

The Meadow Brook

RESTAURANT & FUNCTIONS

OUR DAILY SOUPS

SOUP OF THE DAY B 5.75 C 4 (GF)
prepared fresh daily

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

BAKED FRENCH ONION SOUP 6.25
baked with a rustic crostini & mixed cheeses

HOME STYLE CHILI CON CARNE 6.25 (GF)
topped with shredded cheddar cheese & scallions
garnished with corn tortilla chips

SALADS (GF)

HOUSE GARDEN SALAD 8 / 4
mixed greens, tomato wedges, cucumbers,
black olives, pepperoncini and red onion

TRADITIONAL CAESAR SALAD 8 / 4
crisp romaine, Romano cheese and garlic
croutons tossed with creamy Caesar dressing
finished with shaved reggiano

SPINACH SALAD 9
baby spinach, honey balsamic vinaigrette,
gorgonzola cheese, candied pecans, dried
cranberries finished with port wine syrup drizzle

Salad Add-ons

+ chicken \$5 + steak \$8 + shrimp \$10

MEDITERRANEAN GREEK SALAD 9
traditional Greek salad with tomatoes, cucumbers, red
onion, kalamata olives, pepperoncini, feta cheese and
tossed with creamy Greek dressing

ICEBERG WEDGE SALAD 9
garnished with crumbled blue cheese, crispy applewood
bacon, sliced red onion, tomato wedges and garlic
croutons, paired with blue cheese dressing

APPLE BLUE SALAD 9
crisp iceberg, romaine and baby greens with diced
apples, crumbled gorgonzola, toasted walnuts, paired
with apple cider vinaigrette

Choice of dressings:

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

SHARED PLATES

JUMBO SHRIMP COCKTAIL (3) 11 (GF)
served chilled with cocktail sauce

BAKED STUFFED MUSHROOM CAPS 9
overflowing with seafood stuffing

FEDERAL HILL STYLE CALAMARI 11
tossed with garlic butter and pepper rings
served with marinara sauce

LOADED POTATO SKINS 9 (GF)
loaded with cheese, bacon and scallions

HAND BREADED FRIED MOZZARELLA 9
served on a bed of marinara sauce

BUFFALO CHICKEN TENDERS 10
all the fun of wings with no bones!

SPINACH AND ARTICHOKE DIP 9 (GF)
served with toasted pita bread and tortilla chips

APPLEWOOD BACON WRAPPED SCALLOP 10 (GF)
finished with a sweet & tangy bourbon bbq sauce

CLAMS CASINO STYLE 10
baked with roasted red peppers, chives and ritz crackers
topped with applewood bacon

MEADOW BROOK WINGS 10
ten Jumbo chicken wings cooked brown and crispy!
Original, Buffalo Style, Teriyaki or Barbecue

MARYLAND-STYLE CRAB CAKE 9
made with 100% lump crabmeat, served over micro
greens, drizzled with our signature bistro sauce

ROASTED BEETS AND GOAT CHEESE 9 (GF)
with arugula, cherry tomato, honey balsamic vinaigrette

TOMATO BASIL AND MOZZARELLA 9 (GF)
finished with XVOO and aged balsamic reduction

(GF) = may be prepared gluten free/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

ENTREES

- STUFFER BREAST OF CHICKEN 17
boneless breast of chicken stuffed with a cranberry walnut dressing and topped with rich volute sauce
- BAKED VIRGINIA HAM 16 (GF)
served atop sweet potato mashed and topped with raisin sauce with vegetable
- VEAL OR CHICKEN PARMESAN 18 / 16
hand-breaded cutlet topped with our house red sauce and melted provolone cheese, served with your choice of pasta

- ULTRA-TENDER POT ROAST 17
braised with root vegetables, served over horseradish mashed with natural pan gravy and vegetable
- CHICKEN MARSALA 20
breast of chicken sautéed with mushrooms, garlic and shallots in a sweet Marsala wine demi glaze. served over penne pasta unless otherwise requested
- MEADOW BROOK CRISPY DUCK 22 (GF)
cooked crispy and brushed with a sweet and tangy mango chutney served atop brown sugar glazed sweet potato with fresh asparagus

SEAFOOD ENTREES

- STUFFED SOLE NEWBURG 20
tender sole fillets wrapped around crabmeat stuffing with shrimp and scallops, then baked and topped with a rich newburg sauce
- BAKED SCROD NANTUCKET 18 (GF)
our Boston scrod baked topped with Jack cheddar cheese and seasoned cracker crumb
- HONEY MAPLE SALMON FILLET 20 (GF)
fire grilled and served over smashed sweet potatoes with grilled asparagus

- DAY BOAT SEA SCALLOPS 22 (GF)
always fresh and baked with lemon, wine and butter finished with seasoned cracker crumbs or Fried until golden brown served with hand-cut French fries and coleslaw
- BAKED STUFFED JUMBO SHRIMP 22
four jumbo shrimp stuffed with our chef's favorite seafood stuffing served with drawn butter and lemon
- LOBSTER RAVIOLI 24
topped with sautéed lobster, simmered in a sweet Galliano and basil cream sauce

MEAT

- FIRE GRILLED RIB-EYE 22 (GF)
this is a steak lover's steak, well-marbled for more flavor, juicy & tender, cooked to your liking
- NEW YORK STRIP 22 (GF)
our highly flavorful, hand-cut New York strip served with roasted shallot butter
- FILET MIGNON (10oz) 26
the most tender cut, char-grilled, cooked to your liking, served with Béarnaise sauce

- LAMB CHOPS 22 (GF)
fire grilled plump and juicy lamb chops nicely seasoned paired with a roasted shallot butter and peppercorn demi
- PRIME RIB OF BEEF 24 (GF)
seasoned and seared for an extra bold flavor finished with a natural pan au jus.
- PRIME RIB AND SHRIMP COMBO 26
a smaller cut of our slow roasted prime rib paired with two jumbo baked stuffed shrimp.

+Steak Add-Ons+

- Jumbo Shrimp, Baked Stuffed or Grilled - 4 ea
- Blue Cheese Crumbles - 2.00 Ala Mama Style or Smothered - 2.50
- Béarnaise Sauce - 2.00 Peppercorn Demi - 2.00 Grilled Asparagus - 4.00

All entrees are served with chef's choice of potato and vegetable unless otherwise specified

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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