



DINNER MENU

SMALL PLATES

JUMBO CHICKEN WINGS

Your choice of barbeque, spicy honey, medium, or hot, 12 (gf)

TEMPURA FRIED GREEN BEANS

Tempura-battered green beans, fried and served with a honey-sriracha aioli, 9

FLATBREAD

Ask your server about today's grilled flatbread topped with fresh ingredients, 12

STEAK BITES

Seared and seasoned cuts of beef tossed in a chimichurri sauce, 12 (gf)

SOFT PRETZEL STICKS

Served with house-made spicy whole-grain mustard sauce, 9
Cheese sauce, add 1

MEADIA FRIES

Hand-cut fries topped with bacon, cheese sauce, and scallions, served with a side of ranch, 8 (gf)

HOT DEVEILED CRAB DIP

Lump and claw crabmeat in a rich dijon-and-egg sauce, baked and topped with seasoned bread crumbs. Served with crostini and endive, 15

BRUSCHETTA 2 WAYS

Goat cheese and caramelized onion on toasted baguette, seasoned fresh tomato and parmigiana on toasted baguette, lightly baked, 8

SOUPS

BAKED TOMATO BISQUE

Croutons and melted provolone,
Cup 5 • Crock 6

CHILI

House recipe,
Cup 4 • Crock 5

SOUP DU JOUR

House made,
Cup 4 • Crock 5
Seafood soups, add 1

SALADS

CAESAR SALAD

Chopped romaine lettuce tossed with creamy Caesar dressing, parmesan cheese, and herbed croutons,
Small 6 • Large 8

GARDEN SALAD

Mixed greens with fresh veggies and cheddar cheese,
Small 5 • Large 7 (gf)

SPINACH SALAD

Hearty spinach, bacon lardons, red onion, hard cooked egg, feta cheese, warm bacon vinaigrette,
Small 11 • Large 12 (gf)

MEADIA SEASONAL SALAD

Mixed greens and arugula with red onion, goat cheese, blueberries, and a strawberry vinaigrette,
Small 11 • Large 12 (gf)

Add any of the following for the listed additional price:
Sliced grilled chicken breast 6 • Shrimp 10 • Seared salmon 9

Ranch, Bleu Cheese, French, Lite Italian, Balsamic Vinaigrette, Strawberry Vinaigrette, Warm Bacon Vinaigrette

SANDWICHES

Sandwiches served with pickle spear & choice of French fries, green salad, or potato chips.

BUILD YOUR OWN BURGER

Charbroiled ½-lb. Black Angus beef burger on a toasted kaiser roll, topped with lettuce, tomato, and your choice of American, Swiss, cheddar, provolone, or bleu cheese, 11

Black bean burger, add 1

Turkey burger, add 1

Bacon, add 1.5

Sautéed mushrooms or caramelized onions, add 1

PHILLY CHEESESTEAK SANDWICH

Shaved rib eye, provolone cheese, sautéed onion, served with choice of Whiz or Skip's Steak Sauce, 12

CUBAN SANDWICH

Pulled pork, sliced ham, Swiss, pickles, and mustard on a warm Cuban roll, 10

ENTREES

HOMEMADE MEATLOAF

Whipped mashed potatoes, green beans, tomato jam, fried shallots, 20

POT ROAST

Tender beef, carrots, and onions in a rich beef gravy served over butter-whipped mashed potatoes, 18 (gf)

CHICKEN MARSALA

Breaded chicken breast with a mushroom and Marsala wine sauce, smashed red potatoes, and grilled asparagus, 18

VEGETARIAN LASAGNA

Squash and zucchini "noodles", shiitake mushrooms, marinara, and ricotta, mozzarella, and parmesan cheeses, 18 (gf)

SHEPHERD'S PIE

House-blended minced meat topped with mashed potatoes, 18

CHICKEN PARM

Breaded and fried, topped with provolone, parmesan, and tomato sauce, served over a bed of linguine with garlic focaccia bread, 18

SHRIMP AND ANDOUILLE GUMBO

Mildly spicy andouille sausage and shrimp in a traditional Cajun gumbo broth, served with white rice and corn bread, 18

ROSEMARY AND BALSAMIC FLAT IRON STEAK

8-oz. flat iron marinated in garlic, red wine, balsamic, and rosemary, seared and sliced. Served over au gratin potatoes with grilled asparagus, 23

SEAFOOD

SEARED SALMON

Served over ratatouille and white rice with a lemon-caper beurre blanc, 24

SEARED SCALLOPS

Curried cauliflower purée, braised kale with lardon and fingerling potatoes, and a roasted red pepper vinaigrette, 25

CHEF'S MARKET FISH

Ask your server about today's fresh fish special served with chef's choice of starch and vegetable, Market price