



THE

# Meadow Brook

RESTAURANT  
& FUNCTIONS

## *Dinner Menu*



# ≡ TO START ≡

## Appetizers:

**Jumbo Shrimp Cocktail (3)**  
served chilled with cocktail sauce 10.99



**Federal Hill Style Calamari**  
tossed with garlic butter & pepper rings, served with marinara sauce 10.99

**Fried Mozzarella Triangles**  
Served topped with house red sauce 8.99

**Loaded Potato Skins**  
topped with chopped bacon and scallions 8.99

**Cheese Nachos**  
topped with sliced jalapeños, black olives, shredded lettuce, diced tomatoes, salsa and sour cream 8.99  
add Chili or Blackened Chicken +3 add Guacamole +2.50

**Spinach and Artichoke Dip**  
with toasted pita bread and tortilla chips 10.99

**Maryland Style Crab Cake**  
made with 100% lump crabmeat, drizzled with our signature bistro sauce 9.99

**Cheese Quesadilla**  
oozing with cheese, served with fresh pico de gallo 7.99  
add Guacamole +2.50 Grilled or Blackened Chicken +3  
Sautéed Onions & Peppers +2

**Bacon wrapped Scallops**  
finished with a sweet & tangy bourbon barbecue 10.99

**Baked Stuffed Mushrooms**  
overflowing with seafood stuffing 8.99

**Buffalo Dip**  
with celery, carrot sticks and crisp tortilla chip 10.99

**Bone-in Wings or Breaded Chicken Tenders**  
cooked crispy and served with dipping sauce or tossed with your choice of: Buffalo, Teriyaki, Barbecue, Sticky Bourbon, Chipotle BBQ or Buffalo Ranch 11.99

**Crispy Fish Tacos**  
spicy fried fish, soft shell taco, mango chutney glaze, lettuce, tomato, cheddar cheese and scallions 8.99

## = Side Orders =

**TRADITIONAL SIDES** 2.99  
Potatoes, Vegetables, Rice Pilaf,  
House-cut Fries or Signature Slaw

**SWEET POTATO FRIES** 4.99

**ONION RINGS** 4.99

**SIDE OF PASTA** 5.99

**HOME STYLE MEATBALLS** 6.25

**EGGPLANT PARMESAN** 6.99

## = Baskets =

**BASKET OF HOUSE-FRIES** 6.99

**BASKET OF SWEET FRIES** 7.99

**BASKET OF ONION RINGS** 7.99

**GARLIC BREAD** 2.99

**TOMATO CHEESE BREAD** 4.99

## = Beverages =

**FOUNTAIN DRINKS** 2.75  
Pepsi, Diet Pepsi, Siera Mist, Root beer,  
Mountain Dew, Lemonade or Sweet Tea

**HOT BEVERAGES** 2.50  
Coffee, Tea or Hot Chocolate

**ICED COFFEE** 2.95  
Regular or decaf

**FRESHLY BREWED ICED TEA** 2.95

**BOTTLED WATER** 3.50  
Flat or Sparkling

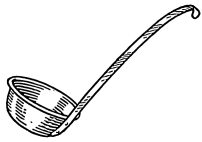
**THICK & YUMMY SHAKES** 5.50  
Chocolate, Vanilla or Strawberry

**OUR OWN CRAFTED SODAS** 3.50  
Root beer, Orange, Raspberry Lime Ricky

a Butterfields Family Restaurant  
Cooking Great Food Since 1932



Gluten Sensitive  
Menu Available



# FORKS & LADLES



## SOUPS

add a side garden or caesar +3

**Soup of the Day**  
prepared fresh daily  
Bowl 4.50 Cup 3.75



**NE Clam Chowder**  
creamy white and guaranteed delicious  
Bowl 5.99 Cup 4.50

**Baked French Onion** 6.50

**Chili con Carne** 6.50

## Side Salads

**House Garden Salad** ..... 3.99

**Caesar Salad** ..... 4.50

**Spinach Salad** ..... 4.99

**Greek Salad** ..... 4.99

## Salad Dressings

House-made Italian • Buttermilk Ranch  
Thousand Island • Honey Mustard  
Bleu Cheese • Honey Balsamic Vinaigrette  
Creamy Greek • Parmesan Peppercorn  
Fat Free Raspberry Vinaigrette  
Oil & Vinegar • Apple Cider Vinaigrette



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**Catering call 339.244.4603**  
[www.meadowbrook.catering](http://www.meadowbrook.catering)

## Large Bowls

### Large Salad Add-ons:

+ Chicken \$4 | + Burger \$5  
+ Steak Tips \$8 | + tuna \$4.5  
+ Buffalo Tenders \$5

### House Garden Salad

mixed greens, tomatoes, cucumbers,  
black olives, pepperoncini, red onion 7.99



### Caesar Salad

tossed with garlic croutons and creamy Caesar dressing  
finished with shaved reggiano 8.99

### Spinach Salad

gorgonzola cheese, candied pecans, craisin, port wine  
syrup, honey balsamic vinaigrette 8.99

### Greek Salad with creamy greek dressing

mixed greens, tomatoes, cucumber, kalamata olives,  
pepperoncini, red onion, feta cheese 8.99

### Apple Bleu Salad

crisp iceberg, romaine and baby greens with sliced apples,  
crumbled gorgonzola, and toasted walnuts, paired with  
apple cider vinaigrette 9.99

### "New" Classic Wedge Salad

iceberg wedge, crumbled bleu cheese, crispy applewood  
bacon, sliced red onion, tomato wedges, garlic croutons  
and bleu cheese dressing 9.25

### "New" Mozzarella Caprese Salad

vine-ripened tomatoes, fresh basil, buffalo mozzarella,  
XVOO, aged balsamic reduction 8.99

### Southwestern Salad

blackened chicken, mixed greens, cheddar cheese,  
scallions, cherry tomatoes, cucumbers, cornbread croutons  
and craisins, paired with your choice of Honey Mustard or  
Mexi-ranch Dressing 12.99

### Maple Chicken Salad

fire grilled maple glazed chicken breast, baby spinach, corn  
bread croutons. toasted almonds, red onions and craisins  
paired with honey balsamic dressing 12.99

### South of the Border Salad

ranchero dry rubbed Steak Tips char grilled and served on a  
mixed greens salad garnished with jack cheddar cheese and  
cornbread croutons with Mexi-Ranch dressing 15.99

# SEAFOOD

## *Our Daily SeaFoods*

Served with choice of potato and vegetable

### **Boston Baked Scrod**

baked with lemon, wine and butter finished with seasoned cracker crumbs 15.99

\*small plate 12.25

### **Baked Scrod Nantucket**

our baked scrod topped with cheddar cheese and seasoned cracker crumbs 16.99

\*small plate 12.99

### **Baked Day Boat Sea Scallops**

Always fresh and baked with lemon, wine and butter finished with seasoned cracker crumbs

market price

### **Baked Seafood Trio**

Two stuffed shrimp, sea scallops, and cod fish, baked with butter, lemon, wine and ritz crackers 24.99

### **Maryland-Style Crab Cake Plate**

cooked light & fluffy made with 100% lump crabmeat served over micro greens, drizzled with our signature bistro sauce 17.99

### **Jr. Baked Stuffed Shrimp (3)**

three jumbo u-10 white shrimp. stuffed and served with drawn butter 16.99

### **Baked Stuffed Shrimp (5)**

stuffed with our chef's favorite seafood stuffing, served with drawn butter 20.99

### **Catch of the Day**

## *Fried SeaFoods*

Served with House-cut Fries & slaw or Cup of Chowder



### **Fish & Chips**

fresh cod fish lightly battered cooked golden brown served with lemon and tartar sauce 12.99

### **Whole Belly Clams**

locally dug ipswish whole belly clams coated in a light breading then fried until golden brown mrkt

\*small plate available

### **Day Boat Sea Scallops**

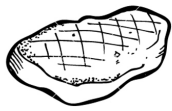
lightly breaded then fried until golden brown mrkt

\*small plate available

### **Tender Clam Strips**

locally dug, light bread, fried golden brown 12.99

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Please notify your server of any allergies or restrictions*



# STEAK & MORE



## From our Grille

### Balsamic Grilled Breast of Chicken

two twin boneless breasts of chicken marinated with lemon and rosemary, fire grilled and finished with a drizzle of sweet balsamic reduction P&V 14.99

### Bourbon Marinated Steak Tips

a neighborhood favorite, 14 ounces of juicy marinated Sirloin steak tips, char grilled and loaded with flavor! Served with potato and vegetable 18.99 \*small plate (10 oz) 15.99

### Loaded Steak tips

fire grilled steak tips brushed with house bbq, topped with cheddar cheese and apple-wood bacon, served atop mashed potatoes 19.99

### Grilled Chicken and Steak Tips

two house favorites served on one plate! a half pound of juicy char grilled steak tips paired with fire grilled marinated chicken breast, served with potato and vegetable 18.99

### Mediterranean Steak Tips

our juicy marinated steak tips sautéed with mushrooms, onions, fire roasted peppers and katamata olives, tossed with fresh baby spinach and gorgonzola cheese, served with your choice of a side 19.99

### Fire Grilled Rib-Eye 12oz

this is a steak lover's steak, hand-cut and well-marbled for more flavor, juicy & tender, char grilled and cooked to your liking, served with potato and vegetable 20.99

### Louisiana Style Rib-Eye 12oz

seasoned with our own blend of bold cajun spices, fire grilled topped with crumbled bleu cheese and applewood bacon served with your choice of a side 22.99

## Steak Add-ons

Sautéed Onions 1.95

Sautéed Mushrooms 1.95

Grilled Peppers 1.95

Smothered 2.95

Ala Mama Style 2.95

Bleu Cheese Crumbles 1.95

Cajun Style 1.95

Baked Stuffed Shrimp 4.95

Crab Cake 7.95

## Surf & Turf Combos

Served with choice of potato and vegetable

**Half Pound of Bourbon Steak Tips**  
char grilled and loaded with flavor!

Served with:

**Three Baked Stuffed Shrimp** 24.99

**Three Grilled Shrimp** 24.99

**Baked or Fried Sea Scallops** 23.99

**Maryland Style Crab Cake** 20.99

**Baked Boston Scrod** 20.99

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

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# ITALIAN



## *Italian Specialties*

### **Chicken Marsala**

breast of chicken sautéed with mushrooms, garlic and shallots in a sweet Marsala wine demi glaze. Served with choice of potato and vegetables, over pasta or with a side of pasta. 16.99

### **Shrimp Scampi**

five jumbo white shrimp, xvoo, garlic, shallots, lemon and white wine, with diced tomato, scallions and herb butter sauce, served over linguini. garnished with shaved reggiano 20.99

### **Chicken and Broccoli**

fire-grilled chicken, broccoli, mushrooms garlic, roasted red peppers, white wine, tossed with penne pasta, fresh herbs and Romano cheese. Garnished with shaved reggiano and garlic bread 15.99

### **Penne ala Vodka**

stoli vodka, San Marzano tomato sauce, XVOO, garlic, basil, cream, grated pecorino romano 12.99

**Chicken +4 Scallops + 7 Shrimp + 8**

## *Italian Favorites*

**Pasta with Meatballs** 11.99

**Cheese Ravioli** 11.99  
add Meatballs +3.50

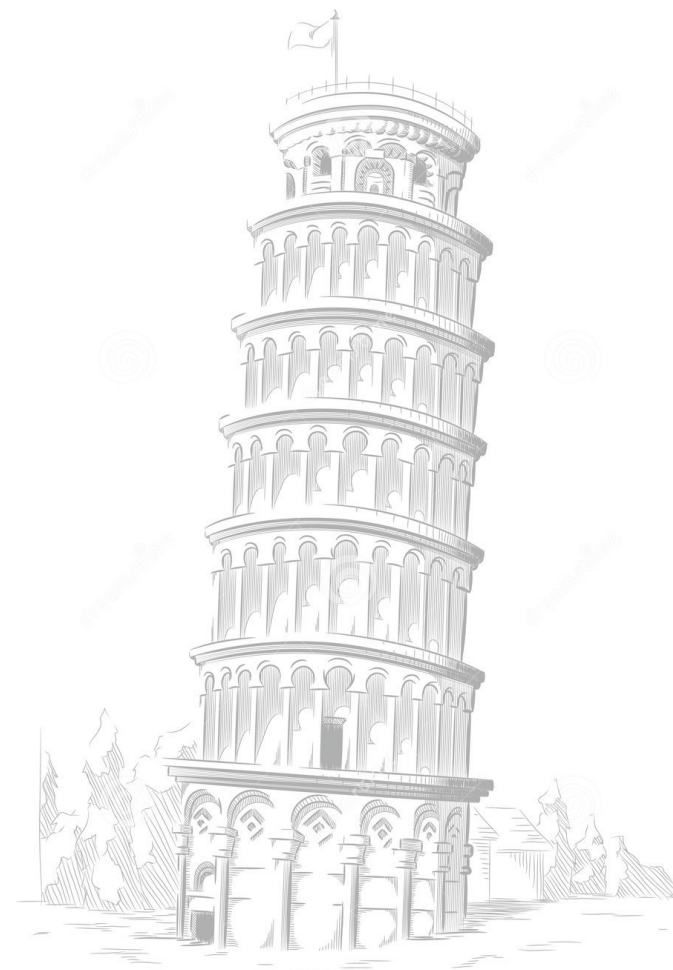
### **Parmesan**

Hand Breaded, layered with house sauce and melted cheese, served with your choice of pasta

	<b>SM</b>	<b>LG</b>
<b>Chicken Parmesan</b>	12.99 /	15.99
<b>Veal Parmesan</b>	13.50 /	17.99
<b>Eggplant Parmesan</b>	11.99 /	15.99

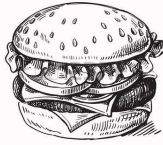
## *Italian Add-ons*

<b>SIDE OF PASTA</b>	5.99
<b>HOME STYLE MEATBALLS</b>	6.25
<b>EGGPLANT PARMESAN</b>	6.99
<b>CHICKEN PARMESAN</b>	6.99
<b>VEAL PARMESAN</b>	7.25
<b>GARLIC BREAD</b>	2.99
<b>TOMATO CHEESE BREAD</b>	4.99



# ≡≡≡ HAND HELDS ≡≡≡

## Burgers and more



OUR JUICY BURGERS ARE SEASONED AND FLAME BROILED TO ORDER AND SERVED ATOP OUR AWESOME BUNS WITH YOUR CHOICE OF HOUSE-CUT FRIES OR SIGNATURE SLAW.

\* Sub Onion Rings or Sweet fries +2

### Simple Cheese Burger

fire grilled 1/2 lb steak burger with your choice of American, Swiss or Cheddar 9.99

### Black and Bleu Burger

seasoned with a bold cajun spices, topped with bleu cheese and strips of applewood bacon with crisp romaine 10.99

### Mighty Mushroom Burger

topped with melted swiss cheese and smothered with fried mushrooms 10.99

### Meadow Brook Club Burger

lettuce, tomatoes, special sauce, cheese and applewood bacon 10.99

### Viking Reuben Burger

half pound burger with swiss cheese, coleslaw, 1000 Island dressing served on grilled marble rye bread 10.99

### California Turkey Burger

Served with tomato, mayonnaise, cheddar cheese and avocado 10.99

### Fire Grilled Chicken Sandwich

tender chicken breast, lettuce and fresh tomato served Original, glazed with honey mustard or tossed in your favorite Wing Sauce *Honey Mustard, Buffalo, Teriyaki, Barbecue, Sticky Bourbon, Chipotle BBQ* 10.99

### DelMonico Steak Sandwich

the most tender fire grilled choice rib-eye, cooked to your liking, smothered with sautéed onions & mushrooms 13.99

Customize any Burger or Sandwich by adding sautéed onions, mushrooms, peppers, bacon, avocado, tomato, xtra cheese or an egg for .99

## Sandwiches

Served with house-cut fries or slaw.

**Sub Onion Rings or Sweet fries + 2**

### Oven Roasted Turkey Wrap

cranberry mayo, lettuce, tomato and cheddar cheese 10.99

### Meatball Sandwich

served on a toasted torpedo roll with red sauce and melted provolone. 9.25

### Chicken Parmesan

toasted torpedo, melted provolone 9.99

## SeaFoods Sandwiches

Served on soft grilled rolls with House-cut Fries & signature slaw or a Cup of NE Clam Chowder unless otherwise specified

### Jumbo Fried Fish Sandwich

lettuce, lemon and tartar sauce 10.99

### Maryland-style Crab Cake Sandwich

mixed greens, bistro sauce 11.99

### Fried Clam or Scallop Roll

lightly breaded and fried golden brown served on a butter grilled roll with lettuce and tartar mrkt

### Crispy Fish Tacos (3) with rice pilaf

crispy spiced fried fish tucked into soft taco shells, filled with spicy slaw, tomatoes, avocado, cheddar cheese and scallions. Served with fresh pico di Gallo 11.99

*The Original*  
BEEF

**BACON**  
PREMIUM QUALITY

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# BEER & WINE

*and some wine...*

BY THE GLASS

CHARDONNAY | MERLOT | PINO GRIGIO | PINO NOIR  
MOSCATO | CHIANTI | WHITE ZINFANDEL | MELBEC  
SHIRAZ | REISLING | CABERNET

## The Meadow Brook's Weekly Happenings

**MON**

is always Burger Mania!  
with **NEW BURGERS**  
starting at \$5.00 Each!

**TUE**

Cheap Eats!  
Ten Real Meals for just \$10.99  
Plus Trivia in our Function Room

**WED**

You Be the Chef!  
Choose your favorite Pasta  
and any sauce for just \$8.99

**THU**

Thursday is Sundae night for Kids!  
**Get a free Sundae with the purchase of  
any meal for Kids 4 feet and under!**

**FRI**

Seafood Specials  
& Live Local Tunes

**SAT**

Prime Rib Dinner while it lasts!  
& Live Local Tunes

**SUN**

Prix-Fixe Family Dinners  
Available from noon - 6 pm  
2 Courses .. \$14 / 3 Courses .. \$16

### Domestic Beers

Budweiser | Bud Light  
Bud Light Lime  
Coors Light  
Miller Lite  
Rolling Rock  
Yuengling Light & Lager  
Michelob Ultra

### Micro Beers

Shock Top  
Blue Moon  
Allagash "Hoppy Table"  
Sam Adams | Sam's Light  
Sam Seasonal  
Harpoon IPA  
Shipyard IPA "Monkey Fist"

### Imported Beer

Amstel Light  
Stella Artois  
Corona | Corona Light  
Heineken  
Becks  
Guinness  
Bass

### Malt Beverages

Mike's Hard Lemonade  
Mike's Flavored Lemonade

### Gluten Free

Angry Orchard gf  
Red Bridge - gf

### Non-Alcoholic Beer

O'Douls  
O'Douls Amber  
Becks  
Clausthaler