

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 chicken satay *cucumber relish, Thai peanut sauce* 16 **GF**

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**

Baby kale salad *curried cauliflower, grapes, shaved fennel, toasted cashews, currant vinaigrette* 15 **GF**

GF *Gluten Free*

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

Housemade rigatoni
traditional Bolognese, herbed ricotta 32

Roasted Atlantic salmon
butternut squash farro, citrus glaze 34

Chicken pot pie *potatoes, peas, pearl onion, velouté, side salad* 26

Spaghetti squash bowl *kale, mushrooms, Brussels sprouts, lentils, radish, pumpkin seed pesto* 18 **V GF**

Chef's choice pasta
ask your server 28

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

UL crab cake *fingerling potatoes, asparagus, Old Bay rémoulade* 37

Double smashburger *cooper sharp, thin sliced pickle, malt aioli, potato bun* 19

Sauteed branzino *caramelized cauliflower puree, haricot vert, champagne tarragon sauce* 37 **GF**

Steaks *and* Chops

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

14oz Double cut pork chop 37 **GF**

12oz. Australian Wagyu ribeye 82 **GF**

8oz Filet mignon 50 **GF**

14oz. Prime New York strip 54 **GF**

12oz Filet mignon 60 **GF**

40oz. Porterhouse 100 **GF**

Shareable Sides 9

Classic steak fries

Creamed spinach

Potatoes bravas
spicy pepper sauce, garlic aioli

Roasted Brussels sprouts
sous vide bacon, maple glaze

Sautéed wild mushrooms
sherry, thyme, shallots **GF**

Garlic smashed red potatoes **GF**

Mike McFadden
CHEF DE CUISINE

Mi-Sun Olderich
MANAGER