

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 Olives, Oranges and Skordalia

Skordalia is a Greek, rustic potato puree, flavored with garlic, olive oil, and toasted almonds. It is marvelous with seared salmon, especially when the fish is dressed with a coarsely-chopped mixture of Castelvetro olives, golden raisins, orange segments, and parsley; dressed with good olive oil. Seasonal winter ingredients put together in a fresh, Greek-influenced way somehow gives relief from cold weather. Try it! 29.00

Chicken Marbella

A classic New York roast chicken recipe, and just as good as it was when it took the Upper West Side by storm in the 1980s. Superior quality chicken thighs are marinated in oil and vinegar along with capers, garlic, olives and prunes, then dusted with brown sugar and braised in white wine for an irresistible salty-sweet flavor. Served with the pan juices, crispy yellow potatoes 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

Vegetable Wellington

Let's take an old school dish, turn it all-vegetable, and make it really, really well—that is the premise behind this delicious Wellington preparation. Tender butternut squash, mushroom duxelles and seasoned sautéed spinach are wrapped in puff pastry, baked to a burnished golden, and plated with a lick-the-plate brandy-green peppercorn sauce. Garnished with roasted turnips, potatoes and broccolini, James Beard would be proud. 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

*Prime Ribeye Steak

Superior quality ribeye is many chefs' favorite cut of beef, with its effusive marbling and beautiful texture. What better treat for the holidays, rubbed with porcini mushroom powder, smoky paprika, coarse salt and pepper and crusted to perfection on a hot iron griddle? Served with buttermilk mashed potatoes and sautéed shredded brussels sprouts. 36.00

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

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*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

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

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