



THE

Meadow Brook

RESTAURANT

& FUNCTIONS

Gluten Sensitive Menu

Many of our menu items are naturally gluten-sensitive. The selection in this menu is a combination of those items, and items that have been modified to meet the gluten-sensitive criteria. Please let your server know that you are gluten-intolerant so that our chefs take extra care in preparing your meal. Please ask your server for additional preparations that may be available.



TO START

SOUPS

add a side garden
or caesar +3

Soup of the Day

prepared fresh daily

Bowl 4.50 Cup 3.75



Baked French Onion 6.50

Chili con Carne 6.50

= Side Orders =

TRADITIONAL SIDES 2.99

Potatoes, Vegetables, White Rice,
House-cut Fries or Signature Slaw

SWEET POTATO FRIES 4.99

SIDE OF GF PASTA 6.99

Appetizers:

Jumbo Shrimp Cocktail (3)

served chilled with cocktail sauce 10.99

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

served with crisp corn tortilla chips 10.99

Bacon wrapped Scallops

drizzled with a sweet & tangy barbecue sauce 10.99

Buffalo Dip

with celery, carrot sticks and crisp tortilla chip 10.99



Large Bowls

House Garden Salad

mixed greens, tomatoes, cucumbers, black olives,
pepperoncini, red onion 3.99 / 7.99

Spinach Salad

gorgonzola cheese, candied pecans, raisin, port
wine syrup, honey balsamic vinaigrette
4.99 / 8.99

Greek Salad with creamy greek dressing

mixed greens, tomatoes, cucumber, kalamata
olives, pepperoncini, red onion, feta cheese
4.99 / 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" Mozzarella Caprese Salad

vine-ripened tomatoes, fresh basil, buffalo
mozzarella, XVOO, aged balsamic reduction 8.99

"New" Classic Wedge Salad

iceberg wedge, crumbled bleu cheese, crispy
applewood bacon, sliced red onion, tomato
wedges, and bleu cheese dressing 9.25

Southwestern Salad

blackened chicken, mixed greens, cheddar cheese,
scallions, cherry tomatoes, cucumbers, and raisins,
paired with your choice of Honey Mustard 12.99

Maple Chicken Salad

fire grilled maple glazed chicken breast, baby
spinach, toasted almonds, red onions and raisins
paired with honey balsamic dressing 12.99

Salad Dressings

House-made Italian • Buttermilk Ranch
Creamy Greek • Honey Mustard
Bleu Cheese • Honey Balsamic Vinaigrette
Apple Cider Vinaigrette • Oil & Vinegar



ENTREES



From Our Grille

Balsamic Grilled Breast of Chicken

two twin boneless breasts of chicken marinated with lemon and rosemary, fire grilled and finished with a drizzle of sweet balsamic reduction P&V 14.99

Loaded Barbecue Chicken

fire grilled breast of chicken brushed with house barbecue, topped with cheddar cheese and apple-wood bacon and served atop mashed potatoes 14.99

Fire Grilled Rib-Eye 12oz

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 potato and vegetable 20.99

Louisiana Style Rib-Eye 12oz

seasoned with our own blend of bold cajun spices, fire grilled topped with crumbled bleu cheese and applewood bacon served with your choice of a side 22.99

From the Sea

Served with choice of potato and vegetable



Italian Baked Scrod

baked with xvoo, garlic, tomatoes, white wine, fresh herbs, drizzled with balsamic reduction 15.99
*small plate 12.99

Baked Scrod Nantucket

our tender scrod baked with lemon, wine and butter topped with cheddar cheese 16.99
*small plate 12.99

Baked Day Boat Sea Scallops

Always fresh and baked with lemon, wine and butter finished with fresh herbs 22.99
market price

Italian Favorites

prepared with Gluten Free Pasta

Shrimp Scampi

jumbo white shrimp, xvoo, garlic, shallots, lemon and white wine, with diced tomato, scallions and herb butter sauce, served over pasta or rice. garnished with shaved reggiano 22.99

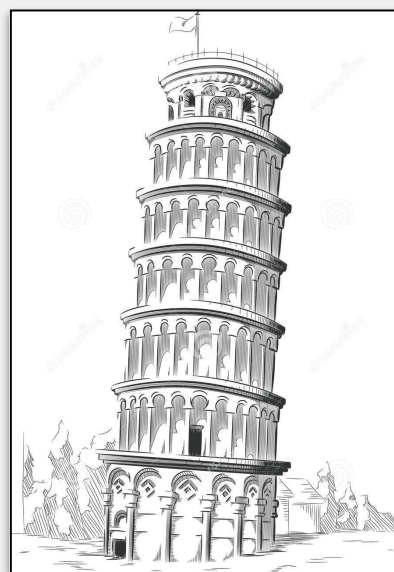
Chicken and Broccoli

fire-grilled chicken, broccoli, mushrooms garlic, roasted red peppers, white wine, tossed with penne pasta, fresh herbs and Romano cheese. Garnished with shaved reggiano and garlic bread 17.99

Penne ala Vodka

stoli vodka, San Marzano tomato sauce, XVOO, garlic, basil, cream, grated pecorino romano 14.99

Chicken +4 Scallops + 7 Shrimp + 8



SANDWICHES



*Burgers
and more*

OUR JUICY BURGERS ARE SEASONED AND FLAME BROILED TO ORDER AND SERVED ON A BED OF LETTUCE WITH YOUR CHOICE OF GF SIDE, SUBSTITUTE SALAD FOR SIDE ADD \$1.75

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

Mighty Mushroom Burger

topped with melted swiss cheese and smothered with fried mushrooms 10.99

California Turkey Burger

Served with tomato, mayonnaise, cheddar cheese and avocado 10.99

Fire Grilled Chicken Sandwich

lettuce and fresh tomato served Original or tossed in your favorite gluten free Wing Sauce *Honey Mustard Glaze. Buffalo, Teriyaki, Barbecue or Chipotle BBQ* 10.99

Oven Roasted Turkey

cranberry mayo, lettuce, tomato 10.99

Open Faced DelMonico Steak Sandwich

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

REQUEST WITHOUT A BUN, ON A BED OF LETTUCE OR WITH OUR GLUTEN FREE BUN FOR ONLY 1.50 MORE.

*The
Original
BEEF*

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

BACON
PREMIUM QUALITY

ABOUT OUR GLUTEN-SENSITIVE MENU

Our goal is to provide our guests who suffer from gluten sensitivities with as many options as possible. Please note that our menu is designed for those with gluten sensitivities, not with serious gluten intolerance. Although we take every precaution to ensure that these menu items and their preparations are free of elements that might cause a reaction for those with gluten sensitivity, we do not have a designated gluten-free kitchen. If you have any concerns about any of the items on this menu, please consult your physician prior to trying them. For your safety, we will not make substitutions to this menu. Please ask your server or a manager, should you have any questions . . . or if there is anything we can do to make your dining experience more enjoyable!

*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*