

FEATURED ENTRÉES

June 21 to July 14

Entrées, excluding the Charcuterie Board, are served with your choice of soup, salad, or fruit.

**Korean Beef Skewers**

seared ribeye, zucchini, summer cherry tomatoes, jasmine rice, & ginger aioli, **\$18**

**Honey Bourbon Pork Chop**

bone-in pork chop served with steak fries and roasted brussel sprouts, **\$17**

**Chicken Cacciatore**

slow-cooked chicken thighs in a tomato sauce with tagliatelle pasta & honey-glazed carrots, **\$13**

**Spaghetti & Meatballs**

house-made fresh spaghetti and meatballs with fresh green beans and garlic toast, **\$11**

**Seafood Risotto**

shrimp and scallop risotto, roasted corn, cherry heirloom tomatoes, & arugula topped with crab relish, **\$18**

**Cauliflower Tacos**

roasted cauliflower, sliced avocado, cabbage, avocado cream, & roasted corn and black bean relish, **\$10**

**Loaded Summer Salad**

cucumber, avocado, watermelon radish, micro greens, mango, & lemon stilton cheese with herby lemon mint vinaigrette and served with your choice of grilled chicken, grilled shrimp, or honey-smoked salmon, **\$11**

**Charcuterie Board**

Enjoy an assortment of meats, cheese, breads, olives, fruits, spreads, and nuts! Selections are seasonal. Share with friends as an appetizer, dessert, or over drinks!, **\$16**  
*Individual serving available for \$6.*

*Share your feedback on the Featured Entrées and a well received option could earn a spot on our Restaurant Favorites menu!*

**Shareable Appetizers**

**Chicken Wontons**

crispy wontons, chicken breast pieces, cream cheese, & green onions served with house made sweet and sour sauce, **\$6.75**

**Brisket Nachos**

brisket barbacoa, street corn, pico, beer cheese, avocado sour cream, & cilantro over house-fried chips, **\$9.50**  
*Individual serving available for \$4*

**Soft Pretzel Sticks**

house-made soft pretzel sticks served with beer cheese dipping sauce & raspberry honey mustard, **\$6**

**Deviled Eggs**

platter of martini, blue cheese, & classic deviled eggs, includes two of each flavor, **\$7**

**Reuben Fries**

French fries covered in corned beef, sauerkraut, mornay sauce, green onions, and Thousand Island dressing, **\$9**  
*Individual serving available for \$4*

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness .*

**Sides**

**\$2**

House-Made Pub Chips, French Fries, Cabbage Slaw, Mashed Potatoes, Green Beans, Roasted Corn & Black Bean Relish, Jasmine Rice, Roasted Brussel Sprouts, Honey-Glazed Carrots, Soup of the Day

**\$3**

Steak Fries, House Side Salad, Strawberry Feta Side Salad, Seasonal Fruit  
*\$1 upcharge when selected as side option*

**Desserts**

**\$4**

Chocolate Torte  
Birthday Cake served with Birthday Cake Ice Cream  
Banana Egg Roll served with Honey Buttermilk Ice Cream & topped with Cinnamon and Sugar

**\$3**

Strawberry Rhubarb Pie

**\$1**

Homemade Vanilla Ice Cream  
Daily Homemade Ice Cream Flavor

# RESTAURANT FAVORITES

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## Salads

### Cobb Salad

mixed greens, grilled chicken, bacon, hard-boiled egg, tomato, avocado, cucumber, red onion, & blue cheese crumbles served with cobb dressing, **\$9.50**

### Meadowlark Niscoise

honey-smoked salmon, mixed greens, tomatoes, cucumbers, fingerling potatoes, fresh green beans, olives, pickled red onions, seasonal radishes, cannelloni beans, & hard-boiled egg, served with lemon thyme vinaigrette, **\$14**

### Beet Salad

mixed greens, beet and carrot slaw, pepita seeds, blue cheese crumbles, & dried cranberries served with citrus vinaigrette, **\$5**  
*Add grilled or crispy chicken +\$3*  
*Add grilled shrimp +\$4*

### Grilled Caesar Salad

grilled romaine, shredded parmesan, tossed in Caesar dressing and served with croutons **\$5**  
*Add grilled or crispy chicken +\$3*  
*Add grilled shrimp +\$4*

### House Side Salad

mixed greens, carrots, cucumbers, tomato, red onions, & croutons, **\$3**  
*Add grilled or crispy chicken +\$3*  
*Add grilled shrimp +\$4*

### Strawberry Feta Side Salad

mixed greens, strawberries, & feta cheese crumbles served with sunflower vinaigrette, **\$3**

## Classics

### Meatloaf

bacon-wrapped meatloaf stuffed with cheese served with mashed potatoes & green beans, **\$12**

### Grilled Shrimp

seasoned grilled shrimp served with your choice of two sides, **\$12**

### Street Tacos (3)

brisket barbacoa with onion cilantro, shrimp and cabbage slaw, & pork al pastor all served in corn tortillas with black bean and corn relish, **\$12**

### Chicken Tenders

buttermilk cornflake fried chicken tenders served with slaw and French fries, **\$10.50**

## Sandwiches, Burgers, & Wraps

*Served with a side of your choice.*

*We recommend the house-made pub chips!*

### Fried Chicken Sandwich

fried chicken, slaw, pickles, & comeback sauce on a toasted brioche bun, **\$9.50**

### Reuben Sandwich

corned beef, sauerkraut, swiss cheese, & thousand island dressing served on marbled rye bread, **\$8.50**

### Muffaletta

mortadella, soppressata salami, capocollo cold cut, olive tapenade, & provolone cheese served on a sesame bun, **\$8.25**

### Hot Ham & Cheese

ham, potato crisps, arugula, bacon, & mornay sauce served on a hoagie bun, **\$8.50**

### The Burger

an angus beef chuck patty topped with lettuce, tomato, red onion, & house pickles on a brioche bun, **\$8.25**  
*add American, cheddar, pepper jack, provolone, or Swiss cheese +\$1.*

### Black Bean Burger

black bean, wild rice, and walnut patty garnished with lettuce, tomato, red onions, & house pickles on a brioche bun, **\$8.75**

### Prairie Burger

grilled angus beef patty topped with gruyere cheese, bacon, house pickles, bacon-onion jam, & smoked tomato aioli on a brioche bun, **\$10**

### Chicken Club Wrap

grilled or fried chicken, lettuce, tomato, red onions, bacon, cheddar cheese, & ranch dressing wrapped in a whole wheat tortilla, **\$8.25**

### Chicken Salad Wrap

house-made chicken salad with grapes, cran-raisins, celery, toasted almonds wrapped in a whole wheat tortilla with lettuce, tomato, & red onions, **\$8.25**  
*Make it gluten free! Ditch the wrap and make it a platter with fresh fruit on the side for no additional charge.*

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## Restaurant Hours

Monday to Saturday, 11 a.m. to 8 p.m.  
Sunday, 11 a.m. to 7 p.m.

## (785) 323-3820

Dine In, Delivery, & Carry Out  
*Reservations options.*