iceberg, romaine and baby greens with sliced apples, crumbled gorgonzola, toasted walnuts, paired with apple cider vinaigrette	

Choice of dressings:

House Italian • Thousand Island • Creamy Greek
Buttermilk Ranch • Bleu Cheese • Balsamic
Honey Mustard • Parmesan • FF Raspberry

Shared Plates

Jumbo Shrimp Cocktail (GF)	11.99
three, served chilled with cocktail sauce	
Federal Hill Style Fried Calamari	11.99
tossed with garlic butter and pepper rings served with marinara sauce	
Buffalo Chicken Dip	11.99
buffalo chicken folded into a creamy cheese dip, garnished with tri-colored tortilla chips	
Mozzarella Triangles	9.99
hand breaded and fried, topped with our house red sauce and shaved Reggiano	
Baked Stuffed Mushroom Caps	10.99
overflowing with seafood stuffing	
Loaded Potato Skins (GF)	9.99
loaded with cheese, bacon and scallions	
Buffalo Chicken Tenders	11.99
all the fun of wings with no bones!	
Spinach and Artichoke Dip (GF)	11.99
with toasted pita bread and tortilla chips	
Bacon Wrapped Sea Scallops (GF)	11.99
sweet and tangy bourbon barbecue	
Meadow Brook Chicken Wings	11.99
cooked golden brown and crispy! Original, Buffalo Style, BBQ or Teriyaki	
Maryland Style Crab-Cake	10.99
served over micro greens, drizzled with our signature bistro sauce	

Sandwiches

Meadow Brook Club Burger	11.99
cheese, bacon, lettuce, tomato, mayonnaise	
DelMonico Steak Sandwich	14.99
smothered with sautéed onions & mushrooms	
California Turkey Burger	11.99
tomato, mayonnaise, cheddar cheese, avocado	
Grilled Chicken Sandwich	11.99
bacon, lettuce, tomato, mayonnaise	

GF = may be prepared gluten friendly

Please notify your server of any allergies or restrictions

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Traditional Fare

- Pork Osso Bucco** 19.99
pork shanks with tomatoes, wine and herbs, braised for hours creating a complex and deeply flavored sauce that's phenomenal served over creamy polenta.
- Stuffed Breast of Chicken** 18.99
cranberry walnut stuffing, rich chicken volute, mashed potato, butternut squash
- Meadow Brook Crispy Duck (GF)** 22.99
Brushed with a sweet Mango chutney atop grilled sweet potatoes garnished with grilled asparagus

Steaks, Chops and Rib

Cooked to your liking

served with your choice of potato and vegetable

- Fire Grilled Rib-Eye (GF)** 24.99
this is a steak lover's steak, well-marbled for more flavor, juicy & tender
- New York Strip (GF)** 24.99
our highly flavorful, hand-cut New York strip served with roasted shallot butter
- Lamb Chops (GF)** 24.99
3 six ounce fire grilled plump and juicy lamb chops, nicely seasoned, paired with a roasted shallot butter and mint jelly
- Filet Mignon (8oz)** 28.99
the most tender cut, char-grilled served with Béarnaise sauce
- Slow Roasted Prime Rib of Beef** 25.99
seasoned and seared for an extra bold flavor finished with a natural pan au jus.
- Prime Rib and Shrimp Combo** 26.99
a smaller cut of our slow roasted prime rib paired with two jumbo baked stuffed shrimp

Ala Mama Style or Smothered + 3

Béarnaise Sauce + 2 Peppercorn Demi + 2

Italian Favorites

- Veal or Chicken Parmesan** 19.99/16.99
hand-breaded cutlet, melted provolone cheese, served with your choice of pasta
- Eggplant Parmesan** 15.99
- Chicken Marsala with mushrooms** 20.99
sweet Marsala demi glaze, served over penne pasta unless requested otherwise
- Rigatoni Ala Vodka** 14.99
a distinctive tomato sauce made with San Marzano tomatoes accented with vodka, finished with heavy cream and grated Pecorino cheese
- add Chicken + 5 Shrimp + 9 Scallops + 8

Seafood Entrees

served with your choice of potato and vegetable unless otherwise specified

- Stuffed Sole with Florentine** 19.99
stuffed with sautéed spinach, shrimp, crabmeat, red peppers, cheddar and mozzarella cheese with a light ritz cracker crumb
- Baked Scrod Nantucket (GF)** 19.99
our Boston scrod baked topped with Jack cheddar cheese and seasoned cracker crumb
- Fried Ipswich Clams or Sea Scallops** 24.99
lightly breaded, fried golden brown served with hand-cut fries, signature slaw & tartar
- Pecan Crusted Salmon Fillet (gf)** 21.99
served over mashed sweet potato with grilled asparagus, *may be prepared blackened*
- Baked Stuffed Jumbo Shrimp (5)** 25.99
stuffed with our chef's favorite seafood stuffing served with drawn butter and lemon
- Jr Baked Stuffed Shrimp (3)** 19.99
- Jumbo Lobster Ravioli** 24.99
topped with sautéed lobster simmered in a sweet Galliano basil cream sauce

XTRA RARE	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
PURPLE COLD CENTER	RED COOL CENTER	RED WARM CENTER	PINK CENTER	PINK-GREY CENTER	GREY CENTER

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.