



APPETIZERS & SOUPS

<p>PRIME RIB SLIDERS...\$10.50 Shaved Prime Rib, Caramelized Onions, Horseradish Cream Sauce</p> <p>SESAME SEARED TUNA ...\$13 Rare Seared Tuna, Sriracha Mayo, Crispy Panko, Baby Arugula, Sweet Soy Vinaigrette</p> <p>CHICKEN FLATBREAD...\$12.50 Alfredo Sauce, Blended Cheeses, Grilled Chicken, Artichokes, Fresh Spinach, Mushrooms</p> <p>TRADITIONAL BAKED FRENCH ONION...\$7.50 Crostitini & Melted Cheese</p> <p>SHRIMP COCKTAIL...\$11 Served with Cocktail Sauce & Lemon</p> <p>CHEF'S HOUSE SOUP: TRUFFLE PORCINI SOUP Cup...\$5 Bowl...\$6</p>
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SALADS

<p>HOUSE SALAD (GF) ...\$4.50 Mixed Greens, Tomatoes, English Cucumbers, Sliced Red Onion</p> <p>CLASSIC CAESAR SALAD...\$9 Fresh Chopped Romaine, Shaved Grana Padano, House Made Garlic Croutons, Traditional Caesar Dressing Add Chicken: \$4 Add Shrimp: \$6</p> <p>THE MEADOWS SALAD (GF)...\$16 Mixed greens, grilled chicken, pepitas, avocado, mango, strawberry, feta cheese, citrus vinaigrette</p> <p>HIGHLANDS STEAK SALAD (GF)...\$18 Assorted Mixed Greens, Gorgonzola Cheese, Heirloom Cherry Tomatoes, Red Onion, Avocado, Sliced Beef Tenderloin, Grilled Potatoes, Champagne Vinaigrette</p> <p>CAPRESE SALAD (GF)...\$18 Fresh Mozzarella Cheese, Roma Tomatoes, Balsamic Reduction, Mixed Greens, Cracked Pepper, Balsamic Vinaigrette</p>

ENTRÉES

<p>FVL BURGER...\$13 8oz. Black Angus Beef, Brioche Bun, Choice of Cheese Black Bean Burger also Available</p> <p>6OZ. FILET MIGNON (GF)...\$29 Angus Filet, Horseradish Blue Cheese Butter, Asparagus, Melted Tomato, Baked Potato</p> <p>GRILLED STRIP STEAK (GF) ...\$27 10 oz. NY Strip, House Steak Sauce, Chive and Cheddar Crushed Potatoes, Buttered Broccolini</p> <p>SLOW COOKED BEEF SHORT RIBS ...\$21 Crispy Onion, Sour Cream Mash, Vegetable Sauté</p> <p>BEEF LIVER & ONIONS (GF) ...\$16 Griddled Liver, Caramelized Onion, Bacon Onion Gravy, Cheddar Bacon Potato Smash, Grilled Asparagus</p>
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<p>CHICKEN SCALLOPINI ...\$19 All-Natural Chicken, Tomato, Asparagus, Artichoke, lemon butter sauce, parmesan risotto</p> <p>CRAB STUFFED SHRIMP...\$27 Lemon Pepper Cream, Grilled Lemon, Cheddar Grits, Fresh Chive</p> <p>PORTABELLA CAPRESE (GF) ...\$17 Marinated Portabella, Blistered Tomato, Fresh Mozzarella, 3 Cheese Risotto, Served with Broccolini</p> <p>PAN BLACKENED MAHI (GF) ...\$21 Cajun Remoulade Sauce, Black Eye Pea Succotash, Crispy Grit Cake, Fresh Chive</p> <p>LEMON HAZELNUT SALMON (GF) ...\$22 Wilted Spinach, Lemon Scented Jasmine Rice, Butter Sauce, Grilled Lemon</p>
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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness



WINES BY THE GLASS

<u>WHITES</u>	<u>GLASS</u>	<u>BTL</u>
Kris Pinot Grigio	\$8	\$30
Ned Sauvignon Blanc	\$9	\$32
Kendall Jackson Chardonnay	\$8	\$30
J Lohr Riesling	\$8	\$30

REDS

Bellula Pinot Noir	\$8	\$30
Poggiotondo Chianti	\$10	\$35
Murphy Goode Cabernet	\$8	\$30

ROSE

Hogwash	\$8	\$30
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SPARKLING

Avissi Prosecco	\$9 (375mL)
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FEATURED BOTTLES

Santa Margherita Pinot Grigio, Italy, 2016	\$42
Bellula Pinot Noir, South of France, 2018	\$30

BEER LIST

DOMESTIC BOTTLED \$4.50

Coors Light	Miller Lite
Bud Light	Budweiser
Michelob Ultra	Yuengling
Michelob Amber Bock	

IMPORTED & PREMIUM

BOTTLED \$5

Amstel Light	Bass
Corona	Becks N/A
Guinness	Samuel Adams
New Castle	Heineken
Heineken Light	

DRAFT CRAFT \$5

Elysian IPA
Stella

DRAFT DOMESTIC \$4.50

Yuengling Lager	Miller Lite
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WEEKLY SPECIALS

Rueben Eggroll Appetizer...\$8

Swiss Cheese, Corned Beef, Sauerkraut, 1000 Island Dipping Sauce

Chicken Parmesan...\$19

Panko Crust, Served with Linguini and Marinara

Shrimp Pad Thai...\$26

Rice Noodles, Scallions, Egg and Chopped Peanuts