

The Meadow Brook

Restaurant & Functions



Lunch 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 (2)

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

CHICKEN PARMESAN 6.99

VEAL PARMESAN 7.25

= 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, Sierra 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

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

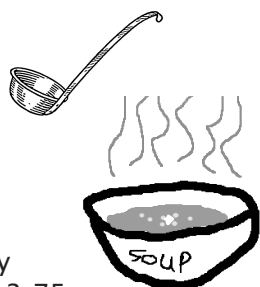
FORKS & LADLES



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

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, pepperoncinis, 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 and honey balsamic vinaigrette 8.99

Greek Salad with creamy greek dressing

mixed greens, tomatoes, cucumbers, kalamata olives,
pepperoncinis, red onion and 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, 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 crisp tortilla chips with Mexi-Ranch dressing 15.99



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.

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 bold cajun spices, topped with bleu cheese and applewood bacon with crisp romaine 10.99

Mighty Mushroom Burger

with melted swiss cheese and fried mushrooms 10.99

Meadow Brook Club Burger

lettuce, tomatoes, mayonnaise, cheese and applewood bacon 10.99

Viking Reuben Burger

grilled marble rye, melted swiss cheese, coleslaw, 1000 Island dressing 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 or tossed in your favorite Wing Sauce 10.99

Honey Mustard, Buffalo, Teriyaki, Barbecue, Sticky Bourbon, Chipotle BBQ or Buffalo Ranch

DelMonico Steak Sandwich

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

Sub Onion Rings or Sweet fries + 1.75

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

Sandwiches & Wraps

Served with house-cut fries or signature slaw.

Sub Onion Rings or Sweet fries + 1.75

Grilled Reuben Sandwich

Pastrami or **Turkey** with thousand Island dressing, melted Swiss cheese and sauerkraut on grilled marble rye 11.99

Chicken Parmesan

on a toasted torpedo with melted provolone 9.99

Oven Roasted Turkey Wrap

cranberry mayo, lettuce, tomato and cheddar cheese wrapped in a flour tortilla 10.99

Meadow Brook Club Sandwich

All clubs are served on toasted bread with lettuce, tomato, applewood bacon and mayo.

Turkey Club 11.99

Cheese Burger Club 11.50

Grilled Chicken Club 11.50

Tuna Salad Club 11.99

Sandwich•Express™ Combos

**First pick one of
our delicious
Sandwiches:**

**1/2 Sandwich 6.95
Full Sandwiches 9.25**

#1 Grilled Pastrami on Rye

#2 White Albacore Tuna

#3 White Meat Chicken Salad

#4 Grilled Cheese Bacon & Tomato

#5 Classic BLT on Toast

#6 Meatball with Melted Provolone

Then pick your bread – white, wheat, rye, bulky roll, torpedo, hotdog roll or wrap

Now pick one of our delicious soups, side garden or caesar or traditional sides!





LUNCHES



SeaFood 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

with lettuce, lemon and tartar sauce 10.99

Maryland-style Crab Cake Sandwich

mixed greens, bistro sauce and lemon 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, avocado, cheddar cheese and scallions. Served with fresh pico di gallo 11.99

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

Tender Clam Strips

locally dug, light breaded, fried golden brown 12.99

Whole Belly Clams

locally dug ipswich 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*

MBR•PASTA•EXPRESS™

Pick one of our delicious Soups or Chowders

Now choose a Crisp Caesar or Garden Salad

All served quickly with a bowl of Pasta topped with our house red sauce and served with garlic bread

with unlimited refills! 9.99

(Dine in only)

Italian Favorites

Pasta with Meatballs 10.99

Cheese Ravioli 10.99
add Meatballs +3.50

Parmesan

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

	SM	LG
Chicken Parmesan	12.99	15.99
Veal Parmesan	13.50	17.99
Eggplant Parmesan	11.99	15.99

Penne ala Vodka 10.99
penne pasta, stoli vodka, San Marzano tomato sauce, fresh basil, cream, grated pecorino romano
add grilled chicken +3

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...

1486 Main Street, Rte 27 • Hanson, MA 02341 • meadowbrookhanson.com • Tel: 781.293.7900



PLATES & BEER



Lunch Entrees add a cup soup or a crisp salad + 2

Balsamic Grilled Breast of Chicken

fire grilled, finished with a drizzle of balsamic reduction, P&V 10.99

***Large Plate, Double Breast** 14.99

Bourbon Marinated Steak Tips

a neighborhood favorite, 10 ounces of juicy marinated Sirloin steak tips, char grilled and loaded with flavor! P&V 15.99

***Large Plate (14oz)** 18.99

Loaded Steak tips

fire grilled steak tips brushed with house bbq, topped with cheddar cheese and apple-wood bacon, served atop mashed potatoes 15.99

Grilled Chicken and Steak Tips

chicken and steak, two house favorites served on one plate! P&V 18.99

Fire Grilled Rib-Eye (12oz)

this is a steak lover's steak, well-marbled, juicy & tender, char grilled and cooked to your liking, potato and vegetable 20.99

Maryland-Style Crab Cake Plate

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

Boston Baked Scrod

baked with lemon, wine and butter finished with seasoned cracker crumbs, potato and vegetable 12.25 ***Large Plate** 15.99

Baked Scrod Nantucket

our baked scrod topped with cheddar cheese and seasoned cracker crumbs, potato and vegetable 12.99 ***Large Plate** 16.99

Baked Day Boat Sea Scallops

always fresh and baked with lemon, wine and butter finished with seasoned cracker crumbs, potato and vegetable **market price**

Jr. Baked Stuffed Shrimp (3)

stuffed with our chef's favorite seafood stuffing, served with drawn butter, potato and vegetable 16.99 **Five piece Shrimp** 20.99

Catch of the Day

ask about our daily seafood specials

and some wine...

BY THE GLASS

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



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