

The Meadows Country Club

A La Carte

Soups

Soup Du Jour...Your server will describe tonight's creation 2.95

Salads

TMCC Salad

An array of Crisp Greens with Walnut Pralines, Raspberries, Cucumbers and Grape Tomatoes

3.95

Caesar Salad

Crisp Romaine Lettuce tossed with Seasoned Croutons, Parmesan Cheese and Caesar Dressing

3.95

Appetizers

Regency Lump Crab Cakes

Hand made with Maryland Blue Crabmeat and a blend of special ingredients
Sautéed to a golden brown and served with a Remoulade Sauce

8.95

Grilled Shrimp Skewer

with Lime Cilantro Aioli

8.95

Escargot En Croute

Tender Helix Snails bathed in Garlic Butter and topped with Puff Pastry

7.25

Sesame Seared Tuna

with Ginger, Wasabi and Soy

7.95

ENTREES

(All Entrees served with a Starch and a Vegetable, Choice of Salad)

Filet Mignon Aux Champignons

A Center Cut Beef Tenderloin topped with
Marinated and Sautéed Portobello Mushrooms
and Béarnaise Sauce
24.95

Prime Rib

King Cut... 20.95
Queen Cut... 17.95
with Au Jus & Horseradish Sauce

Veal Marsala

Tender Grain Fed Veal sautéed with Roman Mushrooms and Marsala Wine in a Light
Demi-Glace
18.95

Picatta also available

Canard L'Orange

A Slow Roasted, Semi-Boneless Half Canadian Mallard
Served crisp with an Orange Curacao Lace Glace di Viande
24.95

Meadows Chicken

Tender Breast of Chicken stuffed with Apples, Cranberries and Pistachios
Finished with a Lingonberry, Port Wine Demi-Glace
14.95

Crevettes Provençal

Tender Gulf Shrimp sautéed with Ripe Tomatoes, Onions, Garlic, White Wine and Butter
served atop Capelinni
16.95

Pesce En Croute

Fresh Grouper, Plump Shrimp and Tender Scallops
In a Roasted Red Pepper and Fresh Basil Cream Sauce
19.95

Poile of Salmon

North Atlantic Salmon "Butter Roasted"
In the classic style of Provence
17.95

Gulf Coast Grouper

Encrusted with Pecans and Parmesan
topped with a Tropical Fruit Rum Sauce
21.95

"Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"