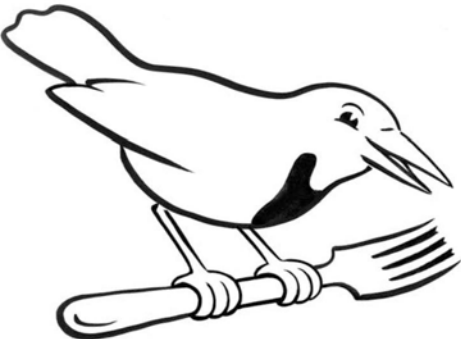


The
MEADOWLARK

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

Seared Salmon with Asparagus Sauce

Early summer flavors are showcased in this salmon preparation, with a dusting of fennel spice before the sear, and a bright green sauce of pureed asparagus to garnish. The fish is plated on a wide bowl of lemony orzo pasta tossed with a handful of fresh herbs and lots of asparagus and Parmesan cheese. 28.00

Chicken Thighs en Confit with Leeks and Local Mushrooms

A French term, but don't be scared, it's not fancy, it's delicious! All-natural boneless chicken thighs are cooked confit-style (kon-FEE), submerged in sunflower oil with sprigs of rosemary and whole garlic cloves and left to slow-roast in the oven at about 200 degrees for hours, until the chicken is tender and super flavorful. Meanwhile, leeks and local oyster mushrooms are stewed with garlic and white wine, enriched with a smidge of cream, and served with the chicken and small roasted potatoes, both given a final crisping in the oven when your order comes in. Sauteed broccolini accompanies. 25.00

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. 23.00

*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. 24.00

Smoked Portabello Mushroom with Polenta

This was the big hit of our Restaurant Week menu! Big portobellos are smoked in-house over hickory, then plated on cheese polenta with long-stewed local collard greens. The whole thing is ladled with juicy, garlic-braised homegrown tomatoes and topped with crunchy, batter-fried onions for a summer dinner full of bold, seasonal textures and flavors. 22.00

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. 22.00

Beef Tenderloin with Charred Scallion Bearnaise Sauce

Seasoned and seared to your liking on a hot iron griddle, cloaked in a rich silky bearnaise sauce punched up with freshly ground black pepper and rough-chopped scallions charred on the grill, this steak preparation is one of our favorites, so simple but so good. Served with buttermilk mashed potatoes and sauteed broccolini. 34.00

Spaghetti Carbonara

Steaming strands of spaghetti very lightly coated with tiny soft curds of egg and ricotta, liberally accented with Nueske's smoked bacon, peas, black pepper and Parmigiano Reggiano cheese. 19.00

Dinner Specials may be found in the online format of our menu. Specials are subject to change without notice.

The Meadowlark Restaurant – 5531 Far Hills Avenue – Dayton, OH 45459 – 937.434.4750

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*