



Meadow Brook

Mother's Day 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, tomatoes, cucumbers, black olives, pepperoncini and red onion	
TOMATO BASIL AND MOZZARELLA (GF)	11.99
Vine ripened tomatoes, fresh basil, buffalo mozzarella, XVOO, aged balsamic reduction	
TRADITIONAL CAESAR SALAD	9.99 / 4.99
crisp romaine, Romano cheese and garlic croutons tossed with creamy Caesar dressing finished with shaved Reggiano	
SPINACH SALAD	10.99
baby spinach, honey balsamic vinaigrette, gorgonzola cheese, candied pecans, dried cranberries finished with port wine syrup drizzle	
GREEK SALAD	10.99
traditional Greek salad with tomatoes, cucumbers, red onion, kalamata olives, pepperoncini, feta cheese and served with creamy Greek dressing and pita bread	
GOAT CHEESE & ARUGULA	10.99
fresh sliced strawberries, toasted almonds, raisins, raspberry vinaigrette	
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 \$13
+ shrimp \$11 + pan seared scallops \$12

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

JUMBO SHRIMP COCKTAIL (3) (GF)	12.99
served chilled with cocktail sauce	
SOFT BAVARIAN PRETZLES	12.99
warm soft pretzels topped with sea salt and paired with craft beer cheese	
BAKED STUFFED MUSHROOM CAPS	10.99
overflowing with seafood stuffing	
FEDERAL HILL STYLE CALAMARI	12.99
tossed with garlic butter and pepper rings, served with marinara sauce	
HAND BREADED FRIED MOZZARELLA	10.99
served on a bed of marinara sauce	
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	
BONE-IN WINGS OR CHICKEN TENDERS	13.99
Cooked crispy and served with dipping sauce or tossed with your choice of Original, Buffalo Style, Teriyaki, Barbecue, Sticky bourbon or Buffalo ranch	
BUFFALO DIP	12.99
Buffalo chicken folded into a creamy cheese dip, garnished with tortilla chips	

SANDWICHES

All sandwiches served with house cut fries

NEW ENGLAND LOBSTER ROLL	21.99
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	
MEADOWBROOK CLUB BURGER	13.99
cheese, bacon, lettuce, tomato and mayonnaise	
CALIFORNIA TURKEY BURGER	13.99
tomato, mayonnaise, cheddar cheese and avocado	
GRILLED CHICKEN SANDWICH	12.99
bacon, lettuce, tomato and mayonnaise	

Please notify your server of any allergies or restrictions





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TRADITIONAL FARE

STUFFED BREAST OF CHICKEN 18.99

Traditional stuffing, topped with rich chicken velouté, mashed potato and butternut squash

BOURBON MARINATED TURKEY TIPS 22.99

A generous portion of our house marinated turkey tips with your choice of potato and vegetable

BALSAMIC GRILLED BREAST of CHICKEN 18.99

Two twin boneless breasts of chicken in our house marinate, fire grilled and finished with a drizzle of sweet balsamic reduction served with potato and vegetable

MEADOW BROOK CRISPY DUCK (GF) 23.99

cooked crispy and brushed with a sweet and tangy mango chutney served atop sweet mashed 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) 26.99

Hand cut and well-marbled for more flavor, juicy & tender, char grilled and cooked to your liking

T-BONE STEAK (GF) 34.99

a perfectly grilled 18oz T-bone steak

LAMB CHOPS (GF) 28.99

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 27.99

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

PRIME RIB AND SHRIMP COMBO 29.99

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

Ala Mama Style or Smothered + 3.50
Bearnaise sauce + 3 Peppercorn demi + 3

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

ITALIAN FAVORITES

VEAL OR CHICKEN PARMESAN 24.99 / 18.99

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

EGGPLANT PARMESAN 18.99

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

CHICKEN MARSALA 23.99

breast of chicken sautéed with mushrooms, garlic and shallots in a sweet Marsala wine demi glaze. served with your choice of pasta

PENNE ALA VODKA 16.99

A distinctive tomato sauce made with San Marzano tomatoes accented with vodka, finished with heavy cream and grated pecorino cheese

add Chicken +5 Shrimp +11 Scallops +12

SEAFOOD ENTREES

served with your choice of potato and vegetable unless otherwise specified

FISHERMANS PLATTER 30.99

Scrod, scallops, shrimp and clam strips fried golden brown and served atop our house cut fries with coleslaw

BAKED SCROD NANTUCKET (GF) 22.99

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

PECAN CRUSTED SALMON FILLET (GF) 24.99

served over sweet mashed potatoes with grilled asparagus

BAKED STUFFED JUMBO SHRIMP (5) 28.99

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

LOBSTER RAVIOLI 26.99

topped with sautéed lobster, simmered in a sweet Galliano and basil cream sauce

SWORDFISH OSCAR 24.99

Grilled Swordfish finished with lump crabmeat, asparagus, fresh hollandaise and served atop of Jasmine rice

MARYLAND STYLE CRAB CAKE PLATE 21.99

Cooked light and fluffy made with 100% lump crabmeat served over micro greens, drizzled with our signature bistro sauce

