



SALADS

Add Grilled Chicken, \$4; Grilled Salmon, \$8

Meadows Salad \$5.00/large; \$3.00/small

Mixed Greens | Cucumbers | Tomatoes | Pomegranate Vinaigrette

Caesar Salad \$5.00/large; \$3.00/small

Romaine Lettuce | Croutons | Parmesan Cheese | Caesar Dressing

Greek Salad \$10.00

Romaine Lettuce | Tomatoes | Cucumbers | Red Onion | Feta | Olives | Greek Vinaigrette

Italian Chopped Salad \$12.00

Lettuce | Chicken | Bacon | Pasta | Tomatoes | Red Onion | Gorgonzola | Citrus Vinaigrette

VEGETARIAN

Ancient Grains and Wild Mushrooms \$10.00

Farro | Quinoa | Kasha | Wild Mushrooms | Peas | Tarragon Butter

Sun Dried Tomato Polenta \$10.00

Polenta Cake | Vegetable Ragu | Goat Cheese | Basil Pesto

SOUP

Chef Crafted Soup

Ask your server about our chef crafted daily soup.

Cup: \$4.00

Bowl: \$6.00



ENTREES

International Beef Tips \$16.00

Beef Tips | Berbere Spice Blend | Tomatoes | Onions | Steamed Rice

Steak Meadows \$20.00

Flat Iron Steak | Cabernet Demi | Mashed Potatoes | Fresh Vegetables

Filet of Beef \$25.00

Filet of Beef | Cabernet Demi | Mashed Potatoes | Vegetables

Veal Piccata \$14.00

Tenderized Veal Cutlet | Lemon Caper Sauce | Linguine | Vegetables

Chicken Marsala \$14.00

Sautéed Chicken Breast | Marsala Mushrooms Sauce | Italian Cheese Blend
Sundried Tomatoes | Linguine Pasta

Grilled Breast of Chicken \$12.00

Chicken Breast | Cabernet Demi | Mashed Potatoes | Fried Onions | Vegetables

Lightly Blackened Chicken Breast \$12.00

Chicken Breast | Mango Puree | Whipped Sweet Potatoes | Vegetables

Bone-In Pork Chop \$17.00

Grilled Pork Chop | Cabernet Demi | Whipped Sweet Potatoes | Vegetables

Hickory Smoked Pork Tenderloin \$12.00

Pork Tenderloin | Peach Gastrique | Mashed Potatoes | Vegetables

Lamb Chops with Garlic and Rosemary \$25.00

Lamb Chops | Port Wine Gastrique | Mashed Potatoes | Vegetables



METROPOLITAN

PASTA

****Add your Favorite Protein to any of these Items****

Classic Linguine and Clam Sauce \$12.00

Linguine | Clam Sauce | Parmesan Cheese

Norwegian Seafood Pasta \$16.00

Bowtie Pasta | White Wine Cream Sauce | Salmon | Shrimp
Spinach | Artichokes | Sundried Tomatoes

Penne Pasta with Italian Sausage \$14.00

Penne Pasta | Italian Sausage | Marinara Sauce | Parmesan Cheese

Chicken Cavatappi Pasta \$12.00

Diced Chicken | Garlic Cream Sauce | Parmesan Cheese

Three Cheese Tortellini \$12.00

Tortellini | Alfredo Sauce | Parmesan Cheese

Spinach and Cheese Ravioli \$12.00

Spinach Ravioli | Olive Oil | Garlic Cloves | Tomatoes | Sage



SEAFOOD

New Orleans Style Country Shrimp \$17.00

Extra Jumbo Shrimp | Herb Butter | Green Onions | Polenta

Almond Crusted Sole \$12.00

Filet of Sole | Amaretto Cream | Mashed Potatoes | Vegetables

Smothered Catfish Filet \$21.00

Catfish | Creole Seasoning | Shrimp | Sweet Lobster Sauce | Mashed Potato | Vegetables

Pan Seared Salmon \$14.00

Fresh Salmon | Herb Oil | Mashed Potatoes | Vegetables

SIDES

Vegetable of the Day

Mashed Potatoes

Whipped Sweet Potatoes

Small Fruit Bowl

Baked Potato

DESSERTS

Chocolate Cake

Carrot Cake

Lemon Sorbet

Raspberry Sorbet

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.