



# MEADOW LAKE

BAR & GRILLE

## Starters

**CLASSIC SHRIMP COCKTAIL** 12

Served with House Cocktail Sauce

Pairing: Maison L'Envoye Le Saint Pale Rose

**PORK BELLY CONFIT** 12

With Mandarin-Hoisin Glaze, Crushed Cashews, Sesame, Scallions

Pairing: 5588 Pinot Noir, Head High 2018

**BAKED BRIE IN PASTRY** 15

Grilled Pears, Huckleberry Jam, Balsamic-Honey Drizzle,

Lavash Crackers

Pairing: Clos de los Siete 17 Malbec 2017

**CHILEAN MUSSELS** 11

Steamed in a rich butter, white wine & garlic broth served with toasted baguette.

Pairing: Giesen Sauvignon Blanc

**BUTTER-POACHED LOBSTER & CRAB** 16

Maine Lobster & Maryland Blue Crab Poached in Kerrygold Irish Butter

Pairing: BOTTLE Carillon Puligny-Montrachet

**CALAMARI** 11

Dusted and deep fried calamari served with Remoulade

Pairing: Giesen Sauvignon Blanc

**BUTTERNUT SQUASH SOUP** 5/7

With Sherry, Roasted Fennel and Ancho Chili

Pairing: Giesen Sauvignon Blanc

**CAESAR SALAD** 6

Crisp Romaine, shaved parmesan, capers, croutons, lemon slice, and creamy Caesar dressing.

**SALAD MAISON** 6

Baby Mixed Greens, Cucumber, Grape Tomato, Shredded Carrot, Croutons, Balsamic Vinaigrette



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## Entrees

### CHARBROILED RIBEYE

28

Chimichurri, Grilled Wild Mushrooms, Roasted Garlic Mashed Potatoes

Blue Cheese Crumbles

Pairing: 2042 Zinfandel, Klinker Brick Old Vine 2016

### FILET AU POIVRE

31

Grilled Tenderloin Medallions, Whipped Parmesan Potatoes, Wilted Spinach, Brandy Peppercorn Sauce

Pairing: BOTTLE Chappellet MNT Cuvee Bordeaux Blend

### CRAB ALFREDO

24

Traditional Fettuccini Alfredo tossed with Chesapeake Blue Crab and Parmesan

Pairing: Buehler Vineyards, Chardonnay 2019

### SOY-GINGER SALMON

23

Grilled Sockeye Salmon, Black Rice Pilaf, Soy-Ginger Chili Sauce, Wok Seared Bok Choy

Pairing: Volver Tempranillo 2017

### SPANISH SEAFOOD STEW

28

Pan-Seared Scallops, Shrimp, Mussels, and Crab in rich Saffron-Tomato Broth with Fennel, Lemon, Crostini

Pairing: Dr Loosen QBA Reisling 2018

### HERB ROASTED CHICKEN

21

Stuffed with Lemon-Whipped Mascarpone, Herb Risotto, Butternut Squash-Black Truffle Puree

Pairing: BOTTLE Louis Michel Montee de Tonerre Chablis 1er Cru

### SHORT RIB ALL' AMATRICIANA

26

Braised Short Rib tossed with Hollow Spaghetti, Classic Pomodoro, Pancetta, Pecorino Romano, Fresh Herbs, Red Chili Flakes, Crostini

Pairing: BOTTLE Chateau Boutisse St. Emilion, Right Bank

### RARE JAPANESE SURF & TURF

29

Togarashi Peppered NY Strip and Sesame Crusted Ahi Tuna, Wakame Seaweed Salad, Wasabi Roasted Potatoes, Miso Chili Sauce

Pairing: BOTTLE Antil Farms Sonoma Coast Pinot Noir

## Dessert

Eggnog Crème Brulee with Caramelized Candy Cane 8