



Starters

HERBED ARTICHOKE DIP \$15
parmesan, lemon, crostini

SMOKEHOUSE QUESADILLA \$20
brisket burnt ends, chipotle ranch, salsa, scallions

CRISPY FRIED SHRIMP \$15
with cocktail sauce and tartar sauce

JUMBO CRISPY WINGS \$18
BBQ, hot buffalo or sweet chili sauce

MARYLAND CRAB PRETZEL \$15
creamy Maryland crab dip, soft Bavarian pretzel,
cheddar-jack

WHITE TRUFFLE-PARMESAN FRIES \$14
truffle-chive aioli

Soup and Salads

CAESAR SALAD \$8

MAISON SALAD \$8

ANCIENT GRAIN POWER SALAD \$18
quinoa-forbidden rice, baby kale,
honey crisp apple, cranberry,
cashew, lemon-honey vinaigrette

SOUP OF THE MOMENT \$9

Pizza

BARBEQUED CHICKEN PIZZA \$23
chipotle bbq chicken, bacon, red onion

BIG MOUNTAIN PIZZA \$24
Italian sausage, pepperoni,
Canadian bacon, salami

Entrees

MEADOW LAKE BURGER* \$21
½ lb patty, pretzel roll, Daily's hickory bacon,
cheddar, steak sauce, house fries

BUTTERMILK CHICKEN SANDWICH \$21
Daily's hickory bacon, chipotle ranch, pepperjack,
house fries

AHI TUNA POKE BOWL* \$25
chili garlic ponzu marinade, black forbidden rice,
edamame, carrot, cucumber, scallions

CHIPOTLE BBQ BABY BACK RIBS \$25
coleslaw, house fries

LINE CAUGHT FISH & CHIPS \$23
Pacific Cod, coleslaw, tartar sauce

TENDERLOIN TIPS PRIMAVERA \$29
sauteed artichokes, roasted pepper, spinach,
cavatappi, parmesan

BLACKENED SOCKEYE SALMON \$32
summer corn-edamame succotash,
cumin-scented basmati rice, basil oil

STEAK FRITES* \$27
8oz flatiron, steak sauce, house fries

SHRIMP SCAMPI \$27
fettuccini, grape tomatoes, basil, crostini

GRILLED PREMIUM ANGUS NY STRIP* \$49
cabernet mushrooms,
homestyle whipped potatoes

20% GRATUITY WILL BE ADDED FOR GROUPS OF 7 OR MORE

* CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Operated by Meadow Lake Food and Beverage, Inc.