The Meadows

DINNER MENU

Entrees

All Entrees come with Soup or Salad

Meatloaf - House made meatloaf topped with creamy gravy. Served with baked potato, mashed potatoes or fries and fresh seasonal veggies. **28**

12oz Angus Ribeye - Seasoned and chargrilled ribeye steak. Served with baked potato, mashed potatoes or fries and fresh seasonal veggies. **38**

Maple Glazed Pork Chop – 12oz bone-in chop grilled and seasoned with a maple Dijon glaze. Served with baked potato, mashed potatoes or fries and fresh seasonal veggies. **28**

Bruschetta Chicken – 6oz grilled chicken breast topped with melted mozzarella cheese and fresh bruschetta, drizzled with a balsamic glaze. Served on a bed of parmesan noodles and a side of garlic bread. **27**

Spicy Poke Bowl – Steamed Jasmine rice topped with poke style ahi tuna, edamame, cucumbers, carrots, avocado all drizzled with spicy aioli and sprinkled with sesame seeds. **25**

Chicken Pot Pie – Chicken, carrots, onions, celery, potatoes, peas and onions mixed in a house made creamy gravy and topped with a toasted pastry crust. **26**

Raviolis – Stuffed with spinach and cheese and topped with house made marinara sauce, fresh basil and parmesan cheese. Served with garlic bread. **24**

Burgers & Favorites

Includes French fries, soup or salad
Add bacon or avocado (or both) 2.50ea

The 6th Hole Burger – Charbroiled 6oz patty on a buttered and toasted bun, mayo, lettuce, tomatoes, pickles and onions. Your choice of pepper jack, cheddar, Swiss or Provolone. **(Substitute black bean patty and GF Bun). 19**

Philly Cheese Steak – Seasoned brisket grilled with peppers and onions smothered with melted Provolone cheese. Served on a toasted and buttered hoagie roll. **19**

Salads

Add Chicken for 6 or Salmon for 10 to any salad

House Salad – Spring mix with cherry tomatoes, carrots, cucumbers, and pickled onions. Choice of dressing. **12**

Ceasar Salad – Crisp romaine lettuce tossed with Caesar dressing, seasoned croutons and parmesan cheese. **13**

Apple Harvest Salad – Spring mix with green apples, craisins, toasted candied pecans and bleu cheese. Served with our house made red wine vinaigrette. **18**

Roasted Beet Salad - Seasoned and roasted beets on a bed of ricotta cheese and arugula. Topped with pecans, crumbled blue cheese, orange zest and drizzle of honey. **21**

The Meadows

DINNER MENU

Apps & Sharables

Artichoke Dip – House made artichoke dip. Served warm with toasted baguettes. **14**

Loaded Chicken Quesadilla – Flour tortilla, melted cheese, chicken, pico de gallo and chipotle sauce. Served with sour cream and salsa. **16**

Bruschetta – Roma tomatoes, garlic and basil tossed in olive oil and served on toasted baguettes. Drizzled with a balsamic reduction glaze. **14**

Buffalo Wings – Chicken wings tossed in traditional Buffalo sauce and served with celery and side of Ranch. **15**

Flatbread

Prosciutto & Arugula Flatbread – Prosciutto, burrata cheese and tomato basil sauce topped with arugula and balsamic glaze. **17**

BBQ Chicken Flatbread – Chicken, red onions, BBQ sauce, and mozzarella cheese. **17**

Pepperoni Flatbread – Pepperoni, mozzarella cheese and tomato basil sauce. **16**

Daily Soup & Chili

Cup of Soup 6 **Bowl of Soup 10**

Cup of Chili 6 **Bowl of Chili 10**

Kids Meals

Spaghetti & Garlic Bread 12

Chicken Tenders & Fries 12

Dinner Specials

Starting at 5pm

Friday

Lasagna – House made Lasagna served with garlic bread. **26**

Saturday

Prime Rib – Roasted and seasoned, served with baked potato, mashed potatoes or fries and our red wine au jus. **44**