

Meridians Dinner Menu

...Starters...

Artisan Board...\$7.95

Selection of Cheeses, Prosciutto, Salami, Mixed Olives, Sliced Baguette

Calamari Fritto Misto...\$7.95

Fried Calamari & Salmon, Portobello Mushrooms, Zucchini, Red Peppers, Chipotle Aioli

Crispy Fried Coconut Shrimp...\$8.95

Lime Chutney Dipping Sauce

Grilled Goat Cheese Polenta...\$6.95

Roasted Garlic, Sun Dried Tomato, Arugula, Crostini

Soup...\$2.95 or \$3.95

Daily Creations

House Salad... \$2.95

*Spring Mix, Tomato, Carrot & Cucumber
(Choice of Dressing)*

Fuji Apple Salad... \$3.95

*Romaine Lettuce, Sliced Apples, Dried Cranberries,
Bleu Cheese Crumbles and Candied Walnuts, Apple Cider Dressing*

Caesar Salad... \$3.95

*Romaine Lettuce, Parmesan Cheese, Croutons, House Caesar Dressing,
Add Chicken or Salmon for an Entrée Salad...\$11.95*

Roasted Beet Salad... \$3.95

Arugula, Goat Cheese, Pine Nuts, Strawberry Balsamic

Seared Salmon & Baby Spinach Salad...\$11.95

*Garbanzo Beans, Green Beans, White Beans, Shaved Red Onion
Sunflower Seeds & Pancetta-Cider Vinaigrette*

Chicken Apple Salad... \$10.95

*Grilled Chicken Breast, Romaine, Sliced Fuji Apples, Dried Cranberries,
Crumbled Bleu Cheese and Candied Walnuts, Apple Cider Dressing*

Light Menu

Vegetarian Farfalle Pasta...\$9.95

Sun Dried Tomatoes, Baby Spinach, Pesto Cream, Parmesan, Pine Nuts

Grilled Chicken Breast & Herbs...\$9.95 Grilled or Poached Salmon & Herbs...\$10.95

Served with Seasonal Veggies & Choice of Potatoes, Soft Polenta or Buttered Pasta

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...Entrées...

Seared Salmon Medallions...\$13.95

Caramelized Cauliflower & Fennel Fettuccini, Pistachio Pesto

Gulf Prawn Fettuccini Scampi...\$12.95

Pancetta, Greens, Roasted Garlic Cream

Roasted Sea Bass...\$14.95

Andouille Sausage & Lentil Tagine, Roasted Pepper Coulis, Eggplant Capanata

Pork Tenderloin...\$13.95

*Oven Roasted Pork, Parsnip Puree, Pancetta Braised Brussels Sprouts
Toasted Black Pepper-Apple Cider Sauce*

Spiced Rum Braised Beef Short Ribs...\$13.95

Forest Mushroom Risotto, Swiss Chard, Pan Jus

Cambozola Crusted Filet of Beef Tenderloin...\$16.95

Yukon Potato Gratin, Seasonal Vegetables, Fig Demi Glace

Flat Iron Steak...\$13.95

Baked Potato, Seasonal Veggies, Beef Demi Glace

Meat Loaf & Mashed Potatoes...\$12.95

*House Made Meat Loaf, Roasted Garlic Mashed Potatoes, Seasonal Veggies
Gravy or Ketchup*

Pan Roasted Chicken Breast...\$13.95

Leek & Potato Hash, Baby Spinach, Vegetables, Tarragon-Leek Sauce

Braised Lamb Shank...\$13.95

Soft Polenta, Seasonal Veggies, Cabernet Demi Glace

...Sweet Endings...

Cranberry Bread Pudding...\$4.95

Vanilla Anglaise, Caramel Sauce

Bananas Foster...\$4.95

Vanilla Ice Cream, Rum Caramel

Flourless Chocolate Torte...\$4.95

Raspberry Sauce

Blueberry Crème Brulee...\$4.95

Wonderful Twist on an old Classic

Seasonal Cobbler...\$4.95

Served Warm with Vanilla Ice Cream

Ice Cream...\$2.95

Choice of Toppings