



SPRING & SUMMER SERVING HOURS

Begins May 1, 2008

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| Monday | Clubhouse Closed | | |
| Tuesday | Lunch | 11:00 – 5:00 p.m. | Fireside Room |
| | Lounge Menu | 5:00 – 8:00 p.m. | Fireside Room |
| Wednesday | Lunch | 11:00 – 5:00 p.m. | Fireside Room |
| | Dinner | 5:00 – 8:00 p.m. | Fireside Room |
| Thursday | Lunch | 11:00 – 5:00 p.m. | Fireside Room |
| | Lounge Menu | 5:00 – 8:00 p.m. | Fireside Room |
| Friday | Lunch | 11:00 – 5:00 p.m. | Fireside Room |
| | Dinner | 5:00 – 9:00 p.m. | Fireside Room |
| Saturday | Lunch | 11:00 – 5:00 p.m. | Fireside Room |
| | Dinner | 5:00 – 9:00 p.m. | Fireside Room |
| Sunday | Breakfast | 7:00 – 11:00 a.m. | Fireside Room |
| | Lunch | 11:00 – 5:00 p.m. | Fireside Room |
| | Lounge Menu | 5:00 – 8:00 p.m. | Fireside Room |

Please call (262) 637-7461, for advance reservations.

NEW DINNER MENU

Available Wednesday, Friday and Saturday Evenings

Appetizers *

Cold Poached Shrimp OR **Tempura** \$11.

Chefs Risotto of the Day \$6.

Pork & Vegetable Egg Rolls with **Sweet & Sour Sauce** \$7.50

Fried Calamari with **Sesame Ponzu Sauce** **Roasted Pepper** and **Marinara** \$9.

Crispy Blue Crab Cake with a **Red Onion Remoulade** \$12.

Two Tomato Four Cheese Bruchetta \$7.

Spicy Chicken Tanga with **Honey Chipotle Oil** \$10.

Soups *

Sweet & Savory French Onion \$3. **Baked** \$4.

Chefs Creation of the Day \$3.

Composed Salad *

Mixed Greens, Dried Fruit, Pecans, Gorgonzola and **Sour Apple Vinaigrette** \$7.

Caesar Salad \$6.50 **Grilled Chicken** \$8.50

Fresh Tossed \$3.50

BLT Iceberg Wedge \$3.50

Tomato and Mozzarella Salad with **Balsamic Vinaigrette** \$6.

Spinach Salad with **Dried Cherries, Walnuts, White Pear Vinaigrette** \$6.

Tapas *

Blackened Salmon with **Red Onion Marmalade, Roasted Corn Relish** and **Rice** \$11.

Australian Rack of Lamb with **Garlic Mashed, Natural Jus** and **Asparagus** \$12.

Petit Grilled Beef Tenderloin with **Garlic Mashed** and **Peppered Green Beans** \$13.

Shrimp Tempura with **Rice** and **Firecracker Soy Vegetables** \$10.

Braised Short Ribs, Garlic Mashed and **Mixed Vegetables** \$13.

Garlic Calamari Scampi Style with **Chefs Pasta of the Day** \$11.

Tuna Oscar with **Potato Gratin** \$14.

Duck Quesadilla with **Pico de Gallo** and **Salsa Verde** \$10.

Wild Mushroom Ravioli with **Tomato Balsamic Gastrique** \$12

Any Tapas Substitutions are Additional Cost

Menu Specials

ENTREES*

PAN ROASTED CHICKEN BREAST MARSALA \$16.

SEAGRAM'S SEVEN BBQ SALMON WITH CARAMELIZED RED ONION \$18.

MAPLE LEAF FARM HALF ROASTED DUCK WITH DOOR COUNTY CHERRY COMPOTE \$18.

CAST IRON SEARED BEEF LIVER WITH CARAMELIZED BACON AND ONIONS \$12.

ANAHEIM RUBBED BEEF TENDERLOIN WITH CACTUS SLAW AND SALSA VERDE \$17.

PANCHETTA, TOMATO AND BASIL PASTA WITH BOURSIN CREAM \$14.

GRILLED VEAL LOIN CHOPS WITH TOMATO PEARL ONION JUS \$18.

TANDOORI SEARED SCALLOPS WITH VEGETABLE EGG ROLLS AND TANGY GINGER ESSENCE \$16.

GRILLED BEEF TENDERLOIN PETIT - FIVE OZ \$17. KING - EIGHT OZ \$24.

BAKED MAC AND FIVE CHEESE BLEND WITH PULLED CHICKEN \$15.

GRILLED NEW YORK STRIP STEAK WITH GORGONZOLA BUTTER OR BBQ WITH FRIED POBLANO PEPPERS AND GUACAMOLE \$25.

SEAFOOD MARINARA WITH CHEF'S PASTA OF THE DAY \$19.

BRAISED SHORT RIBS AND BBQ CHICKEN BREAST \$20.

POTATO GRATIN WITH SEASONED VEGETABLE \$12.

ALL ENTREES ARE SERVED WITH CHOICE OF STARCH, VEGETABLE, SOUP OR SALAD OR ICEBERG SALAD

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.

Hamburger and Grilled Chicken Breast are Available at any Time

Meadowbrook Country Club { where you belong }



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