

The Meadow Brook Restaurant's

Easter Menu

Starters

Jumbo Shrimp Cocktail (3) – 10 (GF)
served chilled with house made cocktail sauce

Federal Hill Style Calamari – 10
tossed with garlic butter and pepper rings served with marinara sauce

Sea Scallops wrapped with Applewood Bacon – 10 (GF)
finished with a sweet & tangy bbq sauce

Clams Casino Style – 9
topped with applewood bacon

Baked Stuffed Mushroom Caps – 9
overflowing with seafood stuffing

Breaded Chicken Tenders – 9
served with honey mustard

Asian Chicken Wings – 10 (GF)
brown and crispy tossed with thai peanut sauce

Maryland Style Lump Crab Cake – 8
served over micro greens, drizzled with our signature bistro sauce

Hand-Breaded Fried Mozzarella Triangles – 8
served on a bed of marinara sauce

Spinach and Artichoke Dip – 9 (GF) (V)
served with toasted pita bread and tortilla chips

New England Clam Chowder – 6
creamy white and guaranteed delicious!

Baked French Onion Soup – 6
baked with a rustic crustini & mixed cheeses

Salads (GF) (V)

our larger salad are perfect for sharing!

House Garden Salad – 8 / 4
mixed greens, tomatoes wedges, cucumbers, black olives, pepperoncini & red onion

Traditional Caesar Salad – 9 / 5
crisp romaine, Romano cheese, garlic croutons, creamy Caesar dressing, shaved reggiano

Spinach Salad – 9
baby spinach, honey balsamic, gorgonzola cheese, candied pecans, dried cranberries, port wine

Iceberg Wedge Salad – 9
crumbled blue cheese, apple wood bacon, red onion, tomato, garlic croutons, blue cheese dressing

Mozzarella Caprese Salad – 9
buffalo mozzarella, fresh basil, vine ripe tomato, extra virgin olive oil and balsamic reduction

Salad Add-ons: + chicken \$6 + steak \$8 + scallops \$9 + shrimp \$10

(V) = can be ordered Vegetarian

(GF) = can be prepared gluten free

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

Dinner Entrees

Cranberry Walnut Stuffed Breast of Chicken – 18
topped with rich volute sauce

Baked Virginia Ham with Raisin Sauce – 18
served with sweet potato mashed

Stuffed Sole Newburg – 20
Egg-Coated, lump crab, citrus beurre blanc, sautéed spinach

Day Boat Sea Scallops – 22
Fried until golden or baked with lemon, wine and cracker crumbs

Baked Scrod Divan – 18 (GF)
Topped with sautéed broccoli, red peppers, cheddar, mozzarella and herb crumb

Baked Stuffed Jumbo Shrimp – 22
Four jumbo shrimp stuffed with our chef's favorite seafood stuffing

Veal or Chicken Parmesan – 19 / 17
Served with choice of penne or linguini

Chicken Marsala – 20
Sautéed with mushrooms, garlic, shallots, sweet Marsala, demi glaze

Honey Maple Glazed North Pacific Salmon Fillet – 20
Fire grilled and served over smashed sweet potato

Fire Grilled Rib Steak(12oz) – 22 (GF)
This is a steak lovers steak, well-marbled for more flavor, juicy & tender
char grilled and cooked to your liking

New York Strip (12oz) – 22 (GF)
Our highly flavorful, hand-cut New York strip served with roasted shallot butter

Filet Mignon (10oz) – 26 (GF)
The most tender cut, char-grilled thick center cut

Lobster Sauté – 24 (GF)
Sautéed in butter with a touch of sherry wine and finished with a dust of cracker crumbs

Grilled Lamb Chops (6 ounces each) – 24 (GF)
Three plump and juicy fire grilled lamb chops nicely seasoned and paired with a
roasted shallot butter and peppercorn demi served with P&V

Slow Roasted Prime Rib of Beef – 25 (GF)
Served with a roasted garlic and rosemary natural pan au jus. P&V

+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

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 asparagus

Jumbo Lobster Ravioli – 24
Topped with sautéed lobster, shrimp and crabmeat in a sweet Galliano basil cream sauce

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Executive Chef Tommy Del Mastro Jr.