

### ~ Mother's Day Menu ~

Soups		<b>Shared Plates</b>	
Soup of the Day prepared fresh daily by our chef	5.50	Jumbo Shrimp Cocktail (GF) three, served chilled with cocktail sauce	<b>11.99</b>
New England Clam Chowder creamy white and guaranteed delicious!	6.50	Federal Hill Style Fried Calamari tossed with garlic butter and pepper rin	<b>11.99</b> ngs
Baked Onion Soup rustic crostini and mixed cheeses	6.50	served with marinara sauce  Buffalo Chicken Dip	11.99
Home Style Chili con Carne topped with shredded cheddar cheese ar		buffalo chicken folded into a creamy ch dip, garnished with tri-colored tortilla	ieese
scallions, garnished with corn tortilla chi-	ps	Mozzarella Triangles hand breaded and fried, topped with o house red sauce and shaved Reggiano	<b>10.99</b> ur
House Garden Salad mixed greens, tomato wedges, cucumbe		Baked Stuffed Mushroom Caps overflowing with seafood stuffing	10.99
black olives, pepperoncini and red onio  Traditional Caesar Salad	n 9/5	<b>Loaded Potato Skins</b> (GF) loaded with cheese, bacon and scallions	<b>9.99</b>
crisp romaine, anchovy, garlic croutons, parmesan, creamy Caesar dressing	7,5	Buffalo Chicken Tenders all the fun of wings with no bones!	11.99
Greek Salad cherry tomatoes, cucumbers, red onion, kalamata olives, pepperoncini, feta chee	<b>9.99</b> ese	<b>Spinach and Artichoke Dip</b> (GF) with toasted pita bread and tortilla chip	<b>11.99</b>
with creamy Greek dressing and pita bread		<b>Bacon Wrapped Sea Scallops</b> (GF) sweet and tangy bourbon barbecue	11.99
Spinach Salad honey balsamic vinaigrette, gorgonzola cheese, candied pecans, dried cranberries finished with a port wine syrup drizzle		Meadow Brook Chicken Wings cooked golden brown and crispy! Original, Buffalo Style, BBQ or Teriya	11.99 iki
Goat Cheese and Arugula fresh sliced strawberries, toasted almone craisins, raspberry vinaigrette	<b>9.99</b> ds,	Maryland Style Crab-Cake served over micro greens, drizzled with signature bistro sauce	<b>10.99</b> n our
Apple Bleu Salad 9.99 crisp iceberg, romaine and baby greens with sliced apples, crumbled gorgonzola, toasted walnuts, paired with apple cider vinaigrette		<b>Tomato, Basil and Mozzarella</b> (GF) xvoo, aged balsamic reduction	8.99
		Sandwiches	
Choice of dressings:  House Italian • Thousand Island • Creamy Buttermilk Ranch • Bleu Cheese • Bals		Meadow Brook Club Burger cheese, bacon, lettuce, tomato, mayo	11.99
Honey Mustard • Parmesan • FF Raspber  GF = may be prepared gluten friendly		<b>Grilled Chicken Sandwich</b> bacon, lettuce, tomato, mayo	11.99

Please notify your server of any allergies or restrictions

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#### **Traditional Fare**

### **Grandma's Ultra Tender Pot Roast** 17.99 served with sweet potato mashed and vegetable

### Maple Brined Roast Pork 16.99 slow cooked with apple sage dressing, natural pan gravy, potato and vegetable

### Stuffed Breast of Chicken 17.99 cranberry walnut stuffing, rich chicken volute, mashed potato, butternut squash

### Meadow Brook Crispy Duck (GF) 22.99 Brushed with a sweet Mango chutney atop grilled sweet potatoes garnished with grilled asparagus

#### Steaks, Chops and Rib

Cooked to your liking served with your choice of potato and vegetable

## Fire Grilled Rib-Eye (GF) 22.99 this is a steak lover's steak, well-marbled for more flavor, juicy & tender

#### New York Strip (GF) 21.99 our highly flavorful, hand-cut New York strip served with roasted shallot butter

# Lamb Chops (GF) 22.99 3 six ounce fire grilled plump and juicy lamb chops, nicely seasoned, paired with a roasted shallot butter and mint jelly

Filet Mignon (8oz) (GF)	26.99
the most tender cut, char-grilled serve	d with
Béarnaise sauce	

### Slow Roasted Prime Rib of Beef 25.99 seasoned and seared for an extra bold flavor finished with a natural pan au jus.

## **Prime Rib and Shrimp Combo**26.99 a smaller cut of our slow roasted prime rib paired with two jumbo baked stuffed shrimp

#### Ala Mama Style or Smothered + 3 Béarnaise Sauce + 2 Peppercorn Demi + 2

#### **Italian Favorites**

## Veal or Chicken Parmesan 18/16 hand-breaded cutlet, melted provolone cheese, served with your choice of pasta

#### Eggplant Parmesan 15.99

#### Chicken Marsala with mushrooms 19.99 sweet Marsala demi glaze, served over penne pasta unless requested otherwise

# Rigatoni Ala Vodla a distinctive tomato sauce made with San Marzano tomatoes accented with vodka, finished with heavy cream and grated Pecorino cheese

#### add Chicken + 5 Shrimp + 8 Scallops + 8

#### **Seafood Entrees**

served with your choice of potato and vegetable unless otherwise specified

#### Stuffed Sole with Florentine 18.99 stuffed with sautéed spinach, shrimp, crabmeat, red peppers, cheddar and mozzarella cheese wth a light ritz cracker crumb

#### Baked Scrod Nantucket (GF) 18.99 our Boston scrod baked topped with Jack cheddar cheese and seasoned cracker crumb

### Fried Ipswich Clams or Sea Scallops 22.99 lightly breaded, fried golden brown served with hand-cut fries, signature slaw & tartar

**Pecan Crusted Salmon Fillet** (GF) **20.99** served over mashed sweet potato with grilled asparagus, *may be prepared blackened* 

**Baked Stuffed Jumbo Shrimp** (5) **24.99** stuffed with our chef's favorite seafood stuffing served with drawn butter and lemon

Jr Baked Stuffed Shrimp (3)	18.99
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Jumbo Lobster Ravioli	24.99
topped with sautéed lobster simmered	in a
sweet Galliano basil cream sauce	

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