



THE

Meadow Brook

RESTAURANT
& FUNCTIONS



TO START

Appetizers:

Jumbo Shrimp Cocktail (3)

served chilled with cocktail sauce 12.99



Federal Hill Style Calamari

tossed with garlic butter & pepper rings, served with marinara sauce 11.99

Fried Mozzarella Triangles

Served topped with house red sauce 9.99

Loaded Potato Skins

topped with melted cheese, chopped bacon and scallions 9.99

Cheese Nachos

topped with sliced jalapeños, black olives, shredded lettuce, diced tomatoes, salsa and sour cream 10.99
add Chili or Blackened Chicken +5 add Guacamole +3

Spinach and Artichoke Dip

with toasted pita bread and crisp tortilla chips 12.99

Maryland Style Crab Cake

made with 100% lump crabmeat, drizzled with our signature bistro sauce 10.99

Cheese Quesadilla

oozing with cheese, served with fresh pico de gallo 9.99
add Guacamole +3 Grilled or Blackened Chicken +5
Sautéed Onions & Peppers +2

Bacon wrapped Scallops

finished with a sweet & tangy bourbon barbecue 12.99

Baked Stuffed Mushrooms

overflowing with seafood stuffing 10.99

Buffalo Dip

with celery, carrot sticks and crisp tortilla chips 12.99

Bone-in Wings or Breaded Chicken Tenders

cooked crispy and served with dipping sauce or tossed with your choice of: Buffalo, Teriyaki, Barbecue, Sticky Bourbon, Chipotle BBQ or Buffalo Ranch 13.99

Soft Bavarian Pretzels

warm soft pretzels topped with sea salt and paired with craft beer cheese 11.99

Fried Cornbread Croutons

homestyle cornbread fried till golden brown 6.99

= Side Orders =

TRADITIONAL SIDES

3.99

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

SWEET POTATO FRIES

4.99

ONION RINGS

4.99

= Baskets =

BASKET OF HOUSE-FRIES

6.99

BASKET OF SWEET FRIES

7.99

BASKET OF ONION RINGS

7.99

GARLIC BREAD

4.99

TOMATO CHEESE BREAD

8.99

= Beverages =

FOUNTAIN DRINKS

2.95

Pepsi, Diet Pepsi, Sierra Mist, Root Beer,
Mountain Dew, Lemonade, or Sweet Tea

HOT BEVERAGES

2.95

Coffee, Tea or Hot Chocolate

ICED COFFEE

3.50

Regular or decaf

FRESHLY BREWED ICED TEA

3.50

BOTTLED WATER

3.50

Flat or Sparkling

THICK & YUMMY SHAKES

5.95

Chocolate, Vanilla or Strawberry

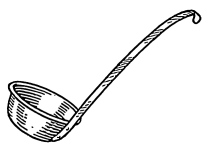
OUR OWN CRAFTED SODAS

3.50

Root beer, Orange, Raspberry Lime Ricky



**Gluten Sensitive
Menu Available**



FORKS & LADLES



SOUPS

Soup of the Day
prepared fresh daily
Bowl 4.99 **Cup** 4.25



NE Clam Chowder
creamy white and guaranteed
delicious **Bowl** 6.50 **Cup** 4.99

Baked French Onion 6.50

Chili con Carne 6.50

Side Salads

House Garden Salad 4.99

Caesar Salad 4.99

Spinach Salad 5.50

Greek Salad 5.50

Salad Dressings

House-made Italian • Buttermilk Ranch
Thousand Island • Honey Mustard
Bleu Cheese • Honey Balsamic Vinaigrette
Creamy Greek • Parmesan Peppercorn
Fat Free Raspberry Vinaigrette
Oil & Vinegar • Apple Cider Vinaigrette



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Catering call 339.244.4603
www.meadowbrook.catering

Large Bowls

Large Salad Add-ons:

+ Chicken \$5 | Buffalo Tenders \$6

+ Steak Tips \$11 | Gr. Shrimp \$10

+ Pan Seared Scallop \$10

House Garden Salad

mixed greens, tomatoes, cucumbers, black
olives, pepperoncini, and red onion 9.99



Caesar Salad

tossed with garlic croutons and creamy Caesar dressing
finished with shaved reggiano 9.99

Spinach Salad

gorgonzola cheese, candied pecans, raisins, port wine
syrup with a honey balsamic vinaigrette 10.99

Greek Salad with creamy greek dressing

mixed greens, tomatoes, cucumber, kalamata olives,
pepperoncini, red onion, and feta cheese 10.99

Apple Bleu Salad

crisp iceberg, romaine and baby greens with sliced
apples, crumbled gorgonzola, and toasted walnuts, paired
with apple cider vinaigrette 10.99

Classic Wedge Salad

iceberg wedge, crumbled bleu cheese, crispy applewood
bacon, sliced red onion, tomato wedges, garlic croutons
and bleu cheese dressing 10.99

Mozzarella Caprese Salad

vine-ripened tomatoes, fresh basil, buffalo mozzarella,
XVOO, aged balsamic reduction 11.99

Southwestern Salad

blackened chicken, mixed greens, cheddar cheese,
scallions, cherry tomatoes, cucumbers, cornbread croutons
and raisins, paired with your choice of Honey Mustard or
Mexi-ranch Dressing 15.99 With Steak Tips 18.99

Maple Chicken Salad

fire grilled maple glazed chicken breast, baby spinach, corn
bread croutons, toasted almonds, red onions and raisins
paired with honey balsamic dressing 15.99

South of the Border Salad

Marinated steak tips, seasoned with our Ranchero dry rub,
served on mixed greens, cherry tomatoes, black olives,
cucumbers, scallions, and cheddarjack with crispy tortilla
chips and paired with Mexican Ranch Dressing 18.99

== SEAFOOD ==

Our Daily SeaFoods

Served with choice of potato and vegetable

Boston Baked Scrod

baked with lemon, wine and butter finished with seasoned cracker crumbs 17.99 *small plate 15.99

Baked Scrod Nantucket

our baked scrod topped with cheddar cheese and seasoned cracker crumbs 18.99 *small plate 16.99

Baked Day Boat Sea Scallops

Always fresh and baked with lemon, wine and butter finished with seasoned cracker crumbs
market price

Baked Seafood Trio

Two stuffed shrimp, sea scallops, and cod fish, baked with butter, lemon, wine and ritz crackers 26.99

Maryland-Style Crab Cake Plate

cooked light & fluffy made with 100% lump crabmeat served over micro greens, drizzled with our signature bistro sauce 18.99

Jr. Baked Stuffed Shrimp (3)

three jumbo u-10 white shrimp. stuffed and served with drawn butter 18.99

Baked Stuffed Shrimp (5)

stuffed with our chef's favorite seafood stuffing, served with drawn butter 22.99

Salmon anyway

Honey Maple Glazed Salmon

Fire grilled salmon fillet finished with a sweet honey maple glaze and served atop smashed sweet potato and grilled asparagus 22.99

Pecan Crusted Salmon

Salmon fillet brushed with a honey mustard glaze, baked to perfection with a pecan crumble and served atop smashed sweet potato and grilled asparagus 22.99

Blackened Salmon

Fire grilled salmon seasoned with a bold Cajun spice and served atop smashed sweet potatoes with a roasted corn and black bean succotash 22.99

Fried SeaFoods

Served with House-cut Fries & slaw OR Cup of Chowder

Fish & Chips

fresh cod fish lightly battered cooked golden brown served with lemon and tartar sauce 15.99

Whole Belly Clams

locally dug ipswich whole belly clams coated in a light breading then fried until golden brown mrkt
*small plate available

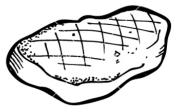
Day Boat Sea Scallops

lightly breaded then fried until golden brown mrkt *small plate available

Tender Clam Strips

locally dug, light bread, fried golden brown 15.99

*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*



STEAK & MORE



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 served with potato and vegetable 16.99

Bourbon Marinated Steak Tips

a neighborhood favorite, 14 ounces of juicy marinated Sirloin steak tips, char grilled and loaded with flavor! Served with potato and vegetable 21.99 *small plate (10 oz) 18.99

Loaded Steak tips

fire grilled steak tips brushed with house BBQ, topped with cheddar cheese and apple-wood bacon, served atop mashed potatoes and vegetable 24.99

Grilled Chicken and Steak Tips

two house favorites served on one plate! A half pound of juicy char grilled steak tips paired with fire grilled marinated chicken breast, served with potato and vegetable 22.99

Mediterranean Steak Tips

our juicy marinated steak tips sautéed with mushrooms, onions, fire roasted peppers and katamata olives, tossed with fresh baby spinach and gorgonzola cheese, served with your choice of potato and vegetable 24.99

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 23.99

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 potato and vegetable 26.99

Crispy Maple Duck

Glazed with sweet mango chutney, served atop mashed sweet potatoes along with grilled asparagus 22.99

Fried Boneless Chicken

Lightly battered, fried golden brown, served with your choice of potato and vegetable and lots of gravy 16.99

Steak Add-ons

Sautéed Onions	2.50
Sautéed Mushrooms	2.50
Grilled Peppers	2.50
Smothered	3.50
Ala Mama Style	3.50
Bleu Cheese Crumbles	2.50
Cajun Style	2.50
Baked Stuffed Shrimp	4.95

Surf & Turf Combos

Served with choice of potato and vegetable

Half Pound of Bourbon Steak Tips

char grilled and loaded with flavor!

Served with:

Three Baked Stuffed Shrimp	27.99
Three Grilled Shrimp	27.99
Baked or Fried Sea Scallops	26.99
Maryland Style Crab Cake	24.99
Baked Boston Scrod	23.99

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

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ITALIAN



Italian Specialties

Chicken Marsala

breast of chicken sautéed with mushrooms, garlic and shallots in a sweet Marsala wine demi glaze. Served with choice of potato and vegetables, over pasta or with a side of pasta. Served with garlic bread. 18.99

Shrimp Scampi

five jumbo white shrimp, xwoo, garlic, shallots, lemon and white wine, with diced tomato, scallions and herb butter sauce, served over linguini. garnished with shaved reggiano and served with garlic bread 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 served with garlic bread 17.99

Penne ala Vodka

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

Chicken +5 Scallops + 10 Shrimp + 10

Italian Favorites

Pasta and Sauce

served with garlic bread 12.99

Pasta with Meatballs

served with garlic bread 17.99

Cheese Ravioli served with garlic bread 12.99

with Meatballs and garlic bread 17.99

Chicken Parmesan

Hand breaded, chicken cutlet topped with our house red sauce and melted Provolone cheese, served with your choice of pasta 15.99 | 17.99

Veal Parmesan

Hand breaded milk fed veal topped with red sauce and Provolone cheese, served with your choice of pasta 18.99

Eggplant Parmesan

Layers of fried eggplant and three cheese topped with red sauce and served with your choice of pasta 15.99 | 17.99

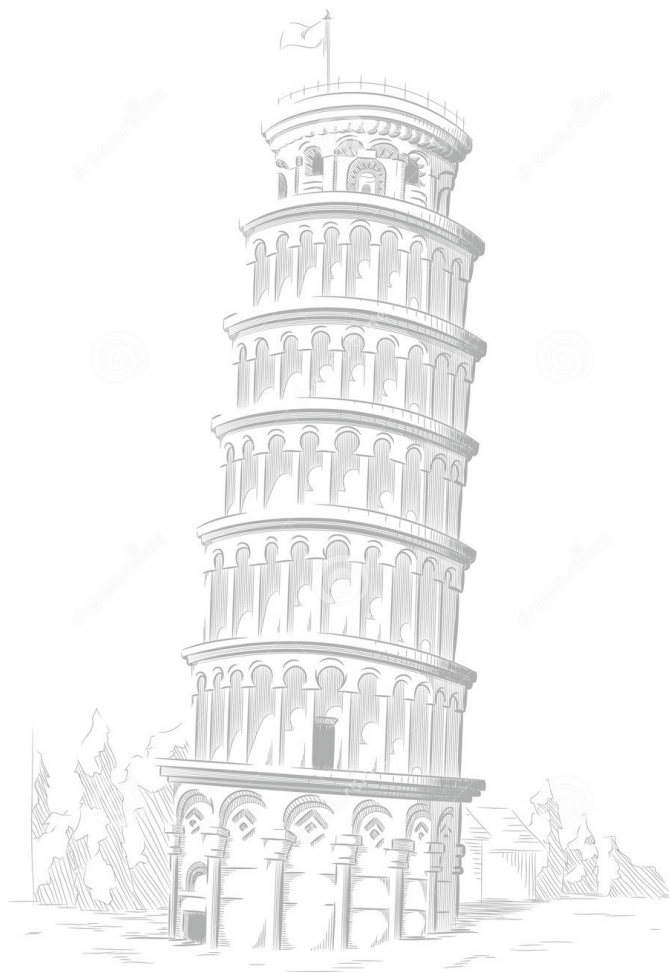
Italian Add-ons

SIDE OF PASTA 6.99

HOME STYLE MEATBALLS 8.99

EGGPLANT PARMESAN 8.99

CHICKEN PARMESAN 8.99



== HAND HELDS ==

Burgers and more



OUR JUICY BURGERS ARE SEASONED AND FLAME BROILED TO ORDER AND SERVED ATOP OUR AWESOME BUNS WITH YOUR CHOICE OF HOUSE-CUT FRIES OR SIGNATURE SLAW.

* **Sub Onion Rings or Sweet fries +2**

Simple Cheese Burger

fire grilled 1/2 lb steak burger with your choice of American, Swiss or Cheddar 12.99

Black and Bleu Burger

seasoned with bold cajun spices, topped with bleu cheese and strips of applewood bacon with crisp romaine 13.99

Mighty Mushroom Burger

topped with melted swiss cheese and smothered with fried mushrooms 13.99

Meadow Brook Club Burger

lettuce, tomatoes, mayo, cheese and bacon 13.99

Viking Reuben Burger

half pound burger with swiss cheese, coleslaw, thousand Island dressing served on grilled marble rye bread 13.99

California Turkey Burger

Served with tomato, mayonnaise, cheddar cheese and avocado 13.99

Fire Grilled Chicken Sandwich

tender chicken breast, lettuce and fresh tomato served Original, glazed with honey mustard or tossed in your favorite Wing Sauce *Honey Mustard, Buffalo, Teriyaki, Barbecue, Sticky Bourbon, Chipotle BBQ* 12.99

Customize any Burger or Sandwich by adding sautéed onions, mushrooms, peppers, bacon, avocado, tomato, xtra cheese or an egg for 1.25

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Served with house-cut fries or slaw.

Sub Onion Rings or Sweet fries + 2

Oven Roasted Turkey Wrap

cranberry mayo, lettuce, tomato and cheddar cheese 12.99

Meatball Sandwich

served on a toasted torpedo roll with red sauce and melted provolone 12.99

Chicken Parmesan

served on a toasted torpedo roll with red sauce and melted provolone 12.99

Grilled Reuben Sandwich

Pastrami or turkey with Thousand Island dressing, melted Swiss cheese and sauerkraut on grilled marble rye 12.99

Club Sandwiches

All club sandwiches are served on toasted bread with lettuce, tomato, bacon and mayo

Turkey Club	13.99
Cheese Burger Club	13.99
Grilled Chicken Club	13.99

Classic BLT

Lettuce, tomato, bacon, and mayo served on toasted bread 12.99

Grilled Cheese, Bacon and Tomato

American cheese with bacon and tomato on your choice of bread 12.99

Seafood Specialties

Served on soft grilled rolls with House-cut Fries & signature slaw or a Cup or NE Clam Chowder

Jumbo Fried Fish Sandwich

lettuce, lemon and tartar sauce 12.99

Maryland-style Crab Cake Sandwich

made with 100% lump crab meat and drizzled with bistro sauce 13.99

Fried Clam or Scallop Roll

lightly breaded and fried golden brown served on a butter grilled roll with lettuce and tartar mrkt

Crispy Fish Tacos (3) with rice pilaf

crispy spiced fried fish tucked into soft taco shells, filled with spicy slaw, tomatoes, avocado, cheddar cheese and scallions. Served with fresh pico di Gallo 13.99