

The Meadows
MENU

7
DAYS A WEEK

CLASSIC

Served with home fried potatoes or the salad of the day.

Meadows Clubhouse Sandwich |13
Grilled chicken breast, ham, bacon, lettuce, tomato & pesto mayo on a toasted croissant.

BLAT |13
Bacon, lettuce, avocado, and tomato on white or wheat toast.

Pecan Chicken Salad Croissant |13
Pecan chicken salad, lettuce, tomato, and mayo on a toasted croissant.

Harvey Dog |9
Grilled all beef 1/4 lb. hotdog, topped with sauerkraut.

Soft Pretzel |5
Served with cheese dipping sauce. With or without salt.

GRILLED • TOASTED • MELTED

Served with home fried potatoes, salad of the day or house salad with choice of dressing.

*All burgers can be served with a spicy veggie patty.

The Legend Burger |14
Hand-formed, cooked to order, 1/2 lb. charbroiled beef patty, on a pretzel bun, with lettuce, tomato, onion & white cheddar cheese. Add bacon or avocado |2.50 ea

Swiss Mushroom Burger |16
Hand-formed, cooked to order, 1/2 lb.. charbroiled beef patty, covered in sauteed mushrooms, and Swiss cheese, served on a pretzel bun.

Bayou Burger - Bacon-Bourbon BBQ-Blue Cheeseburger |18
Hand formed, cooked to order, 1/2 lb. charbroiled beef patty, crispy bacon, Bourbon BBQ sauce, topped with blue cheese and served on a pretzel bun.

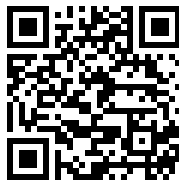
Hot Pastrami Cheeseburger |19
Hand-formed, cooked to order, 1/2 lb. charbroiled beef patty, topped with hot pastrami, and your choice of cheese, served on a pretzel bun.

BBQ Pulled Pork Sandwich |13
Pulled pork, house-made Boubor BBQ sauce, caramelized onions & white cheddar cheese on a 6-inch hoagie roll served with house made coleslaw.

Meadows Monte Cristo |13
Ham, turkey, melted Swiss cheese, grilled on a lightly egg bettered brioche roll with house-made jam.

“The Birdie” Turkey Panini |12
Thin sliced turkey, melted blue cheese, and cranberry jam, on toasty sour dough bread.

Shhhh!



SIP
Coke, Diet Coke,
Sprite, Dr. Pepper |3
Iced Tea, Lemonade



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



Tax and gratuity not included.

Managers- Brittany Knudson & Jason Wright • 6934 Hwy 89 • restaurant@playgraeagle.com • (530) 836-2348

LUNCH



THE MEADOWS MENU

7

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SHARABLES

Fresh Tomato Salad |10

Cherry tomato, Kalamata olives, fresh mozzarella tossed in fresh basil pesto with a balsamic reduction.

Artichoke Dip |10

House-made creamy artichoke dip with tortilla chips

FULL BAR



The Flapjack |10

Irish whiskey, butterscotch liqueur, orange juice. Served with a bacon garnish.

John Daily |8

Vodka lemonade, iced tea, lemon wedge garnish.

Meadows Margarita |11

Herradura silver tequila, lemonade, fresh strawberries, lime & soda.

Tropical Graeagle Vacation |11

Malibu rum, pineapple & orange juice, soda, fresh lime with a Myers rum float.

Mulligan |10

Jamison Irish whiskey, ginger beer & lemonade with fresh lime.

SALADS

All our dressings are house made and can be substituted. Ranch, blue cheese, thousand island, red wine vinaigrette, and Champaign vinaigrette

* Add chicken |5

Simple Greens |8

With cherry tomatoes, carrots, radish, cucumber & pickled red onion, served with your choice of dressing.

Caesar Salad |10

Crisp romaine tossed with house-made Caesar dressing, seasoned croutons & parmesan cheese.

Spinach Salad |12

Fresh spinach & arugula with fresh strawberries, candied pecans & feta cheese, tossed in our champagne vinaigrette.

Pecan Chicken Salad |13

Simple greens topped with our house-made pecan chicken salad, cherry tomatoes & carrots, served with your choice of dressing on the side.

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