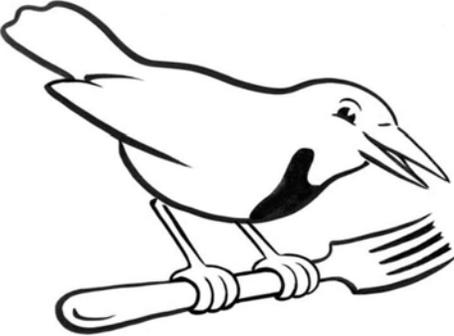


*The*  
**MEADOWLARK**  
  
*Restaurant*

**DINNER MENU**

5531 Far Hills Avenue  
Dayton, OH

## STARTERS

Housemade Soup with cornbread cup 4.95 bowl 6.95  
Slow-roasted Red Beets with horseradish, pecans and crumbled goat cheese 7.95  
Cone of hot, crisp Garlic Frites with two dipping sauces 6.95  
Israeli-style Hummous with roasted eggplant, chickpeas, olive oil, za'atar, warm pita 7.95

## SALAD

### House Green Salad

Cut romaine, spinach leaves, shredded cabbage and fresh herbs, lightly dressed and served with warm toast 8.95 half 5.95

choice of housemade dressings: mustard-caper vinaigrette  
sesame-lime vinaigrette  
French blue cheese vinaigrette  
creamy lemon

Add ons: \*grilled angus beef 7.00  
\*seared salmon fillet 7.00  
\*grilled Lark Burger patty 6.00  
\*grilled Meadow Burger patty 5.00  
grilled chicken breast 5.00  
raw or grilled tofu 4.00  
smoky Nueske's bacon and cherry tomato 5.00  
crumbled French feta and good olives 3.00

### Chopped Salad

Chopped cucumber, tomato, radish, carrot and celery are tossed with fresh lemon vinaigrette on a bed of chopped romaine and piled with egg, avocado, crumbled feta, herb leaves and a drizzle of homemade herb mayonnaise. Served with warm toast. 12.95

### \*Caesar Salad

Crunchy romaine, classic anchovy dressing, homemade croutons and roasted tomato garnish, served with warm toast. 10.95 half 6.95

### Vietnamese Noodle Salad

Chilled rice noodles, a goodly portion of crunchy, thinly-sliced vegetables, hot grilled chicken, steak or tofu and a showering of mint, basil, cilantro and peanuts. Served with the chile/lime juice/fish sauce condiment called nuoc cham. Ask for vegetarian nuoc cham or even non-spicy nuoc cham if that suits you better.

with grilled angus steak 15.95 with grilled chicken or tofu 13.95

## MAIN COURSES

### Salmon Piccata

One of the greatest pan sauces of all time, Piccata is a classic Italian saute of white wine, lemon, capers, butter and mushrooms. It's a stunning match for a thick, fresh salmon fillet, especially when served with buttermilk mashed potatoes and fresh vegetables. 26.95

### Chicken Thighs with Roasted Garlic Pan Sauce

The thighs are flavorful, crisp-skinned and tender, but the sauce makes the dish. It has a creamy texture (but no dairy), is silky-smooth, and tastes so roasty-rich, you will want to lick the bowl. Accompanied by crispy little Yukon gold potatoes, sauteed lacinato kale and sauteed mushrooms, this is exactly what I want for dinner. 21.95

### Seared Garlic Chicken with Goat Cheese, Capers, Spinach and Lima Beans

Juicy boneless chicken breast seared to a garlicky, crisp-skinned golden brown is paired with tender baby lima beans that have been quickly simmered with lots of fresh spinach leaves, a handful of capers and a splash of chicken stock. The limas are ladled over steaming jasmine rice and the chicken set atop the beans with a dollop of warm goat cheese and a strewing of fried garlic bits. 21.95

### \*Pork Tenderloin with Jezebel Sauce

Juicy pork tenderloin cutlets are seared and sauced with Jezebel, a classic Southern combination of peach preserves, mustard, horseradish and white pepper, which we hit with a shot of cream to form a silky, addictive, bold-flavored sauce that is perfect with pork. It's not spicy, but it is lively. And the all-natural Midwestern-raised pork is the best we can get. Served with mashed potatoes and fresh vegetables. 22.95

### Gong Bao Tofu

Thanks to the special buzzy, numb-ish effect of authentic Sichuan peppercorns, I crave this for dinner like nothing else. Cubed tofu is stir-fried with the amazing peppercorns, a couple of dried red chilies, ginger, garlic and scallions till golden brown. Then you throw in a couple of handfuls of mushrooms, broccolini, red bell pepper and cabbage. 19.00

### Ricotta Tacos with Green Chiles, Capers and Spicy Tomatoes

A mixture of ricotta and goat cheese with green chiles and capers is rolled in fresh corn tortillas, crisped on the griddle and sauced with tomatoes cooked down with butter, white wine and fresh serrano chiles. Served on dressed cabbage and radishes as a fresh, crunchy counterpoint along with lemon-scallion rice and creamy, smoky pinto beans. 18.95

### \*Strip Steak with Haystack Onions, Rosemary and Herb Butter

We cut our strip steaks in-house the traditional way, leaving the outer edge rimmed with a bit of the fat cap. If you would like us to trim it fat-free, just let us know. The meat is rubbed with coarse salt, black pepper and rosemary, then grilled and served the way James Beard liked it—with a dollop of herbed butter and a tangle of crispy fried onions. Accompanied by buttermilk mashed potatoes and fresh vegetables. 34.00

### Spaghetti Carbonara

Steaming strands of spaghetti very lightly coated with tiny soft curds of egg and ricotta, accented with Nueske's smoked bacon, peas, black pepper and Parmigiano Reggiano cheese. 18.95

# Meadowlark Dinner Specials

## Appetizers

### Kale Salad with Delicata Squash, Almond Vinaigrette and Manchego Cheese

Delicious delicata squash is all over the farmer's markets right now, and then it will be gone—lacinato kale too! This salad showcases both late fall vegetables with a lemony, toasted almond dressing and a snow shower of Manchego, the full-flavored Spanish cheese. Great texture, seasonality and flavor here—get it while you can! 9.95

### Grilled Bread with Cheese Fondue and Mushrooms

Fondue and mushrooms are paired in the fall all through the Alpine regions of Europe, especially Germany, Switzerland and France. The traditional fondue made with cave-aged Gruyere cheese and white wine is ladled over the grill-toasted bread and heaped with garlic-braised mushrooms. The richness of the cheese, the crunch of the bread and the earthiness of the mushrooms make a seasonal savoriness that goes with wine or beer like nobody's business. 9.95

## Specials

### Cavatappi with Chicken Sausage and Mustard Greens

Housemade Italian-style chicken sausage is showcased in this flavorful pasta dish by grinding it fine and tossing the sausage with imported cavatappi, fresh mustard greens, and a light-handed dollop of cream reduced with vermouth, capers and a smidge of Dijon. Garnished with Parmesan and toasted bread crumbs, this pasta makes a delicious fall supper. 19.95

### Pan-fried Walleye

Fresh out of Canadian Lake Erie, walleye pike is Ohio's favorite dinner fish. And no wonder—mild and sweet with a delicate texture, I can hear it sizzling in frying pans all over the state. Here the fish is rolled in cornmeal, fried crispy on the griddle and served with celery sauce, a Southern-style tartar sauce flavored with minced celery, green onion and lemon. Add buttermilk mashed potatoes and fresh vegetables and you've got Midwestern eating at its best. 28.00

### Breadcrumb-crusted Swordfish with Tapenade and Tangerine Mayonnaise

Sicilian cooking comes to mind when pairing fresh swordfish with olives and citrus. California tangerine season is just coming on, and a simple homemade mayonnaise made with fresh-squeezed tangerine juice is just the thing for this tender, meaty favorite. The fish is accented with a smear of tapenade, a deep-flavored paste made with sun-dried black olives, capers, basil and tangerine zest, and served with broccolini and fregola, the toasted pearl-shaped pasta of Sicily. 29.00

### Bacon-wrapped Mahi mahi with Poblano Cream

One of my favorite fish from my days cooking in Key West, meaty, delicious Mahi mahi matches very well with bold flavors like bacon and mild chiles. Here the fillet is wrapped in a strip of Nueske's bacon, then seared on the griddle and sauced with a little cream reduced with house flame-roasted poblano peppers. The cream is not really spicy but full of that addictive roasted green chile flavor--so good. Served with mashed potatoes and sauteed fresh vegetables. 28.00

### Grilled Hanger Steak with Arugula and Balsamic Cream

I learned this recipe from friends who have a villa in Florence. Grill the beef, rest it, slice it, set it, juices dripping, on a mound of arugula next to crispy potatoes and drizzle it with a little cream reduced with good stock and balsamic vinegar. Very Florentine, and one of our most popular hanger steak preparations! 28.00