
Meadow Brook Easter Dinner Menu

SOUPS

SOUP OF THE DAY	5.99
prepared fresh daily	
NE CLAM CHOWDER	6.99
creamy white and guaranteed delicious!	
BAKED FRENCH ONION SOUP	6.99
baked with a rustic crostini & mixed cheeses	

SEASONAL SALADS

HOUSE GARDEN SALAD	9.99 / 4.99
mixed greens, tomato wedges, cucumbers, black olives, pepperoncini and red onion	
TRADITIONAL CAESAR SALAD	9.99 / 4.99
crisp romaine, Romano cheese and garlic croutons tossed with creamy Caesar dressing finished with shaved Reggiano	
GREEK SALAD	10.99
traditional Greek salad with tomatoes, cucumbers, red onion, kalamata olives, pepperoncini, feta cheese and tossed with creamy Greek dressing and pita bread	
SPINACH SALAD	10.99
baby spinach, honey balsamic vinaigrette, gorgonzola cheese, candied pecans, dried cranberries finished with port wine syrup drizzle	
APPLE BLUE SALAD	10.99
crisp iceberg, romaine and baby greens with diced apples, crumbled gorgonzola, toasted walnuts, paired with apple cider vinaigrette	

Salad Add-ons

+ chicken \$5 + steak \$11 + shrimp \$11
+ Pan seared scallops \$12

Choice of dressings;

House Italian – Thousand Island – Creamy Greek
Buttermilk Ranch – Bleu Cheese – Balsamic
Honey Mustard – Parmesan – FF Raspberry

GF = may be prepared gluten sensitive

Please notify your server of any allergies or restrictions



SHARED PLATES

JUMBO SHRIMP COCKTAIL (3) (GF)	12.99
served chilled with cocktail sauce	
FEDERAL HILL STYLE FRIED CALAMARI	12.99
tossed with garlic butter and pepper rings served with marinara sauce	
BUFFALO CHICKEN DIP	12.99
Buffalo chicken folded into a creamy cheese dip, garnished with tri-colored tortilla chips	
HAND BREADED FRIED MOZZARELLA	10.99
served on a bed of marinara sauce	
FRIED RAVIOLI WITH CHEESE	11.99
Our cheese ravioli deep fried golden brown served with Queso cheese sauce	
LOADED POTATO SKINS	10.99
Loaded with cheese, bacon and scallions	
BUFFALO CHICKEN TENDERS	13.99
all the fun of wings with no bones!	
SPINACH AND ARTICHOKE DIP (GF)	12.99
served with toasted pita bread and tortilla chips	
BACON WRAPPED SEA SCALLOPS	12.99
finished with a sweet & tangy bourbon BBQ sauce	
MEADOW BROOK WINGS	13.99
ten Jumbo chicken wings cooked brown and crispy! Original, Buffalo Style, Teriyaki or Barbecue	
MARYLAND-STYLE CRAB CAKE	12.99
made with 100% lump crabmeat, served over micro greens, drizzled with our signature bistro sauce	

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TRADITIONAL FARE

BAKED VIRGINIA HAM 18.99

served with sweet potato mashed and vegetable

STUFFED BREAST OF CHICKEN 18.99

cranberry walnut stuffing, topped with rich chicken velouté, mashed potato, butternut squash

MEADOW BROOK CRISPY DUCK (GF) 22.99

cooked crispy and brushed with a sweet and tangy mango chutney served atop brown sugar glazed sweet potato garnished with fresh grilled asparagus

STEAKS, CHOPS AND RIB

Cooked to your liking

Served with your choice of potato and vegetable

FIRE GRILLED RIB-EYE (GF) 24.99

this is a steak lover's steak, well-marbled for more flavor, juicy & tender

NY STRIP AND EGGS 27.99

Our highly flavorful, hand cut New York strip served with roasted shallot butter, 2 sunny side eggs and home fries

LAMB CHOPS (GF) 27.99

3 six-ounce fire grilled plump and juicy lamb chops, nicely seasoned, paired with a roasted shallot butter and mint jelly

FILET MIGNON (8oz) 29.99

the most tender cut, char-grilled, served with Béarnaise sauce

SLOW ROASTED PRIME RIB 27.99

Seasoned and seared for an extra bold flavor finished with a natural pan au jus

PRIME RIB AND SHRIMP COMBO 27.99

A smaller cut of our slow roasted prime rib paired with two jumbo baked stuffed shrimp

Ala Mama Style or Smothered + 3.50

Béarnaise Sauce + 3 Peppercorn Demi + 3

ITALIAN FAVORITES

VEAL OR CHICKEN PARMESAN 24.99 / 18.99

Hand-breaded cutlet, melted provolone cheese, served with your choice of pasta

EGGPLANT PARMESAN 17.99

CHICKEN MARSALA 22.99

breast of chicken sautéed with mushrooms, garlic and shallots in a sweet Marsala wine demi glaze. served over penne pasta unless otherwise requested

SHORT RIB AND RAVIOLI 24.99

slow cooked tender short ribs served in a rich brown gravy loaded with portobello mushrooms, paired with short rib raviolis

SEAFOOD ENTREES

served with your choice of potato and vegetable unless otherwise specified

BAKED SCROD NANTUCKET (GF) 20.99

our Boston scrod baked topped with Jack cheddar cheese and seasoned cracker crumb

FRIED IPSWICH CLAMS OR SEA SCALLOPS 29.99

Lightly breaded, fried golden brown, served with hand-cut fries, signature slaw and tarter

PECAN CRUSTED SALMON FILLET (GF) 23.99

served over mashed sweet potatoes with grilled asparagus

BAKED STUFFED JUMBO SHRIMP (5) 25.99

stuffed with our chef's favorite seafood stuffing served with drawn butter and lemon



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