

# Meadow Brook

## Dinner Menu

### Soups

#### Soup of the Day

Prepared fresh daily by our chef

#### New England Clam Chowder

creamy white and guaranteed delicious! 6.99

#### Baked Onion Soup

rustic crostini and mixed cheeses 6.99

#### Home Style Chili con carne

topped with shredded cheddar cheese & scallions  
garnished with corn tortilla chips 6.99

### Seasonal Salads

#### House Garden Salad

mixed greens, tomatoes wedges, cucumbers, black  
olives, pepperoncini & red onion 8.99 / 4.99

#### Insalata Cesare

Crisp Romaine, anchovy, garlic croutons,  
parmesan, creamy Cesare dressing 8.99 / 4.99

#### Traditional Greek Salad

with tomatoes, cucumber, red onion, kalamata  
olives, pepperoncini, feta cheese with creamy  
Greek dressing and pita bread 9.99

#### Spinach Salad

honey balsamic vinaigrette, gorgonzola cheese,  
candied pecans, dried cranberries finished with  
port wine syrup drizzle 9.99

#### Goat Cheese and Arugula Salad

fresh strawberries, raspberry vinaigrette 9.99

#### Apple Blue Salad

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

#### Winter Pear Salad

mesclun greens sliced pears, tomato, cucumber  
spiced pecans, crumble Blue cheese, port wine,  
raspberry vinaigrette 9.99

#### Choice of dressings:

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

Please notify your server of any allergies or restrictions.

### Shared Plates

#### Jumbo Shrimp Cocktail (GF)

three, served chilled with cocktail sauce 11.99

#### Mozzarella Caprese (GF)

Vine-ripened tomatoes, fresh basil, buffalo  
mozzarella, XVOO, aged balsamic reduction 9.99

#### Buffalo Chicken Dip

creamy cheese spread with celery, carrot sticks  
and crisp tortilla chip 10.99

#### Federal Hill Style Fried Calamari

tossed with garlic butter and pepper rings served  
with marinara sauce 11.99

#### Mozzarella Triangles

Hand breaded and fried, topped with our house  
red sauce and shaved Reggiano 8.99

#### Panko Fried Eggplant

San Marzano tomato sauce, ricotta, pancetta  
cream, basil pesto, balsamic reduction 9.99

#### Baked Stuffed Mushroom Caps

overflowing with seafood stuffing 9.99

#### Loaded Potato Skins (GF)

loaded with cheese, bacon and scallions 9.99

#### Spinach and Artichoke Dip (GF)

served with toasted pita bread and tortilla chips  
simmered to a fiery finish 10.99

#### Bacon wrapped Sea Scallops (GF)

sweet and tangy bourbon barbecue 11.99

#### Clams Casino Style

baked with roasted red peppers, chives and ritz  
crackers topped with applewood bacon 10.99

#### Meadow Brook Chicken Wings

10 Jumbo chicken wings cooked brown and  
crispy! Original or Buffalo Style 11.99

#### Buffalo Chicken Tenders

all the fun of wings with no bones! 11.99

#### Maryland Style Crab-Cake

served over micro greens, drizzled with our  
signature bistro sauce 10.99

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

## Entrees

### Half Roasted Rosemary Chicken

slow roasted while basted with its natural juices along with rosemary and lemon, served with whipped mashed and grilled asparagus. **19.99**

### Veal or Chicken Parmesan

hand-breaded cutlet topped with our house red sauce and melted provolone cheese, served with your choice of pasta **19.99 / 16.99**

### Chicken Marsala

sautéed with mushrooms, garlic and shallots in a sweet Marsala wine demi glaze. served over penne pasta unless requested otherwise **20.99**

### Meadow Brook Crispy Duck (GF)

cooked crispy and brushed with a sweet and tangy mango chutney served atop brown sugar glazed sweet potato with fresh asparagus **24.99**

### Penne ala Vodka

Penne pasta, Stoli vodka, San Marzano tomato sauce, fresh basil, grated Pecorino Romano **15.99**

**Chicken +5 Scallops + 8 Shrimp + 9**

*Il bisogno si conosce l'amico.*

You know a true friend when in need.

## Seafood Entrees

served with your choice of potato and vegetable unless otherwise specified

### Stuffed Sole Newburg

tender sole fillets wrapped around crabmeat stuffing with shrimp and scallops, then baked and topped with a rich newburg sauce **20.99**

### Baked Scrod Nantucket (GF)

our Boston scrod baked topped with Jack cheddar cheese and seasoned cracker crumb **19.99**

### Pecan Crusted Salmon Fillet

served over smashed sweet potato with grilled asparagus, *may be prepared blackened* (GF) **22.99**

### Day Boat Sea Scallops (GF)

always fresh and baked with lemon, wine and butter finished with seasoned cracker crumbs or Fried until golden brown served with house-cut fries and signature slaw **24.99**

### Baked Stuffed Jumbo Shrimp

four jumbo shrimp stuffed with our chef's favorite seafood stuffing served with drawn butter and lemon **25.99**

### Jumbo Lobster Ravioli

topped with sautéed lobster simmered in a sweet Galliano basil cream sauce **26.99**

## Steaks, Chops and Rib

\_\_\_\_\_ Cooked to your liking with your choice of sides \_\_\_\_\_

### Fire Grilled Rib-Eye (GF)

this is a steak lover's steak, well-marbled for more flavor, juicy & tender **24.99**

### New York Strip (GF)

our highly flavorful, hand-cut New York strip served with roasted shallot butter **24.99**

### Filet Mignon (8oz)

The most tender cut, char-grilled served with Béarnaise sauce, potato and vegetable **28.99**

### Lamb Chops (GF)

3 six ounce fire grilled plump and juicy lamb chops nicely seasoned paired with a roasted shallot butter and mint jelly **24.99**

### Slow Roasted Prime Rib of Beef

seasoned and seared for an extra bold flavor finished with a natural pan au jus. **26.99**

### Prime Rib and Shrimp Combo

A smaller cut of our slow roasted prime rib paired with two baked stuffed shrimp **28.99**

Ala Mama Style or Smothered + 3 Baked Stuffed or Grilled Shrimp + 4.50. each

Béarnaise Sauce + 2 Peppercorn Demi + 2 Grilled Asparagus + 5

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