



# TO START

### Appetizers:

#### Jumbo Shrimp Cocktail (3)

served chilled with cocktail sauce 13.99

#### Federal Hill Style Calamari

tossed with garlic butter & pepper rings, served with marinara sauce 12.99

#### Fried Mozzarella Triangles

Served topped with house red sauce 10.99

#### **Loaded Potato Skins**

topped with melted cheese, chopped bacon and scallions 10.99

#### **Cheese Nachos**

topped with sliced jalapeños, black olives, shredded lettuce, diced tomatoes, salsa and sour cream 12.99 add Chili or Blackened Chicken +6 add Guacamole +3

#### Spinach and Artichoke Dip

with toasted pita bread and crisp tortilla chips 13.99

#### **Maryland Style Crab Cake**

made with 100% lump crabmeat, drizzled with our signature bistro sauce 13.99

#### **Cheese Ouesadilla**

oozing with cheese, served with fresh pico de gallo 10.99 add Guacamole +3 Grilled or Blackened Chicken +6 Sautéed Onions, Peppers 1.50 each

#### **Bacon wrapped Scallops**

finished with a sweet & tangy bourbon barbecue 13.99

#### **Baked Stuffed Mushrooms**

overflowing with seafood stuffing 11.99

#### **Buffalo Dip**

with celery, carrot sticks and crisp tortilla chips 13.99

#### Bone-in Wings or Breaded Chicken Tenders

Served with one dipping sauce or tossed with your choice of: Buffalo, Teriyaki, Barbecue, Sticky Bourbon, Chipotle BBQ or Buffalo Ranch 15.99 extra sauce +1 each

#### **Soft Baverian Pretzels**

warm soft pretzels topped with sea salt and paired with craft beer cheese 12.99

#### Fried Pickles

deep fried pickles served with bistro sauce 11.99

#### **Fried Cornbread Croutons**

homestyle cornbread fried till golden brown 7.99

### = Side Orders =

# **TRADITIONAL SIDES** 4.50 Potatoes, Vegetables, Rice Pilaf, House-cut Fries or Signature Slaw

SWEET POTATO FRIES 5.50
ONION RINGS 5.50

### = Baskets =

BASKET OF HOUSE-FRIES	7.50
BASKET OF SWEET FRIES	8.50
BASKET OF ONION RINGS	8.50
GARLIC BREAD	5.99
TOMATO CHEESE BREAD	9.99

### = Beverages =

#### FOUNTAIN DRINKS

Chocolate, Vanilla or Strawberry

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

3.25

<b>HOT BEVERAGES</b> Coffee, Tea or Hot Chocolate	3.25
ICED COFFEE Regular or decaf	3.95
FRESHLY BREWED ICED TEA	3.95
BOTTLED WATER Flat or Sparkling	3.50
THICK & YUMMY SHAKES	5.95

#### a Butterfields Family Restaurant Cooking Great Food Since 1932



# FORKS & LADLES //





### Soup of the Day

prepared fresh daily Bowl 5.25 **Cup** 4.50

#### **NE Clam Chowder**

**Bowl** 6.99 **Cup** 5.50

Baked French Onion	6.99	
Chili con Carne	6.99	

### Side Salads

House Garden Salad	5.50
Caesar Salad	5.50
Spinach Salad	6.50
Greek Salad	6.50

### 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 extra dressing \$1.00





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### Catering call 339.244.4603

www.meadowbrook.catering

### Large Salad Add-ons:

+ Chicken \$6 | Buffalo Tenders \$7 + Steak Tips \$13 | Gr. Shrimp \$12.50 + Turkey Tips \$11 | Gr. Salmon

+ Pan Seared Scallop \$12.50

#### House Garden Salad

mixed greens, tomatoes, cucumbers, black olives, pepperoncini, and red onion 10.99



#### Caesar Salad

tossed with garlic croutons and creamy Caesar dressing finished with shaved reggiano 10.99

#### Spinach Salad

gorgonzola cheese, candied pecans, craisins, port wine syrup with a honey balsamic vinaigrette 12.99

#### Greek Salad with creamy greek dressing

mixed greens, tomatoes, cucumber, kalamata olives, pepperoncini, red onion, and feta cheese 12.99

#### **Apple Bleu Salad**

crisp iceberg, romaine and baby greens with sliced apples, crumbled gorgonzola, and toasted walnuts, paired with apple cider vinaigrette 12.99

#### **Classic Wedge Salad**

iceberg wedge, crumbled bleu cheese, crispy applewood bacon, sliced red onion, tomato wedges, garlic croutons and bleu cheese dressing 12.99

#### Mozzarella Caprese Salad

vine-ripened tomatoes, fresh basil, buffalo mozzarella, EVOO, aged balsamic reduction 13.99

#### Southwestern Salad

blackened chicken, mixed greens, cheddar cheese, scallions, cherry tomatoes, cucumbers, cornbread croutons and craisins, paired with your choice of Honey Mustard or Mexi-ranch Dressing 19.99 With Steak Tips 23.99

#### Maple Chicken Salad

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

#### 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



# Our Daily SeaFoods Served with choice of potato and vegetable

#### **Boston Baked Scrod**

baked with lemon, wine, butter and finished with seasoned cracker crumbs 21.99 \*small plate 18.99

#### **Baked Scrod Nantucket**

our baked scrod topped with cheddar cheese and seasoned cracker crumbs 22.99 \*small plate 19.99

#### **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 31.99

#### Maryland-Style Crab Cake Plate

cooked light & fluffy made with 100% lump crabmeat served over micro greens, drizzled with our signature bistro sauce 23.99

#### Ir. Baked Stuffed Shrimp (3)

three jumbo u-10 white shrimp. stuffed and served with drawn butter 23.99

#### Baked Stuffed Shrimp (5)

stuffed with our chef's favorite seafood stuffing, served with drawn butter 27.99

### 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 25.99

#### **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 25.99

#### **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 25.99

### 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 17.99

#### **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 17.99

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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 18.99

#### **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 26.99 \*small plate (10 oz) 22.99

#### **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 29.99

#### **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 26.99

#### **Mediterranean Steak Tips**

our juicy marinated steak tips sautéed with mushrooms, onions, fire roasted peppers and kalamata olives, tossed with fresh baby spinach and gorgonzola cheese, served with your choice of potato and vegetable 29.99

#### 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 28.99

#### Louisiana Style Rib-Eve 12oz

seasoned with our own blend of bold cajun spices, fire grilled topped with crumbled bleu cheese and bacon served with your choice of potato and vegetable 31.99

#### **Crispy Maple Duck**

Glazed with sweet mango chutney, served atop mashed sweet potatoes along with grilled asparagus 24.99

#### **Fried Boneless Chicken**

Lightly battered, fried golden brown, served with your choice of potato and vegetable and lots of gravy 18.99

#### **Bourbon Marinated Turkey Tips**

A generous portion of our house marinated turkey tenderloin tips with your choice of potato and vegetable 22.99

### Steak Add-ons

Sautéed Onions	2.75
Sautéed Mushrooms	2.75
<b>Grilled Peppers</b>	2.75
Smothered	3.75
Ala Mama Style	3.75
Bleu Cheese Crumbles	3.00
Cajun Style	2.50
Baked Stuffed Shrimp	5.50

### 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** 31.99

Three Grilled Shrimp

**Baked or Fried Sea Scallops** 31.99

**Maryland Style Crab Cake** 29.99

**Baked Boston Scrod** 28.99

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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 or over pasta. 21.99

#### Shrimp Scampi

five jumbo white shrimp, EVOO, 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 26.99

#### **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 19.99

#### Penne ala Vodka

stoli vodka, San Marzano tomato sauce, EVOO, garlic, basil, cream, grated pecorino romano served with garlic bread 18.99

Chicken +6 Scallops + 12.50 Shrimp + 12.50

### Italian Favorites

P	้วร	ta	ar	h	Sa	uce
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served with garlic bread 15.99

#### **Pasta with Meatballs**

served with garlic bread 21.99

**Cheese Ravioli** served with garlic bread 15.99 with Meatballs and garlic bread 21.99

#### Chicken Parmesan

Hand breaded, chicken cutlet topped with our house red sauce and melted Provolone cheese, served with your choice of pasta 18.99 | 21.99

#### **Veal Parmesan**

Hand breaded milk fed veal topped with red sauce and Provolone cheese, served with your choice of pasta 22.99

#### **Eggplant Parmesan**

Layers of fried eggplant and three cheese topped with red sauce and served with your choice of pasta 18.99 | 21.99

### Italian Add-ons

SIDE OF PASTA	9.99
HOME STYLE MEATBALLS	11.99
EGGPLANT PARMESAN	11.99
CHICKEN PARMESAN	11.99



All pizzas made from fresh pulled fire grilled pizza dough

#### Margherita

San Marino tomato sauce, fresh mozzerella and basil 14.99

#### Onion & Goat Cheese

Carmelized onions and goat cheese 14.99

#### **Buffalo Chicken**

Our house made buffalo chicken topped with cheese 14.99

#### **Cheese Pizza**

Add your own toppings 10.99

bacon | pepperoni | ham | chicken | hambuger +3

mushrooms | onions | peppers | olives | feta | jalapenos | spinach +2



# HAND HELDS





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 +2.50

#### **Simple Cheese Burger**

fire grilled 1/2 lb steak burger with your choice of American, Swiss or Cheddar 13.99

#### **Black and Bleu Burger**

seasoned with bold cajun spices, topped with bleu cheese and strips of applewood bacon with crisp romaine 15.99

#### **Mighty Mushroom Burger**

topped with melted Swiss cheese and smothered with fried mushrooms 15.99

#### **Meadow Brook Club Burger**

lettuce, tomatoes, mayo, cheese and bacon 15.99

#### Viking Reuben Burger

half pound burger with Swiss cheese, coleslaw, thousand Island dressing served on grilled marble rye bread 15.99

#### California Turkey Burger

Served with tomato, mayonnaise, cheddar cheese and guacamole 15.99

#### 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* 15.99 extra sauces +1 each

Customize any Burger or Sandwich by adding sautéed onions, mushrooms, peppers, guacamole, tomato, extra cheese or an egg for 1.50 each

Bacon add \$2.00

#### Crispy Fish Tacos (3) with rice pilaf

crispy spiced fried fish tucked into soft taco shells, filled with spicy slaw, tomatoes, guacamole, cheddar cheese and scallions. Served with fresh pico di Gallo 16.99

Served with house-cut fries or slaw.

Sub Onion Rings or Sweet fries + 2.50

#### **Oven Roasted Turkey Wrap**

cranberry mayo, lettuce, tomato and cheddar cheese 14.99

#### **Meatball Sandwich**

served on a toasted torpedo roll with red sauce and melted provolone 14.99

#### Chicken Parmesan

served on a toasted torpedo roll with red sauce and melted provolone 14.99

#### Grilled Reuben Sandwich

Pastrami or turkey with Thousand Island dressing, melted Swiss cheese and sauerkraut on grilled marble rye 14.99

#### **Club Sandwiches**

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

Turkey Club 15.99 Cheese Burger Club 15.99 Grilled Chicken Club 15.99

#### **Classic BLT**

Lettuce, tomato, bacon, and mayo served on toasted bread 14.99

#### **Grilled Cheese, Bacon and Tomato**

American cheese with bacon and tomato on your choice of bread 14.99

### Seafood Specialties

Served on soft grilled rolls with House-cut Fries or a Cup of Clam Chowder

#### Jumbo Fried Fish Sandwich

lettuce, lemon and tartar sauce 15.99

Maryland-style Crab Cake Sandwich made with 100% lump crab meat and drizzled with bistro sauce 17.99

#### Fried Clam or Scallop Roll

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

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