

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

Tuna tartare *gingered crispy sticky rice, wonton chips, ponzu mayo* 19

Steamed blue bay mussels *spicy tomato sauce, grilled crostini* 18

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*

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
“Sunday gravy”, Italian sausage, meatballs, braised pork, Parmesan 29

Roasted Atlantic salmon
Israeli couscous, roasted baby carrots, preserved lemon gremolata 34

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

Mediterranean bowl *hummus, falafel, tomato and cucumber salad, grilled pita, tahini sauce* 19 **V**

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, housemade chips* 19

Sautéed halibut *artichoke barigoule, olive tapenade* 39 **GF**

Steaks *and* Chops

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

14oz Veal porterhouse 52 **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. Tomahawk 110 **GF**

Shareable Sides 9

Classic steak fries

Creamed spinach

Potatoes bravas
spicy pepper sauce, garlic aioli

Crispy Brussels sprouts
lemon dill crema

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

Cauliflower gratin
Gruyère, Parmesan

Mike McFadden
CHEF DE CUISINE

Mi-Sun Olderich
MANAGER