



# Fall into Winter Dining Experience

## Starters & Shareables

### French Onion Soup

A rich Beefy broth, Baguette, topped with Gruyere, Swiss & Parmesan Cheese \$8

### Shrimp Fritters

Lime Aioli & Scallions  
\$17

### Loaded Tots

With Mornay Sauce, Bleu Cheese Crumbles, Bacon Bits, diced Tomato and Scallions. \$15

### Lettuce Wrap

Tender cuts of Beef, pickled vegetables, Butter Lettuce & crushed Peanuts \$18

### Pretzel Bites

Queso Cheese  
\$12

### Pear & Prosciutto

### Flatbread

Brie Cheese, Red Onion, Sliced Pear, Prosciutto, Balsamic Drizzle and Fig Jam \$14

## Salads

Add a protein: grilled 6oz. Chicken Breast \$7, grilled 4oz. Salmon \$9, five sauteed Shrimp, \$13 or 4oz. sauteed Beef Tips \$14

### Meadows Caesar

Fresh cut crisp Romaine tossed in Caesar Dressing topped with Croutons, Anchovies and shaved Parmesan Cheese \$12

### Classic Wedge

Iceberg Lettuce with Crumbled Bleu Cheese, Bacon, Heirloom Tomatoes & Bleu Cheese Dressing  
\$9

### Autumn Chop

Grilled Chicken Breast, Apple, Cranberries, Avocado, Bacon Candied Walnuts, Heirloom tomatoes on Artisan Greens & Apple cider vinaigrette \$19

### Roasted Squash & Quinoa

Roasted Butternut Squash, Quinoa, Feta Cheese, Pumpkin Seeds, Red Onion, Hard-Boiled Egg, with Baby Spinach & Apple Cider Vinaigrette  
\$14

### Side salads available

House Salad \$6  
Caesar Salad \$6

### Roasted Beet

Gold and Red Beets, Goat Cheese, Pomegranate Seeds and Arugula, Balsamic Glaze drizzle with Pomegranate Vinaigrette Dressing \$14

## Handhelds

### Angus Steak Burger

Served with Butter Lettuce, Tomato, Onion and Pickles on a Brioche Bun  
Served with French Fries \$15

### French Dip Sandwich

Slow Roasted Beef, Caramelized Onions, side of Beef Au Jus  
Served with Sweet Potato Fries \$16

### The Club

Shaved Turkey, sliced tavern Ham, Applewood Bacon, Swiss Cheese, American Cheese, Mayo, Lettuce, Tomato and Choice of Bread. Served with House Chips \$15

### Chicken Wrap

Breaded Chicken Tenders tossed in your choice of Wing Sauce, wrapped with Shredded Cheddar, Jack Cheese, Lettuce, Tomato and Ranch Dressing.  
Served with House Chips \$15

### The Rueben

Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island Dressing on Rye Bread served with Fries  
\$14

### The Rachel

Shaved Turkey, Swiss Cheese, Coleslaw, Russian Dressing on Rye Bread.  
Served with Fries \$14

### Chicken Tenders

Served with Fries & choice of one Dipping Sauce.  
3 pieces for \$9      6 Pieces for \$18



# Fall into Winter Dining Experience

## Entrees

All Entrees come with your choice of Soup or side Salad and Bread.

\*Until 4:00 pm starch sides are limited and may require substitution

### **SMCC Mac n' Cheese**

Cavatappi Pasta, Creamy Gruyere Cheese Sauce,  
Buttery Crumb Topping  
\$13

### **Bourbon Glazed Salmon**

Seared Salmon with a House Bourbon Glaze.  
Served with Wild Rice and House Vegetable  
\$28

### **Fish & Chips**

Hand Battered Cod, Coleslaw, House made Tartar  
Sauce. Served with French Fries  
2 Pieces \$19 3 Pieces \$24

### **Chicken Pot Pie**

Hearty filling of Roasted Chicken, Redskin Potatoes,  
Carrots, Peas, & Corn topped with a  
Flakey Puffed Pastry  
\$19

### **Pecan Crusted Chicken Breast**

Sauteed with Frangelico Cream Sauce,  
Garlic Mashed Potatoes,  
Glazed Baby Carrots  
\$24

### **Filet Mignon**

Hand-cut, served with Roasted Sweet Potatoes,  
House Demi Sauce and topped with Shaved Brussel  
Sprouts, Bacon Lardon, Parmesan Cheese.  
\$42

### **Grilled Colorado Lamb Chops**

Double Cut Lamb served with Mint Gremolata  
Garlic Mashed Potatoes, and Broccolini  
\$56

### **Creole Style Shrimp Pasta**

Sauteed Shrimp, Spinach, spicy Cream Sauce  
tossed with Linguine Pasta  
\$25

## Vegan Entrees

### **Black Bean Burger**

Vegan Black Bean Burger served with Sweet Vinegar  
Slaw, Avocado, and Sweet Potato Fries \$13  
(available Gluten Free +\$2)

## Sides

Regular sides \$5

French Fries, Mashed Potatoes, Wild Rice, House Vegetables (ask server)  
Coleslaw, Cottage Cheese and Baked Potato

Premium sides \$7

Fresh Fruit, Sweet Potato Fries, Onion Rings, Fried Brussel Sprouts,  
Mac & Cheese

## Desserts

### **House Baked Brownie Sundae**

Vanilla Ice Cream with Sanders Chocolate Fudge  
\$7

### **House Made Creme Brulee**

Served with Fresh Berries  
\$10

### **Ultimate Bread Pudding**

Rich Brioche Bread with Bourbon-Soaked Cherries  
Served warm with Creme Anglaise Sauce \$7