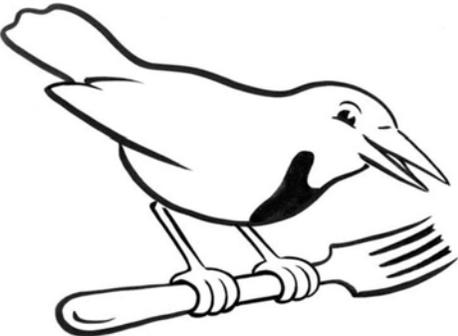


The
MEADOWLARK

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 Oyster Mushrooms and Pinot Noir Butter Sauce

When I think of Fall, I think of mushrooms and Pinot Noir. The iconic fish of the Pacific Northwest, Salmon, is the perfect match for both. Seared on the iron griddle, the fish is bathed in an Oregon Pinot Noir-based butter sauce full of delicately-braised oyster mushrooms. Accompanied by crispy Yukon Gold potatoes and sautéed broccolini. 29.00

Roast Chicken Thighs with Jamaican Sweet Spices

Our biggest selling chicken preparation. I learned this recipe from a Cuban cook when I spent a season cooking in Key West. I felt like I had found my food soulmate. Allspice gives this roast chicken its signature Jamaican flavor, with fresh herbs, garlic and fresh-squeezed lime and orange juices coming in for the punch. The burnished chicken emerges from the oven crisp and heady with the smell of citrus and spices, and the juices are to die for. Served with coconut rice, grilled bananas and fresh vegetables. 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

Summer Vegetable Jambalaya

This big-flavored vegetarian dish features a parade of homegrown vegetables, including tomatoes, corn, green beans, eggplant, summer squash and peppers along with mushrooms, smoky sauteed tofu, lots of fresh herbs and our housemade dirty spice. The juicy, garlicky, steaming rice and vegetables are piled in a big bowl and garnished with a fried okra fritter. Dig in! 21.00

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

*Strip Steak with Haystack Onion, 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, 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*