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
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
SEABOARD

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.