



THE MEADOWS COUNTRY CLUB

APPETIZERS & SOUPS

PRIME RIB SLIDERS...\$11

SHAVED PRIME RIB, CARAMELIZED ONIONS, HORSERADISH CREAM SAUCE

BANG-BANG SHRIMP ...\$12

BANG-BANG SAUCE, WAKAME, SRIRACHA HONEY, SCALLION, EDAMAME, PEANUTS

PORTABELLA FLATBREAD...\$13

MARINATED PORTABELLA, ROMA TOMATO, MOZZARELLA, BALSAMIC REDUCTION, BABY ARUGULA, PARMESAN

CHARCUTERIE & CHEESE...\$13

CURED MEATS AND CHEESES, PICKLED ONION, OLIVES, ROASTED PEPPERS, HONEY WHOLE GRAIN MUSTARD, GRILLED FLATBREAD

SHRIMP COCKTAIL...\$11

SERVED WITH COCKTAIL SAUCE & LEMON

YELLOWFIN TUNA TOWER ...\$14

RARE SEARED TUNA, SRIRACHA, MISO EDAMAME, WAKAME

TRADITIONAL BAKED FRENCH ONION...\$8

CROSTINI & MELTED CHEESE

CHEF'S HOUSE SOUP: SHRIMP AND CORN CHOWDER

CUP...\$5

BOWL...\$6

SALADS

HOUSE SALAD (GF) ...\$5

MIXED GREENS, TOMATOES, ENGLISH CUCUMBERS, SLICED RED ONION

CLASSIC CAESAR SALAD...\$10

FRESH CHOPPED ROMAINE, SHAVED GRANA PADANO, HOUSE MADE GARLIC CROUTONS, TRADITIONAL CAESAR DRESSING

ADD CHICKEN: \$4 ADD SHRIMP: \$6

THE MEADOWS SALAD (GF)...\$16

MIXED GREENS, GRILLED CHICKEN, PEPITAS, AVOCADO, MANGO, STRAWBERRY, FETA CHEESE, CITRUS VINAIGRETTE

HIGHLANDS STEAK SALAD (GF)...\$18

ASSORTED MIXED GREENS, GORGONZOLA CHEESE, HEIRLOOM CHERRY TOMATOES, RED ONION, AVOCADO, SLICED BEEF TENDERLOIN, GRILLED POTATOES, CHAMPAGNE VINAIGRETTE

FVL BURGER...\$13

8OZ. BLACK ANGUS BEEF, BRIOCHE BUN, CHOICE OF CHEESE,
(BLACK BEAN PATTY ALSO AVAILABLE)

ENTRÉES

6 oz. FILET MIGNON (GF)...\$29

ANGUS FILET, HORSERADISH BLUE CHEESE BUTTER, ASPARAGUS, MELTED TOMATO, BAKED POTATO

CRISPY PORK CUTLET ...\$21

MASHED POTATOES, BROCCOLINI, TOMATO-BACON JAM

SLOW-COOKED ROAST...\$19

CRISPY ONION, MASH POTATOES, VEGETABLE SAUTÉ

BEEF LIVER & ONIONS...\$17

GRIDDLED LIVER, CARAMELIZED ONION, BACON, BROWN GRAVY, YUKON MASH POTATO, GRILLED ASPARAGUS

GRILLED SHRIMP SKEWERS...\$24

LINGUINI PASTA, BASIL PESTO ALFREDO, GARLIC BREAD

CHICKEN SCALLOPINI ...\$20

ALL-NATURAL CHICKEN, TOMATO, ASPARAGUS, ARTICHOKE, LEMON BUTTER SAUCE, PARMESAN RISOTTO

WILD MUSHROOM RISOTTO (V)...\$18

ASPARAGUS, PEAS, ASSORTED MUSHROOMS, SWEET & SPICY TOMATO OIL

LOBSTER AND CRAB POT PIE...\$29

POACHED LOBSTER WITH BLUE CRAB, LIGHT CREAM SAUCE, PEAS, SWEET ONION, CARROTS, ASIAGO CHEESE, PUFF PASTRY

MISO SEARED SALMON (GF)...\$23

ASPARAGUS, GREEN ONION AND CARROT SAUTÉ, JASMINE RICE, ORANGE MISO BUTTER SAUCE

CHICKEN MARSALA...\$20

AIRLINE CHICKEN BREAST, MASHED POTATOES, ASPARAGUS, MUSHROOM MARSALA SAUCE

WINES BY THE GLASS

WHITES

	<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		

SPARKLING

AVISSI PROSECCO		\$9
(375ML)		

FEATURED BOTTLES

TEXTBOOK CABERNET, NAPA VALLEY, CA, 2018	\$45
CATENA MALBEC, MENDOZA, ARGENTINA, 2017	\$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

ASK YOUR SERVER FOR THE WEEKLY SPECIALS