



TO START



Appetizers



Jumbo Shrimp Cocktail (3)

Served chilled with cocktail sauce 14.99

Federal Hill Style Calamari

Tossed with garlic butter, pepper rings, and served with marinara sauce 13.99

Fried Mozzarella Triangles

Topped with house red sauce and shaved parmesan 11.99

Loaded Potato Skins

Topped with melted cheese, chopped bacon and scallions 11.99

Cheese Nachos

Topped with sliced jalapeños, black olives, shredded lettuce, diced tomatoes, salsa, and sour cream 13.99

add chili or blackened chicken +6 add guacamole +3

Spinach Artichoke Dip

With toasted pita bread and tortilla chips 14.99

Maryland Style Crab Cake

Made with 100% lump crabmeat, and drizzled with our signature bistro sauce 14.99

Cheese Quesadilla

Oozing with cheese, with sour cream, salsa, and scallions 12.99

add grilled or blackened chicken +6 add guacamole +3
sautéed onions & peppers +1.50 each

Bacon Wrapped Scallops

Finished with a sweet & tangy bourbon barbecue 14.99

Baked Stuffed Mushrooms

Overflowing with seafood stuffing 12.99

Buffalo Chicken Dip

Topped with scallions, served with celery, carrot sticks and crisp tortilla chips 14.99

Bone-in Wings or Breaded Chicken Tenders

Served with dipping sauce or tossed with your choice of; buffalo, teriyaki, barbecue, sticky bourbon, chipotle BBQ or buffalo ranch 15.99 **extra sauces +1 each**

Soft Bavarian Pretzels

Warm soft pretzels topped with sea salt and paired with craft beer cheese 13.99

Fried Pickles

Deep fried pickles served with bistro sauce 12.99

Fried Cornbread Croutons

Homestyle cornbread fried till golden brown 8.99

Side Orders

Traditional Sides

4.99

Potatoes, vegetables, rice pilaf, house-cut fries, or signature slaw

Sweet Potato Fries

5.99

Steak Fries

5.99

Onion Rings

5.99

Onion Strings

5.99

Baskets

Basket of House Fries

7.99

Basket of Sweet Fries

8.99

Basket of Onion Rings

8.99

Basket of Onion Strings

8.99

Garlic Bread

6.99

Tomato Cheese Bread

11.99

With a drizzle of sweet balsamic reduction



Beverages

Fountain Drinks

3.50

Pepsi, diet pepsi, sierra mist, root beer, mountain dew, lemonade, or sweet tea

Hot Beverages

3.50

Coffee, tea, or hot chocolate

Iced Coffee

4.25

Regular or decaf

Freshly Brewed Iced Tea

4.25

Bottled Water

3.50

Flat or sparkling

Thick & Yummy Shakes

6.50

Chocolate, vanilla, coffee, or strawberry



FORKS & LADLES



Soups

Soup of the Day

Prepared fresh daily

Bowl 5.50 Cup 4.75

NE Clam Chowder

Creamy white and guaranteed delicious

Bowl 6.99 Cup 5.99

Baked French Onion 7.99

Chili con Carne 7.99



Side Salads

House Garden Salad 5.99

Caesar Salad 5.99

Spinach Salad 6.99

Greek Salad 6.99

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

Large Salad Bowls

House Garden Salad

Mixed greens, tomatoes, cucumbers, black olives, pepperoncini, and red onion 11.99



Caesar Salad

Tossed with garlic croutons and creamy Caesar dressing and finished with shaved Reggiano 11.99

Spinach Salad

Gorgonzola cheese, candied pecans, raisins, with a drizzle of port wine and paired with honey balsamic vinaigrette 12.99

Greek Salad

Mixed greens, tomatoes, cucumbers, kalamata olives, pepperoncini's, red onion, feta cheese and paired with creamy Greek dressing 13.99

Apple Bleu Salad

Mixed greens with sliced apples, crumbled gorgonzola, toasted walnuts, and paired with apple cider vinaigrette 13.99

Classic Wedge Salad

Iceberg wedge, crumbled blue cheese, bacon, sliced red onion, tomatoes, garlic croutons with bleu cheese dressing 14.99

Mozzarella Caprese Salad

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

Southwestern Salad

Blackened chicken, mixed greens, cheddar cheese, scallions, tomatoes, cucumbers, cornbread croutons, raisins and paired with your choice of honey mustard or mexi-ranch dressing 20.99 with steak tips 24.99

Maple Chicken Salad

Fire grilled maple glazed chicken breast, baby spinach, corn bread croutons, toasted almonds, red onions, raisins, and paired with honey balsamic dressing 18.99

South of the Border Salad

Marinated steak tips, seasoned with our ranchero dry rub, served on mixed greens, cherry tomatoes, black olives, cucumbers, scallions, cheddar jack with crisp tortilla chips, and paired with mexi-ranch dressing 24.99

Large Salad Add-ons

+ Chicken \$6 / Buffalo Tenders \$7 + Steak Tips \$14 / Gr. Shrimp \$14+ Turkey Tips \$12 / Gr. Salmon \$16+ Pan Seared Scallops \$14



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<https://www.instagram.com/meadowbrookrestaurant>

Catering call 339-244-4603 www.meadowbrook.catering



HAND HELDS



Burgers and more



Our ½ pound Angus beef burgers are seasoned, and flame broiled to order, served atop our potato buns with house-cut fries

Sub onion rings or sweet fries +2.50

Simple Cheeseburger

Fire grilled 1/2 lb. angus burger with your choice of american, swiss, or cheddar 14.99

Black and Bleu Burger

Seasoned with bold cajun spices, topped with bleu cheese and bacon with crisp romaine 16.99

Mighty Mushroom Burger

Topped with melted swiss cheese and smothered with fried mushrooms 16.99

Meadow Brook Club Burger

Served with lettuce, tomato, mayonnaise, cheese, and bacon 17.99

Viking Reuben Burger

Grilled marble rye, melted swiss cheese, coleslaw, and 1000 Island dressing 16.99

California Turkey Burger

Served with tomato, cheddar cheese, and guacamole 16.99

Fire Grilled Chicken Sandwich

Tender chicken breast, lettuce, tomato served with glazed honey mustard or tossed in your favorite wing sauce 17.99 **extra sauce +1 each**

Honey mustard, buffalo, teriyaki, barbecue, sticky bourbon, chipotle BBQ or buffalo ranch

Customize any burger or sandwich by adding sautéed onions, mushrooms, peppers, tomato, extra cheese, or an egg for 1.50 each

Bacon add 2.50

Crispy Fish Tacos (3) with rice pilaf

Spicy fried fish tucked into soft taco shells, filled with spicy slaw, tomatoes, guacamole, cheddar cheese, scallions and drizzled with bistro sauce 18.99

Sandwiches & Wraps

Served with house-cut fries or signature slaw substitute onion rings or sweet fries + 2.50

Oven Roasted Turkey Wrap

Cranberry mayo, lettuce, tomato, and cheddar cheese wrapped in a flour tortilla 16.99

Meatball Sandwich

House made meatballs served on a toasted torpedo roll with red sauce and melted provolone 15.99

Chicken Parmesan

Breaded chicken cutlet on a toasted torpedo roll with red sauce and melted provolone 16.99

Grilled Reuben Sandwich

Pastrami or turkey with thousand island dressing, melted swiss cheese and sauerkraut on grilled marble rye 16.99

Classic BLT

Lettuce, tomato, bacon, and mayo served on your choice of toasted bread 15.99

Grilled Cheese, Bacon, and Tomato

American cheese with bacon and tomato on your choice of bread 15.99

Meadow Brook Club Sandwich

All clubs served toasted bread with lettuce, tomato, bacon, and mayo

Turkey Club 16.99

Cheeseburger Club 17.99

Grilled Chicken Club 17.99

Choices of Bread: White, Wheat, Marble Rye

Seafood Specialties

Served on butter grilled rolls with house-cut fries. **OR** a cup of chowder.

Fried Fish Sandwich 17.99

Maryland-style Crab Cake Sandwich

Made with 100% lump crab meat and drizzled with bistro sauce 18.99

Fried Clam or Scallop Roll

Lightly breaded, deep fried golden-brown market



SEAFOOD

Our Daily Seafoods

Served with a choice of potato and vegetable

Boston Baked Scrod

Baked with lemon, wine and butter finished with seasoned cracker crumbs *small plate 21.99 24.99

Baked Scrod Nantucket

Our baked scrod topped with cheddar cheese and seasoned cracker crumbs *small plate 22.99 25.99

Baked Day Boat Sea Scallops

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

Baked Seafood Trio

Two stuffed shrimp, sea scallops, and cod fish, baked with butter, lemon, wine, and ritz crackers 36.99

Maryland-Style Crab Cake Plate

Cooked light & fluffy made with 100% lump crabmeat served over micro greens and drizzled with our signature bistro sauce 25.99

Jr. Baked Stuffed Shrimp (3)

Three jumbo shrimp stuffed with our signature seafood stuffing, and served with drawn butter 25.99

Baked Stuffed Shrimp (5)

Five jumbo shrimp stuffed with our signature seafood stuffing, and served with drawn butter 29.99

Fisherman's Platter

Scrod, scallops, shrimp, and clam strips fried golden brown with fries and slaw market

Salmon Anyway

Honey Maple Glazed Salmon

Fire grilled salmon fillet finished with a sweet honey maple glaze, served atop mashed sweet potato, and grilled asparagus 27.99

Pecan Crusted Salmon

Fire grilled salmon fillet brushed with a honey mustard glaze, topped with a pecan crumble, served atop mashed sweet potato, and grilled asparagus 27.99

Blackened Salmon

Fire grilled salmon seasoned with a bold cajun spice, served atop sweet mashed potatoes with a roasted corn and black bean succotash 27.99

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 19.99

Whole Belly Clams *small plate available

Locally dug Ipswich whole belly clams coated in a light breading then fried until golden brown market

Day Boat Sea Scallops *small plate available

Lightly breaded then fried until golden brown market

Tender Clam Strips

Locally dug, lightly breaded, and fried until golden brown 19.99





STEAK & MORE

From our Grille

Served with your choice of potato and vegetable

Balsamic Grilled Breast of Chicken

Twin boneless breasts of chicken marinated with lemon and rosemary, fire grilled, and finished with a drizzle of sweet balsamic reduction and scallions 21.99

Bourbon Marinated Steak Tips

14oz. of juicy marinated Sirloin steak tips, char grilled with a drizzle of bourbon sauce and a sprinkle of scallions 29.99
*Small plate (10 oz) 25.99

Loaded Steak tips.

Fire grilled steak tips brushed with house BBQ and topped with cheddar cheese, bacon, and scallions 32.99

Grilled Chicken and Bourbon Steak Tips

Two house favorites. Half pound of juicy char-grilled steak tips paired with fire grilled marinated chicken breast 29.99

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 32.99

Fire Grilled Rib-Eye 14oz.

Hand-cut and well-marbled for more flavor, juicy & tender, char grilled and cooked to your liking 32.99

Louisiana Style Rib-Eye 14oz

Seasoned with our own blend of bold Cajun spices, fire grilled, topped with crumbled bleu cheese and bacon 35.99

Fried Boneless Chicken

Lightly battered, fried golden brown and topped with lots of delicious gravy 21.99

Bourbon Marinated Turkey Tips

A generous portion of our house marinated turkey tenderloin tips 25.99

Crispy Maple Duck

Glazed with sweet mango chutney, served atop mashed sweet potatoes, and grilled asparagus 27.99

Steak Add-ons

Sautéed Onions	2.75
Sautéed Mushrooms	2.75
Grilled Peppers	2.75
Smothered	3.75
Peppers, mushrooms, and onions	
Ala Mama Style	3.75
Garlic butter, oil, and mushrooms	
Bleu Cheese Crumbles	3.00
Cajun Style	2.50
Baked Stuffed Shrimp	5.50



Surf & Turf Combos

Served with a choice of potato and vegetable

Bourbon Steak Tips

Char-grilled and loaded with flavor

Served with:

Three Baked Stuffed Shrimp	35.99
Three Grilled Shrimp	35.99
Baked or Fried Sea Scallops	35.99
Maryland Style Crab Cake	33.99
Baked Boston Scrod	32.99

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

ITALIAN



Chicken Marsala

Chicken breast sautéed with mushrooms, garlic, and shallots in a sweet marsala wine demi glaze, served with a choice of potato and vegetable **or** over pasta 23.99

Shrimp Scampi

Five jumbo shrimp, EVOO, garlic, shallots, lemon, and white wine, with diced tomato, scallions, and herb butter sauce, served over linguini, garnished with shaved reggiano, and garlic bread 28.99

Chicken and Broccoli Alfredo

Fire-grilled chicken, broccoli, and garlic, tossed with penne pasta in a creamy alfredo sauce, garnished with shaved reggiano cheese, and garlic bread 21.99

Chicken and Broccoli

Fire-grilled chicken, broccoli, mushrooms, garlic, roasted red peppers, white wine, and tossed with penne pasta, fresh herbs, and Romano cheese, garnished with shaved reggiano, and garlic bread 21.99

Penne ala Vodka

Stoli vodka, san marzano tomato sauce, EVOO, garlic, basil, cream, and grated pecorino romano, served with garlic bread 18.99
Chicken + 6 Scallops + 14 Shrimp + 14

Italian Favorites

Served with garlic bread

Pasta with Sauce	15.99
Pasta with Meatballs	22.99
Cheese Ravioli	17.99
with meatballs	23.99

Parmesan

Served with your choice of pasta

Chicken Parmesan

Hand breaded chicken cutlet topped with house red sauce and melted provolone cheese 20.99 / 23.99

Veal Parmesan

Hand breaded milk fed veal topped with house red sauce and melted provolone cheese 26.99

Eggplant Parmesan

Layers of fried eggplant and three cheeses topped with house red sauce and melted cheese 20.99 / 23.99

Italian Sides

Side of Pasta	9.99
Home Style Meatballs	11.99
Eggplant Parmesan	12.99
Chicken Parmesan	12.99

Specialty Pizza

Pizzas are made from freshly pulled fire grilled pizza dough

Margherita

San Marzano tomato sauce, fresh mozzarella, & basil 16.99

Onion and Goat Cheese

Caramelized onion and goat cheese 16.99

Buffalo Chicken

House made buffalo chicken dip topped with cheese 16.99

Cheese Pizza

Add your own toppings 12.99



Pizza Add-ons

Bacon, Pepperoni, Ham, Chicken, Hamburger

+3 each

Mushrooms, onions, Peppers, Olives, Feta, Jalapenos, Spinach

+2 each