

# Meadow Brook

## Mother's Day Menu

### SOUPS

- NE CLAM CHOWDER

9
- Creamy white and guaranteed delicious!
- BAKED FRENCH ONION SOUP

9
- Baked with a rustic crostini & mixed cheese.

### SHARED PLATES

- STACK OF RIBS

24
- Fall of the bone tender pork rubbed with house made seasoning and brushed with a sweet tangy BBQ sauce.
- SOFT BAVARIAN PRETZLES

15
- Warm soft pretzels topped with sea salt and paired with craft beer cheese.
- FEDERAL HILL STYLE CALAMARI

15
- Tossed with garlic butter and pepper rings. served with marinara sauce.
- HAND BREADED FRIED MOZZARELLA

13
- Topped with house marinara sauce and shaved parmesan cheese.
- SPINACH AND ARTICHOKE DIP (GF)

16
- Served with toasted pita bread and tortilla chips.
- BACON WRAPPED SEA SCALLOPS

16
- Finished with a sweet & tangy bourbon BBQ sauce.
- BONE-IN WINGS OR CHICKEN TENDERS

17
- 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

17
- Buffalo chicken folded into a creamy cheese dip, garnished with tortilla chips.

### SEASONAL SALADS

- HOUSE GARDEN SALAD

13/7
- Mixed greens, tomatoes, cucumbers, black olives, pepperoncini and red onion.
- TRADITIONAL CAESAR SALAD

15/8
- Crisp romaine, Romano cheese, garlic croutons tossed with creamy Caesar dressing and finished with shaved Reggiano.
- GREEK SALAD

15/8
- Mixed greens, tomatoes, cucumbers, red onion, kalamata olives, pepperoncini, feta cheese and paired with creamy Greek dressing and pita bread.
- ROASTED BEET SALAD

16
- Mixed greens, red onion, goat cheese, beets with honey balsamic dressing
- APPLE BLUE SALAD

15
- Mixed greens with sliced apples, crumbled gorgonzola, toasted walnuts, paired with apple cider vinaigrette.

#### Salad Add-ons

+ chicken \$6 + steak \$14  
+ shrimp \$14

#### Choice of Dressing

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

GF = may be prepared gluten sensitive

### SANDWICHES

All sandwiches served with house cut fries

- NEW ENGLAND LOBSTER ROLL

30
- 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.
- CALIFORNIA TURKEY BURGER

19
- Tomato, cheddar cheese and guacamole

- MEADOWBROOK CLUB BURGER

19
- Cheese, bacon, lettuce, tomato and mayonnaise.
- TUSCAN CHICKEN SANDWICH

19
- Grilled chicken breast on a brioche roll with spinach, provolone cheese, roasted red peppers, ham, pesto and a drizzle of balsamic.

Please notify your server of any allergies or restrictions



# Mother's Day Menu

## TRADITIONAL FARE

### STUFFED BREAST OF CHICKEN 29

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

### BOURBON MARINATED TURKEY TIPS 29

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

### MEADOW BROOK CRISPY DUCK (GF) 30

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) 37

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

### FILET MIGNON (8oz) 43

The most tender cut, char-grilled and served with bearnaise sauce.

### LAMB CHOPS (GF) 35

Fire grilled plump and juicy lamb chops, nicely seasoned, paired with a roasted shallot butter and mint jelly.

### SLOW ROASTED PRIME RIB 37

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

### TIP AND TAIL 45

One stuffed lobster tail with our house marinated sirloin tips cooked to your liking.

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

## ITALIAN FAVORITES

### CHICKEN PARMESAN 26

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

### VEAL PARMESAN 29

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

### EGGPLANT PARMESAN 26

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

### CHICKEN MARSALA 26

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

## SEAFOOD ENTREES

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

### FISHERMANS PLATTER 43

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

### STUFFED SOLE NEWBURG 33

Fresh fillet of sole baked with white wine and lemon wrapped around our chef's favorite crabmeat stuffing and topped with Newburg sauce.

### PECAN CRUSTED SALMON FILLET (GF) 30

Served over sweet, mashed potatoes with grilled asparagus.

### BAKED STUFFED JUMBO SHRIMP (5) 36

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

### LOBSTER RAVIOLI 37

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

### BOSTON BAKED SCROD 29

Baked with lemon, wine and butter, finished with seasoned cracker crumbs

**Also available Nantucket style**

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

