

# OUR DAILY SOUPS

**SOUP OF THE DAY**    B 4.50    C 3.75    **gf**  
Prepared fresh daily

**NE CLAM CHOWDER**    B 6    C 4.50  
Creamy white and guaranteed delicious!

**BAKED FRENCH ONION SOUP** 6    **gf**  
Baked with a rustic crustini & mixed cheeses

**HOME STYLE CHILI CON CARNE** 6    **gf**  
Topped with shredded cheddar cheese & scallions garnished with tortilla chips

# SHARED PLATES

**JUMBO SHRIMP COCKTAIL** (3) 10    **gf**  
Served chilled with cocktail sauce

**FEDERAL HILL STYLE CALAMARI** 10  
Tossed with garlic butter and pepper rings served with marinara sauce

**BACON WRAPPED SEA SCALLOPS** 10    **gf**  
Drizzled with a bourbon barbecue sauce

**BAKED STUFFED MUSHROOM CAPS** 9  
Overflowing with seafood stuffing

**SPINACH AND ARTICHOKE DIP** 9    **v gf**  
Served with toasted pita bread and tortilla chips

**MARYLAND-STYLE CRAB CAKE** 8  
Made with 100% lump crabmeat, served over micro greens, drizzled with our signature bistro sauce

**BREADED CHICKEN TENDERS** 9  
Served with honey mustard for dipping

**BUFFALO CHICKEN TENDERS** 10    **gf**  
All the fun of wings without the bones, served with celery, carrots and blue cheese dressing!

**LOADED CHEESE NACHO** 8    **v gf**  
Topped with scallions, jalapeños, shredded lettuce, tomatoes, olives, sour cream and salsa  
**ADD GUACAMOLE +2    CHICKEN OR CHILI +3**

**LOADED POTATO SKINS** 8  
Topped with scallions, served with sour cream

**HAND BREADED FRIED MOZZARELLA** 8    **v**  
Served topped with our house gravy and Reggiano cheese

**MEADOW BROOK WINGS** 10    **gf**  
Ten (10) Jumbo chicken wings cooked brown and crispy!  
*Original, Buffalo Style, Teriyaki or Barbecue*

**CHEESE QUESADILLA** 7    **v gf**  
Oozing with Monterey Jack cheddar cheese, served with sour cream and salsa  
**ADD GUACAMOLE +2    GRILLED OR BLACKENED CHICKEN +3**

**“NEW” BUFFALO CHICKEN DIP 9    gf**

Shredded buffalo chicken folded into a creamy cheese dip then baked and served with celery and carrots sticks, garnished with tri colored tortilla chips

# SIDES AND EXTRAS

**PENNE OR LINGUINI** 5

**HOUSE POTATO** 3

**SEASONAL VEGETABLE** 3

**SIGNATURE SLAW** 3

**GARLIC BREAD** 3

**HOME STYLE MEATBALLS** 6

**EGGPLANT PARMESAN** 7

**ONION RINGS** 4    **BASKET** 7

**HAND-CUT FRIES** 3    **BASKET** 6

**TOMATO CHEESE BREAD** 4

# BEVERAGES

**FOUNTAIN DRINK** 2.50

**COFFEE OR TEA** 2.25

**HOT CHOCOLATE** 2.50

**HOT TEA** 2.25

**ICED COFFEE OR TEA** 2.50

**MILK, REGULAR OR FLAVORED** 2.50

**PINK LEMONADE** 2.50

**BOTTLED WATER** 2.00

**SPARKLING WATER** 2.50

The Meadow Brook has vegetarian/gluten sensitive menu items

**v** = vegetarian

**gf** = can be prepared gluten sensitive

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.  
Please notify your server of any allergies or restrictions

# SALADS v gf

**HOUSE GARDEN SALAD** 3.5 / 7  
Mixed greens garnished with ripe tomatoes wedges, cucumbers, black olives,. pepperoncini and red onion

**TRADITIONAL CAESAR SALAD** 4 / 8  
Crisp romaine lettuce. Romano cheese and garlic croutons tossed with creamy Caesar dressing. finished with shaved reggiano cheese

**SPINACH SALAD** 4 / 8  
Baby spinach. honey balsamic vinaigrette, crumbled gorgonzola cheese. candied pecans. dried cranberries. drizzled with a sweet port wine syrup

**MEDITERRANEAN GREEK SALAD** 4 / 8  
Mixed greens garnished with cherry tomatoes, cucumber, red onion, kalamata olives, pepperoncini, feta cheese and creamy Greek dressing

LARGE SALAD ADD-ONS:

GRILLED OR BLACKENED CHICKEN +3

BUFFALO TENDERS +4

TUNA SALAD +4

STEAK TIPS +7

GRILLED SHRIMP +9

**“NEW” APPLE BLUE SALAD** 9  
Crisp iceberg, romaine and baby greens with sliced apples. crumbled gorgonzola, toasted walnuts, paired with apple cider vinaigrette

**SOUTHWESTERN SALAD** *with chicken* 11  
Blackened chicken mixed greens, cheddar cheese, scallions, cherry tomatoes, cucumbers, cornbread croutons, and craisins, paired with your choice of Honey Mustard ... **sub steak 15**

**MAPLE CHICKEN SALAD** 11  
Fire grilled maple glazed chicken breast, baby spinach, corn bread croutons. toasted almonds, red onions, craisins paired with honey balsamic dressing

**BLT WEDGE SALAD** 9  
A wedge of iceberg lettuce, crumbled blue cheese, crispy applewood bacon, sliced red onion, tomato wedges, garlic croutons and blue cheese dressing

**SOUTH OF THE BORDER STEAK** 15  
bourbon marinated Beef filet seasoned with our ranchero dry rub, Served on mixed greens with cherry tomatoes, black olives, cucumbers, scallions and jack cheddar cheese, surrounded by nacho chips. Paired with a side of Mexi-Ranch dressing

Choice of dressings:

House-made Italian

Thousand Island

Blue Cheese

Creamy Greek

Parmesan

Buttermilk Ranch

Raspberry Vinaigrette (fat free)

Balsamic Vinaigrette

Honey Mustard

Peppercorn

Apple cider Vinaigrette

# BURGERS & MORE

Served on butter grilled rolls with hand-cut French Fries, may substitute for onion rings, add \$2

**CLASSIC CHEESE BURGER** 9 

gf

  
Flame broiled half pound sirloin burger served on a butter grilled roll topped with your choice of melted cheese

**BLACK AND BLUE BURGER** 10  
Our half pound angus burger seasoned with a bold blend of cajun spices, topped with blue cheese and strips of applewood bacon served with crisp romaine

**SWISS MUSHROOM BURGER** 10  
Topped with melted swiss cheese and fried mushrooms served on a butter grilled bulky roll

**MEADOW BROOK BURGER** 10  
Lettuce, tomatoes, special sauce, cheese applewood bacon

**CALIFORNIA TURKEY BURGER** 10  
Flame broiled, lightly seasoned, served with tomato, mayonnaise, cheddar cheese, bacon and avocado

**DELMONICO STEAK SANDWICH** 12 

gf

  
The most tender fire grilled choice rib-eye, cooked to your liking, served on a butter grilled torpedo roll

**GRILLED HONEY CHICKEN SANDWICH** 10 

gf

  
Our marinated chicken breast fire grilled brushed with honey mustard glaze, served with lettuce, tomatoes and mayo

**“NEW” CRISPY FISH TACOS** (3) 11  
Crispy fried FISH tucked into soft taco shells, filled with spicy slaw, tomatoes, avocado, Monterey Jack cheddar and scallions.. Served on a bed of rice pilaf with sour cream & salsa

SANDWICH TOPPINGS

+Cheese \$.75

+ Applewood Bacon \$1

+ Mushrooms \$1

+Sautéed Onions \$.75

+ Peppers \$.75

+ Tomatoes \$.75

SEAFOOD SANDWICHES

Served with hand-cut French Fries and slaw or NE clam chowder

JUMBO FISH SANDWICH 10

Tender cod fillet fried golden brown and served on a butter grilled roll with lettuce and tartar sauce

MARYLAND CRAB CAKE SANDWICH 10

Our Jumbo lump crab cake served on a butter grilled roll with field greens, drizzled with our signature bistro sauce

FRIED CLAM OR SCALLOP ROLL - market

Lightly breaded and fried golden brown fresh sea scallops or whole belly clams served on butter grilled roll with lettuce, tartar sauce, hand-cut fries & signature slaw or chowder

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# FROM OUR GRILLE

**OUR HOUSE-MARINATED STEAK TIPS** 18  
A neighborhood favorite, 14 oz juicy marinated sirloin steak tips char grilled and loaded with flavor!  
*Served with choice of potato and vegetable.* **small plate (10oz) 14**

**BALSAMIC GRILLED CHICKEN** 15 **gf**  
Boneless breast of chicken marinated with lemon and rosemary, fire grilled and finished with a drizzle of sweet balsamic reduction. *Served with choice of potato and vegetable.*

**GRILLED CHICKEN AND STEAK TIPS** 18  
Two house favorites served on one plate! *Served with choice of potato and vegetable.*

**“NEW” LOADED STEAK TIPS** 19  
Juicy marinated fire grilled steak tips, brushed with our house barbecue blend, topped with apple-wood bacon and cheddar cheese and *served atop mashed potatoes*

**MEDITERRANEAN STEAK TIPS** 19  
Our juicy marinated steak tips sautéed with onions, mushrooms, fire roasted peppers and black olives, tossed with fresh baby spinach and gorgonzola cheese. *Served with choice of potato or vegetable.*

**FIRE GRILLED RIB-EYE (12oz)** 20 **gf**  
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 choice of potato and vegetable.*

**LOUISIANA STYLE RIB-EYE (12oz)** 22 **gf**  
Seasoned with our own blend of bold cajun spices, fire grilled topped with crumbled blue cheese and applewood bacon. *Served with choice of potato or vegetable.*

**STEAK TOPPINGS - 2.00**

Sautéed Onions • Sautéed Mushrooms • Grilled peppers  
Cajun Spices • Applewood Bacon • Blue Cheese Crumbles

**Ala Mama Style or Smothered - 2.50**

# SURF & TURF COMBOS

*Served with your choice of potato and seasonal vegetable*

**A HALF POUND OF BOURBON MARINATED STEAK TIPS** *char grilled and cooked to your liking, added to any choice below:*

- **THREE BAKED STUFFED SHRIMP** 24
- **THREE GRILLED SHRIMP** 24
- **BAKED OR FRIED SEA SCALLOPS** 23
- **MARYLAND-STYLE CRAB CAKE** 20
- **BAKED BOSTON SCROD** 20



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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# SEAFOOD ENTREES

All seafood entrees are served with choice of potato and vegetable unless otherwise specified

## OLDE' ENGLISH STYLE FISH & CHIPS 11

Fresh cod fish lightly battered cooked golden brown, served with hand-cut fries and signature slaw

## TENDER CLAM STRIP PLATTER 13

Locally dug, light bread then fried until golden brown, served with hand-cut fries and signature slaw

## BAKED BOSTON SCROD 16

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

*\*small plate - 12*

## SCROD NANTUCKET 17 gf

Our Boston scrod baked topped with Jack cheddar cheese and seasoned cracker crumb

*\*small plate - 12.99*

## BAKED SEA SCALLOPS - market price \* gf

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

## SCALLOPS NANTUCKET 18

Tender bay scallops baked with lemon and white wine topped with cheddar cheese and cracker crumbs

## WHOLE BELLY CLAMS - market price \*

Locally dug ipswich whole belly clams coated in a light breading then fried until golden brown , served with hand-cut fries and signature slaw *\*small plate available*

## FRIED SEA SCALLOPS - market price \*

Day boat sea scallops lightly breaded then fried until golden. served with hand-cut fries and slaw *\*small plate available*

## BAKED STUFFED JUMBO SHRIMP 20

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

## JR BAKED STUFFED SHRIMP 16

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

## BAKED SEAFOOD TRIO 22

Two jumbo stuffed shrimp, baked scallops, and tender baked scrod... served with drawn butter and lemon

## CRAB CAKE PLATE 17

Two Maryland-style crab cakes cooked light & fluffy made with 100% lump crabmeat served over micro greens, then drizzled with our signature bistro sauce

# ITALIAN DISHES

## PASTA WITH MEATBALLS 12

Your choice of penne or linguini topped with red sauce and our home-style meatballs

## JUMBO CHEESE RAVIOLI 11 V

Jumbo three-cheese ravioli topped with red sauce and served with garlic bread .. *Add Meatballs +3*

## CHICKEN PARMESAN 15

Hand-breaded chicken cutlet topped with our house red sauce and melted provolone cheese, served with your choice of pasta *\*small plate 12*

## VEAL PARMESAN 17

Our hand-breaded milk fed veal topped with red sauce and provolone cheese, served with your choice of pasta

## EGGPLANT PARMESAN 14 V

Layers of fried eggplant and three cheese topped with house red sauce and, served with your choice of pasta *\*small plate 12*

## CHICKEN MARSALA 17

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

## SHRIMP SCAMPI 20 gf

Cold water jumbo shrimp sautéed with garlic, shallots and lemon, then deglazed with white wine and finished with diced tomato, scallions and herb butter sauce, served over linguini. garnished with shaved reggiano

## CHICKEN AND BROCCOLI 16 gf

Fire-grilled chicken breast sautéed with broccoli, mushrooms garlic, roasted red peppers, white wine butter sauce, tossed with penne pasta, fresh herbs and Romano cheese. Garnished with shaved reggiano and garlic bread

## PENNE ALA VODKA 12 V gf

Penne pasta simmered in a light pink vodka sauce then tossed with fresh torn basil and Romano cheese, garnished with garlic bread and shaved reggiano

*add chicken +4 scallops +7 shrimp +8*

*Substitute gluten free pasta +2*

## Our Kitchen...

Our chefs create American contemporary comfort food that focuses on fresh, local ingredients. Our dishes are prepared from scratch using our original recipes and the finest ingredients available. We believe that you'll be able to taste the difference that comes from hand crafted food, created in small batches using old world methods.

We also offer a variety of **in-house catering** options for most affairs. Our chefs can put together a menu of your favorite items as well as suit your budget needs...