



## APPETIZERS & SOUPS

### BANG-BANG SHRIMP ...\$13

Bang-Bang Sauce, Wakame, Sriracha Honey, Scallion, Edamame, Peanuts

### KOREAN STYLE PORK BELLY...\$14

Pan Seared Pork Belly with Sticky Honey Hoisin Sauce over Mixed Greens topped with Toasted Sesame Seeds and Green Onions

### SANTA FE EGGROLL...\$10

Chicken, Corn, Black Beans, and Peppers in a Flour Tortilla. Served with Salsa Ranch Dipping Sauce

### TRADITIONAL BAKED FRENCH ONION...\$8

Crostini & Melted Cheese

### SHRIMP SALAD CROSTINI...\$12

Crisp Baguette slices topped with homemade Shrimp Salad

### BURRATA SALAD...\$14

Fresh Mozzarella with a creamy center on Field Greens with Cherry Tomatoes, Pepperoncini, Crispy Prosciutto and Balsamic Glaze

### BLT SALAD...\$10/SMALL PLATE...\$5

Crisp Romaine with Bacon Lardons, Cherry Tomatoes, Candied Pecans, Drizzled with our BLT Dressing  
Add Chicken: \$4 /Add Avocado: \$1.50

### CLASSIC CAESAR SALAD...\$10/ SIDE CAESAR...\$5

Fresh Chopped Romaine, Shaved Grana Padano, House Made Garlic Croutons, Traditional Caesar Dressing  
Add Chicken: \$4 Add Shrimp: \$6

### THE MEADOWS SALAD (GF)...\$14

Mixed greens, grilled chicken, pepitas, mango, strawberry, feta cheese, citrus vinaigrette

### 310I SALAD (GF)...\$14/SMALL PLATE...\$7

Iceberg Lettuce, Julienne Ham, Swiss Cheese, Tomato, Sliced Green Olives, Tossed with Garlic Vinaigrette and Finished with Shredded Romano Cheese

### FVL BURGER...\$13

8oz. Black Angus Beef, Brioche Bun with Lettuce, Tomato, Onion  
Served with Fries, Fruit, or Coleslaw

Onion Rings, Sweet Fries...+\$1

Add Cheese/Mushrooms/Sauteed Onions...\$1/each Add Bacon...\$2 Add  
Avocado...\$1.50

*(Beyond Burger also available... + \$2.00)*

## ENTRÉES

### 6 oz. UMAMI RUBBED FILET MIGNON (GF)...\$32

6oz. Filet Rubbed with Umami, Baked Potato,  
Chef's Vegetable

### GRILLED PORK RIBEYE ...\$24

Topped with Tomato Bacon Jam. Served with Mashed  
Potatoes and Chef's Vegetable

### GRILLED DUCK BREAST...\$28

Lightly Marinated, Grilled Medium Rare, Sundried  
Cherry Sauce, Jasmine Rice and Chef's Vegetable

### BEEF LIVER & ONIONS...\$18

Griddled Liver, Caramelized Onion, Bacon, Brown Gravy,  
Yukon Mashed Potatoes, Grilled Asparagus

### BRAISED BEEF RAVIOLI...\$24/SMALL PLATE...\$14

Savory Light Brunoise Vegetable Sauce

### CHICKEN PARMESAN ...\$22/SMALL PLATE...\$14

Breaded Chicken Breast, Marinara Sauce, Melted  
Mozzarella, Served with Chef's Pasta

### VEGAN PASTA BOLOGNAISE (V)...\$18

Gluten Free Pasta, Tossed with Plant Based Bolognaise  
Sauce, Arugula, Drizzled with Olive Oil. Served with a  
House Side Salad

### BROWN SUGAR GLAZED SALMON (GF)...\$24

Stir Fry Vegetables and Rice

### LEMON SHRIMP RISOTTO...\$28

Jumbo Shrimp Sauteed with Olive Oil, White Wine,  
Lemon Juice and Arugula, Tossed in a Creamy Risotto

### EGGPLANT ROLLATINI...\$18/SMALL PLATE...\$11

Basil, Mozzarella, Parmesan, Topped with Marinara and  
Baked. Finished with Balsamic Glaze

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness

### WINES BY THE GLASS

#### WHITES

	<u>GLASS</u>	<u>BTL</u>
Riff Pinot Grigio	\$8	\$30
Ned Sauvignon Blanc	\$9	\$32
William Hill Chardonnay	\$8	\$30
Chateau St. Michelle Riesling	\$8	\$30

#### REDS

William Hill Pinot Noir	\$8	\$30
Poggiotondo Chianti	\$10	\$35
Franciscan Napa Cabernet	\$8	\$30

#### ROSÈ

Ned	\$8	\$30
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#### SPARKLING

LaMarca Prosecco	\$9 (Split)
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#### FEATURED BOTTLES

<i>Precious Syrah</i> 2020 – Jumilla, Spain	\$40
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### BEER LIST

#### DOMESTIC BOTTLED

\$4.50

Coors Light     Miller Lite

Bud Light     Budweiser

Michelob Ultra  
Yuengling

Michelob Amber Bock

Blue Moon

#### IMPORTED & PREMIUM

BOTTLED     \$5

Amstel Light     Becks N/A

Guinness     Samuel Adams

Fat Tire     Heineken

Heineken Light     High Noon

Angry Orchard

DRAFT CRAFT     \$5

Jai Alai IPA – Tampa, FL

Stella Artois

DRAFT DOMESTIC     \$4.50

Yuengling Lager     Miller Lite

## WEEKLY SPECIALS

#### **EGGPLANT ROLLATINI**

**Fried eggplant rolled with ricotta, mozzarella, garlic and fresh basil, baked with marinara topped with parmesan and drizzled with balsamic glaze.     \$9.00**

#### **BROWN SUGAR GLAZED SALMON**

**Pan-seared salmon finished with a brown sugar-Dijon glaze served with Jasmine rice and chef's vegetable     \$24.00**

#### **BROWNIE BITES À LA MODE**

**\$6.50**

### WEEKLY FEATURES:

**Wednesday: Pasta Night...\$16**

**Thursday: Prime Rib Night (11 oz. cut) ...\$24**

**Friday: Fish Fry...\$17**

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