

# Meadow Brook

## Mother's Day Menu

### SOUPS

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

### SEASONAL SALADS

<b>HOUSE GARDEN SALAD</b>	<b>8.99 / 4.99</b>
mixed greens, tomato wedges, cucumbers, black olives, pepperoncini and red onion	
<b>TOMATO BASIL AND MOZZARELLA (GF)</b>	<b>9.99</b>
Vine ripened tomatoes, fresh basil, buffalo mozzarella, XVOO, aged balsamic reduction	
<b>TRADITIONAL CAESAR SALAD</b>	<b>8.99 / 4.99</b>
crisp romaine, Romano cheese and garlic croutons tossed with creamy Caesar dressing finished with shaved Reggiano	
<b>SPINACH SALAD</b>	<b>9.99</b>
baby spinach, honey balsamic vinaigrette, gorgonzola cheese, candied pecans, dried cranberries finished with port wine syrup drizzle	
<b>GREEK SALAD</b>	<b>9.99</b>
traditional Greek salad with tomatoes, cucumbers, red onion, kalamata olives, pepperoncini, feta cheese and tossed with creamy Greek dressing and pita bread	
<b>GOAT CHEESE &amp; ARUGULA</b>	<b>9.99</b>
fresh sliced strawberries, toasted almonds, raisins, raspberry vinaigrette	

<b>APPLE BLUE SALAD</b>	<b>9.99</b>
crisp iceberg, romaine and baby greens with diced apples, crumbled gorgonzola, toasted walnuts, paired with apple cider vinaigrette	

#### Salad Add-ons

+ chicken \$5 + steak \$8 + shrimp \$10

#### Choice of Dressing

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

*GF = may be prepared gluten sensitive*

### SHARED PLATES

<b>JUMBO SHRIMP COCKTAIL (3) (GF)</b>	<b>11.99</b>
served chilled with cocktail sauce	
<b>SOFT BAVARIAN PRETZLES</b>	<b>11.99</b>
warm soft pretzels topped with sea salt and paired with craft beer cheese, honey mustard and Dijon mustard	
<b>BAKED STUFFED MUSHROOM CAPS</b>	<b>10.99</b>
overflowing with seafood stuffing	
<b>POINT JUDITH STYLE CALAMARI</b>	<b>12.99</b>
tossed with garlic butter and pepper rings baby arugula drizzled with balsamic reduction	
<b>HAND BREADED FRIED MOZZARELLA</b>	<b>9.99</b>
served on a bed of marinara sauce	
<b>BUFFALO CHICKEN TENDERS</b>	<b>11.99</b>
all the fun of wings with no bones!	
<b>SPINACH AND ARTICHOKE DIP (GF)</b>	<b>11.99</b>
served with toasted pita bread and tortilla chips	
<b>BACON WRAPPED SEA SCALLOPS</b>	<b>11.99</b>
finished with a sweet & tangy bourbon BBQ sauce	
<b>MEADOW BROOK WINGS</b>	<b>11.99</b>
ten Jumbo chicken wings cooked brown and crispy! <b>Original, Buffalo Style, Teriyaki or Barbecue</b>	
<b>MARYLAND-STYLE CRAB CAKE</b>	<b>10.99</b>
made with 100% lump crabmeat, served over micro greens, drizzled with our signature bistro sauce	

### SANDWICHES

<b>MEADOWBROOK CLUB BURGER</b>	<b>12.99</b>
cheese, bacon, lettuce, tomato and mayonnaise	
<b>NEW ENGLAND LOBSTER ROLL</b>	<b>18.99</b>
claws & tails mixed lightly with mayo and celery, served on a butter grilled roll with your choice of house cut fries and coleslaw or clam chowder	
<b>CALIFORNIA TURKEY BURGER</b>	<b>12.99</b>
tomato, mayonnaise, cheddar cheese and avocado	
<b>GRILLED CHICKEN SANDWICH</b>	<b>12.99</b>
bacon, lettuce, tomato and mayonnaise	

*Please notify your server of any allergies or restrictions*

# Mother's Day Menu

## TRADITIONAL FARE

**STUFFED BREAST OF CHICKEN 18.99**  
cranberry walnut stuffing, topped with rich chicken velouté, mashed potato, butternut squash

**GRANDMA'S ULTRA TENDER POT ROAST 17.99**  
Prepared in the traditional manner, braised with root vegetables, served over horseradish mashed with natural pan gravy

**BALSAMIC GRILLED BREAST of CHICKEN 18.99**  
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

**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

**T-BONE STEAK (GF) 27.99**  
a perfectly grilled 18oz T-bone steak served with garlic mashed and grilled asparagus

**LAMB CHOPS (GF) 24.99**  
3 six-ounce fire grilled plump and juicy lamb chops, nicely seasoned, paired with a roasted shallot butter and mint jelly

**SLOW ROASTED PRIME RIB 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 19.99 / 16.99**  
Hand-breaded cutlet, melted provolone cheese, served with your choice of pasta

**EGGPLANT PARMESAN 16.99**

**CHICKEN MARSALA 20.99**  
breast of chicken sautéed with mushrooms, garlic and shallots in a sweet Marsala wine demi glaze. served over penne pasta unless otherwise requested

**RIGATONI ALA VODKA 15.99**  
A distinctive tomato sauce made with San Marzano tomatoes accented with vodka, finished with heavy cream and grated pecorino cheese  
**add Chicken +5 Shrimp +9 Scallops +8**

## SEAFOOD ENTREES

*served with your choice of potato and vegetable unless otherwise specified*

**FRIED IPSWICH CLAMS OR SEA SCALLOPS 24.99**  
Lightly breaded, fried golden brown, served with hand-cut fries, signature slaw and tarter

**BAKED SCROD NANTUCKET (GF) 19.99**  
our Boston scrod baked topped with Jack cheddar cheese and seasoned cracker crumb

**PECAN CRUSTED SALMON FILLET (GF) 21.99**  
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

**JR BAKED STUFFED SHRIMP (3) 20.99**

**LOBSTER RAVIOLI 24.99**  
topped with sautéed lobster, simmered in a sweet Galliano and basil cream sauce

**STUFFED SOLE WITH FLORENTINE 23.99**  
Stuffed with sautéed spinach, shrimp, crabmeat, red peppers, cheddar and mozzarella cheese with a light ritz cracker crumb

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