

Meadow Brook Couples Menu

BEGINNINGS

Choose One Item to Share

Bacon Wrapped Scallops

Finished with a sweet and tangy bourbon barbecue

Point Judith Calamari

Tossed with garlic, pepper rings and baby arugula, drizzled with a balsamic reduction

Soft Bavarian Pretzels

Warm soft pretzels topped with sea salt and paired with craft beer cheese

Spinach and Artichoke Dip

With toasted pita bread and tortilla chips

Baked Stuffed Mushrooms

Overflowing with seafood stuffing

2ND COURSE

Choice of Soup of the Day or Garden Salad

3RD COURSE

Baked Stuffed Jumbo Shrimp

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

~ Served with potato and vegetable ~

Heart Shaped Lobster Raviolis

Lobster raviolis loaded with succulent lobster meat, simmered in a flavorful pink vodka sauce

Baked Stuffed Scrod Newburg

Fresh cod fillets baked with white wine and lemon, wrapped around our chef's favorite crabmeat stuffing and topped with pan seared scallops and shrimp with a Newburg sauce

~ Served with potato and vegetable ~

Bourbon Marinated Steak Tips

A neighborhood favorite. 14 ounces of juicy marinated sirloin steak tips, char grilled and loaded with flavor!

~ Served with of potato and vegetable ~

Chicken Saltimbocca

Tender chicken sautéed with prosciutto, mushrooms, fresh tomatoes, broccoli and fresh sage Marsala wine sauce, with melted provolone cheese

~ Served over angel hair pasta ~

Al Capone

Pan fried chicken cutlet layered high with eggplant, sweet Italian sausage and provolone cheese. Finished off with a fresh pomodoro sauce and angel hair pasta

Espresso Rubbed Pork Loin

Espresso rubbed boneless pork loin with sautéed mushrooms in a brandy peppercorn demi glaze sauce with sweet mashed potatoes and grilled asparagus

Wild Pecan Crusted Salmon

Served atop mashed sweet potatoes and grilled asparagus

~ May also be prepared blackened ~

Filet Mignon +8

Cooked to your liking with sautéed mushrooms and finished off with shallot butter

~ Served with potato and vegetable ~

DESSERT

Choose One Item to Share From Our Dessert Menu on Back

\$80 Per Couple

Desert Menu

Carrot Cake

Carrot cake layers iced with a savory cream cheese icing, finished with crushed walnut pieces and a decorative carrot to top it off

Cheese Cake

New York style cheese cake is a decadent favorite made with real cream cheese, topped with delicious strawberries if you would like

Grapenut Pudding

Our homemade rich custard flavor mixed with grapenuts and flavored with vanilla. Served warm or cool and topped with whipped cream

Brownie Delight Sundae

Our delicious homemade brownie topped with vanilla ice cream, drizzled with hot fudge and whipped cream

Chocolate Cake

A chocolate lovers dream!

A three tiered chocolate cake iced in chocolate fudge sprinkled with chocolate shavings

Chocolate Lava Cake

The richest chocolate cake you can think of in miniature form with hot fudge-like center that oozes out when you dig your spoon in. Paired with whipped cream and strawberries

Strawberry Shortcake

A warm homemade biscuit served with fresh strawberries and whipped cream

Cinnamon Pretzel Sticks

Pretzel sticks tossed in cinnamon sugar served with sweetened ricotta cheese on the side

Waffle Sundae

Warm waffle, served with vanilla ice cream, drizzled salted caramel and whipped cream