

## First Course

<b>Cup of Soup</b>	<b>\$2.5</b>
<i>Check our daily specials sheet for today's soup selections</i>	
<b>Jumbo Shrimp Cocktail</b>	<b>\$6.50 / \$9</b>
<i>Three or five chilled jumbo shrimp with house cocktail sauce and lemon</i>	
<b>Pizza of the Day</b>	<b>\$8</b>
<i>Our Chef's daily selection on gluten free pizza dough</i>	
<b>Smoked Salmon Plate</b>	<b>\$8.50</b>
<i>Thin sliced Scottish smoked salmon with caper, onion, cream cheese and gluten free toast</i>	
<b>Roasted Red Peppers</b>	<b>\$6</b>
<i>Marinated and grilled roasted red peppers with feta cheese, green onion, olive oil and balsamic reduction</i>	
<b>Caprese Salad</b>	<b>\$5.50</b>
<i>Marinated fresh mozzarella cheese, grape tomatoes and basil in olive oil and garlic</i>	
<b>Briarwood Salad</b>	<b>\$4</b>
<i>Mixed greens, raspberries, candied walnuts, goat cheese and raspberry vinaigrette</i>	
<b>Caesar Salad</b>	<b>\$4</b>
<i>Romaine lettuce with gluten free croutons, parmesan cheese and Caesar dressing</i>	
<b>Garden Salad</b>	<b>\$3.75</b>
<i>Iceberg and romaine lettuce with shredded carrots, olives, cucumber, tomato, and garbanzo beans</i>	
<b>Add Chicken or Three Shrimp to any salad</b>	<b>\$4.50</b>
<b>Add Salmon to any salad</b>	<b>\$6.00</b>
<b>Add 4oz Filet of Beef to any salad</b>	<b>\$7.50</b>

## From the Grill

<b>Twin Filet of Beef</b>	<b>\$13 / \$16</b>
<i>Two 4oz Filet of Beef</i>	
<b>NY Strip Steak</b>	<b>\$12.50</b>
<i>10oz Angus Strip Steak</i>	
<b>Double Pork Chops</b>	<b>\$8 / \$10</b>
<i>Two Bone in Pork Chops</i>	
<b>Grilled Half Chicken</b>	<b>\$9</b>
<i>Roasted Half Chicken Finished on the Grill</i>	

### Choice of Sauce

All grilled items come plain or with your choice of sauce

*Mushroom Gravy, Garlic Herb Butter, Horseradish Cream Sauce, Béarnaise Sauce*

## By the Sea

**Grilled Salmon** \$10  
*Grilled Atlantic salmon*

**Grilled Mahi Mahi** \$12  
*Grilled southern Pacific Mahi Mahi*

**Broiled Tilapia** \$10  
*Tilapia filet broiled in a lemon wine butter sauce*

**Broiled Flounder** \$11  
*East coast flounder broiled in a lemon wine butter sauce*

### 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

**Chicken French** \$9  
*Egg battered Chicken Breast in a White wine lemon sauce*

**Veal Marsala** \$12  
*Thin sliced veal sautéed with a mushroom and onion marsala sauce*

**Gluten Free Penne Pasta with Marinara** \$8  
Gluten free penne pasta with our house marinara sauce

**Skillet Shrimp Gratinee** \$12  
*Baked shrimp with a Muenster cheese garlic sauce*

**Gluten Free Penne with Clams white or red** \$10  
*Gluten free penne pasta with clams in a white wine sauce or a zesty marinara sauce*

### Available Sides

All entrees come with your choice of two sides

*Baked Potato, Sweet Baked Potato, 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*