

Soups *and* Appetizers

- Soup du jour 11
- French onion soup *Gruyère gratin* 12
- UL snapper soup *hardboiled egg, sherry* 11
- Cheesesteak spring roll *spicy ketchup, hand-cut fries* 15
- Oysters on the half shell *shallot mignonette* 21 **GF**
- Shrimp cocktail 18 **GF**
- Crispy deviled eggs *candied bacon, onion and pepper jam* 17
- Grilled octopus *fennel, orange segments, olives, arugula, raspberry dressing* 18
- Buffalo cauliflower *Gorgonzola wasabi crema* 16

Salads

- ADD TO ANY SALAD: chicken 8, shrimp 12, salmon 12, steak 14, or crab cake 22
- Classic Caesar *croutons, shaved Parmesan* 15
- Meredith *orange segments, blue cheese, chopped bacon, candied walnuts, maple vinaigrette* 15 **GF**
- Iceberg wedge *blue cheese crumbles, bacon, tomatoes, blue cheese dressing* 15 **GF**
- Quinoa *arugula, chickpeas, roasted peppers, olives, feta, lemon vinaigrette* 14 **GF**

GF *Gluten Free*
V *Vegetarian*
Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please notify your server if you have any allergies.

Entrées

- Chicken cordon bleu *prosciutto, Gruyère, celery root fennel purée, peas, sage chicken jus* 28 **GF**

Housemade rigatoni “Sunday gravy”, Italian sausage, meatballs, braised pork, Parmesan, garlic toast 29

Roasted Atlantic salmon *bok choy, shiitake mushrooms, water chestnuts, baby corn, red curry sauce, lotus chips* 34 **GF**

New Jersey fluke *amandine haricots verts, watercress, radish, lemon butter sauce* 29 **GF**

Chef’s choice pasta *ask your server* 28
- UL crab cake *fingerling potatoes, asparagus, Old Bay rémoulade* 37

Sweet chili tofu bowl *sushi rice, avocado, edamame, mango, cucumber, sesame seeds, crispy shallots, ponzu* 19 **V**

Meredith burger *bacon, mushroom, cheddar, lettuce, tomato, onion, brioche bun, housemade chips* 19

Double smash style burger *Cooper Sharp, thin sliced pickle, malt aioli, sesame seed potato bun, housemade chips* 19

Breakfast burger *Cooper Sharp, pork roll, fried egg, sesame seed potato bun, housemade chips* 19

Steaks *and* Chops

CHOICE OF SAUCE: red wine, Béarnaise, UL steak sauce, truffle butter, or green peppercorn

12oz. Australian wagyu New York strip 85	8oz. Colorado lamb loin <i>mint chimichurri</i> 55
8oz Filet mignon 50	14oz. Prime New York strip 54
16oz Bone-in cowboy ribeye 55	40oz. Tomahawk 110

Shareable Sides

- Classic steak fries 9

Crispy peanut potatoes *mustard cream* 9

Sautéed wild mushrooms *sherry, thyme, shallots* 9 **GF**
- Creamed spinach 9

Sauteed spring vegetables *peas, fava beans, spring onions, asparagus, crispy pancetta* 9 **GF**

Lobster mac and cheese 14

Mike McFadden
CHEF

Mi-Sun Olderich
MANAGER