

**P L A T O ' S C L A S S I C S**

**Meadows Burger**

*Lettuce, Tomato, Pickle, Burger Sauce, Aged Cheddar, Fresh Potato Bun  
Choice of Greens or Hand Cut Fries \$15  
Add Apple Wood Smoked Bacon, Griddled Onions, Roasted Mushrooms \$ 1 ea.*

**Manilla Clams, Steamed**

*Chardonnay, Garlic, Lemon, Grilled Country Bread \$19  
Add Fresh Made Pasta Upon Request*

**Grilled Waygu Flat Iron Steak**

*Fresh Cut Fries, Steakhouse Salad, Béarnaise Butter  
\$22*

**Troyer Farms Natural Chicken, Cast Iron Roasted**

*Olive Oil Crushed Potatoes, Sautéed Greens, Mushroom Gravy  
\$21*

**S P R I N G S P E C I A L T I E S**

**House Made Pasta Primavera**

*Favas, Asparagus, Artichoke, English Peas in Morel Nage  
\$19*

**Grilled Colorado Lamb T-Bones**

*Toasted Farro Greek Salad, Roasted Eggplant, Cracked Olive Jus  
\$25*

**Great Northern Ranch Eye of the Ribeye**

*Gold Potato Puree, Grilled Asparagus, Chili Dusted Onion Rings,  
Trio of Sauces, House Steak Sauce, Horseradish, Red-Wine-Shallot Jus  
\$34*

**Berkshire Pork Tenderloin, Maple Glazed**

*Anson Mills White Cheddar Grits, Glazed Farm Carrots,  
Smoked Tomato~ Bacon Vinaigrette  
\$24*

**Wild Caught Alaskan Halibut, Herb Basted**

*Shellfish Chowder, Fennel, Spanish Chorizo  
\$29*

**Loch Duart Scottish Salmon, Planked**

*Creamy Succotash, Herb Spaetzle, Sage Brown Butter  
\$25*

*We make every effort to serve local, organic, sustainably raised or harvested ingredients whenever possible. Please inform your server of any dietary restrictions. Our chefs will gladly construct a dish to your needs.*