



Meridian

Restaurant & Bar

Appetizers

Mussels \$10.50

Sweet Chili Sauce, White Wine, Garlic Crostini, Cilantro

Tuna Poke \$11.25

Seared, Ponzu, Wasabi, Sesame, Cucumber

Hot/Cold Smoked Salmon \$11.75

Chive Crème Fraiche, Red Onion Marmalade, Herb Oil

Potato Gnocchi \$11.50

Oyster Mushroom, Roasted Tomato, Greens, Sage, Balsamic

Shrimp & Grits \$11.25

Tomato and Taso Gravy

Hummus, Fava, White Bean Trio \$9.75

Rosemary Oil, Flatbread, Gremolata

Soup and Salad

Smoked Corn Puree \$6.50

Red Pepper, Potato, Bacon

French Onion \$6.75

Caramelized Onion, Sherry, Gruyere Toast

Caesar \$7.75

Romaine Hearts, Parmesan Crisp, Crouton, Dried Tomato

Warm Spinach \$7.75

Baby Spinach, Red Onion, Egg, Tomato, Mushroom, Smoked Bacon Vinaigrette

House \$7.25

Mixed Greens, Herbs, Dried Fruit, Red Onion, Crouton, Orange Mint Vinaigrette

Bibb \$7.50

Lettuce, Candied Walnuts, Fuji Apple, Blue Cheese, Walnut Vinaigrette

Entrée Salads

Add Grilled Salmon \$5, Add Grilled Chicken \$3

Entrées

Lox Pot Pie \$11.50

Root Vegetables, Potato, Peas, Béchamel

Steak Frites \$13.50

Grilled Skirt Steak, French Fries, Maitre d' Hotel Butter

Fish Tacos \$9.75

Mahi-Mahi, Lime, Cabbage, Avocado, Radish, Chili Crème

Salmon \$12.75

Sautéed, Wasabi Potato Puree, Gingered Vegetables, Soy Glaze

Smoked Onion BBQ Cheeseburger \$9.75

Black Angus, Kaiser Roll, Lettuce, Tomato, American Cheese, Smoked Onion BBQ Sauce, French Fries
Add Bacon, Mushroom, Avocado \$1ea.

B.L.T. \$8.75

Apple Wood Smoked Bacon, Bibb Lettuce, Herb Mayo, Sourdough, French Fries
Add Turkey \$2, Avocado, Fried Egg \$1ea.

T.E.D. \$10.25

Roasted Turkey, Stuffing, Cranberry Relish, Lettuce, Mayo

Cajun Jambalaya Pasta \$10.50

Peppers, Shrimp, Chicken, Andouille, Tomato, Angel Hair

Chicken \$11.25

Grilled Cutlet, Oyster Mushroom, Roasted Tomato, Potato Puree, Pinot Noir, Tarragon

Pasta Tagliatelle \$10.75

Sausage, Broccoli, Slow Cooked Tomato, Oyster mushroom, Spinach

Tuna Nicoise \$13.50

Tuna, Green Beans, Red Potato, Hard Boiled Egg, Olives, Greens, Lemon Vinaigrette

Dan Dunville Executive Chef/General Manager