

First Course

Cup of Soup	\$2.5
<i>Check our daily specials sheet for today's soup selections</i>	
Jumbo Shrimp Cocktail	\$6.50 / \$9
<i>Three or five chilled jumbo shrimp with house cocktail sauce and lemon</i>	
Pizza of the Day	\$8
<i>Our Chef's daily selection of thin crust or flatbread pizza</i>	
Smoked Salmon Plate	\$8.50
<i>Thin sliced Scottish smoked salmon with caper, onion, cream cheese and crackers</i>	
Roasted Red Peppers	\$6.00
<i>Marinated and grilled roasted red peppers with feta cheese, green onion, olive oil and balsamic reduction</i>	
Caprese Salad	\$5.50
<i>Marinated fresh mozzarella cheese, grape tomatoes and basil in olive oil and garlic</i>	
Briarwood Salad	\$4
<i>Mixed greens, raspberries, candied walnuts, goat cheese and raspberry vinaigrette</i>	
Caesar Salad	\$4
<i>Romaine lettuce with garlic croutons, parmesan cheese and Caesar dressing</i>	
Garden Salad	\$3.75
<i>Iceberg & romaine lettuce, shredded carrots, olives, cucumber, tomato, & garbanzo beans</i>	
Add Chicken or Three Shrimp to any salad	\$4.50
Add Salmon to any salad	\$6.00
Add 4oz Filet of Beef to any salad	\$7.50

From the Grill

Twin Filet of Beef	\$13 / \$16
<i>Two 4oz Filet of Beef</i>	
NY Strip Steak	\$12.50
<i>10oz Angus Strip Steak</i>	
Double Pork Chops	\$8 / \$10
<i>Two Bone in Pork Chops</i>	
Grilled Half Chicken	\$9
<i>Roasted Half Chicken Finished on the Grill</i>	
Choice of Sauce	
All grilled items come plain or with your choice of sauce	
<i>Mushroom Gravy, Garlic Herb Butter, Horseradish Cream Sauce, Béarnaise Sauce</i>	

By the Sea

Grilled Salmon	\$10
<i>Grilled Atlantic salmon</i>	
Grilled Mahi Mahi	\$12
<i>Grilled Southern Pacific Mahi Mahi</i>	
Broiled Tilapia	\$10
<i>Tilapia filet broiled in a lemon wine butter sauce</i>	
Broiled Flounder	\$11
<i>East coast flounder broiled in a lemon wine butter sauce</i>	

Choice of Sauce

All seafood items come plain or with your choice of sauce

Lemon Dill Aioli, Mango Pineapple Compote, Garlic Herb Butter

From the Skillet

Briarwood Crab Cakes	\$13
<i>Two pan seared crab cakes with a lemon dill aioli</i>	
Chicken French	\$9
<i>Egg battered chicken breast in a white wine lemon sauce</i>	
Veal Marsala	\$13
<i>Thin sliced veal sautéed with a mushroom and onion marsala sauce</i>	
Angel Hair Pasta with Marinara	\$8
<i>Thin pasta with house marinara sauce</i>	
Skillet Shrimp Gratinee	\$12
<i>Baked shrimp with a Muenster cheese garlic sauce</i>	
Linguini with Clams white or red	\$10
<i>Linguine pasta with clams in a white wine sauce or a zesty marinara sauce</i>	

Available Sides

All entrees come with your choice of two sides

Baked Potato, Sweet Baked Potato, French Fries, Starch of the Day

Vegetable of the Day, Green Vegetable of the day, Sautéed Mushrooms, Side Salad

Your satisfaction is our mission, please let us know what we can do to improve and enhance your dining experience.

Your Meadows Dining Services Culinary Team