



Green Meadow
COUNTRY • CLUB

Dinner menu

APPETIZER

SESAME-CRUSTED AHI TUNA -14

Coated in tuxedo sesame seeds and pan seared to rare. Served over a bed of crispy wontons and Asian slaw. Accompanied with a sweet ponzu, pickled ginger and wasabi.

Entrees



SLOW ROASTED

PRIME RIB

12 oz. -28

16 oz. -32

BACON WRAPPED BASEBALL

SIRLOIN -28

USDA CHOICE 8oz. Baseball cut sirloin, seasoned and grilled to your liking. Finished with a wild mushroom demi-glaze.

**The above entrees are served with soup or salad, and your choice of starch and seasonal vegetables.*

CHICKEN PICATTA -23

A traditional Picatta dish, composed of a 6oz. Redbird, boneless breast of chicken, butter-fried, then pan fried with marinated artichoke hearts. Served over spinach linguini, and topped with a buttery, lemon caper sauce. Your choice of soup or salad.

LINGUINI IN CLAM SAUCE -21

Whole, shelled baby clams sautéed in a creamy garlic, herb and white wine sauce. Served over spinach linguini, with your choice of soup or salad.

CAJUN CHICKEN MAC AND CHEESE -19

Cavatappi pasta tossed in a house made cheese sauce, topped with diced bacon and seasoned breadcrumbs. Baked and finished with a Cajun chicken breast, diced tomatoes and scallions. Your choice of soup or salad.

GINGER-LIME SALMON -26

An 8oz. Farm raised salmon filet, pan seared with a butter, brown sugar, ginger and lime glaze. Served with your choice of starch and seasonal vegetables.

ALASKAN HALIBUT -32

6 oz. seared halibut filet. Grilled and finished in the oven, topped with roasted cherry tomatoes, fresh herbs and balsamic glaze. Served with your choice of starch and seasonal vegetables.

BACON WRAPPED MEATLOAF -18

An 8 oz. portion wrapped in crispy bacon, served with soup or salad, and your choice of starch and seasonal vegetables.