

DINNER

STARTERS

PONZU TUNA NACHOS

Ahi*, Fried Won Tons, Wakame, Edamame, Scallions, White Soy Miso Vinaigrette, Sriracha Mayo \$16

SPINACH ARTICHOKE DIP

Parmesan Cheese, Baby Carrots, Celery, Corn Chips \$14

PRETZEL BITES

Choice of: Plain or Jalapeño Cheese Sauce \$14

CHICKEN WINGS

Choice of: Frank's Hot Sauce, BBQ, Sweet Thai Chili, Lemon Pepper Choice of : Ranch or Bleu Cheese \$15

STARTERS

CHARCUTERIE FOR TWO

Smoke Cheddar, Boursin, Brie, Capicola, Sopressata, Prosciutto, Marinated Olives, Crackers \$16

FRIED SHISHITO PEPPERS

Blackened Seasoning, Ranch \$11

SOUP

CHICKEN TORTILLA SOUP

Cheddar Cheese, Crema, Tortilla Strips \$7/\$10

SOUP OF THE DAY

Ask Your Server About the Soup of the day \$7/\$10

SALADS AND HANDHELDS

CAESAR SALAD

Romaine Red Onion, Cherry Tomato, Corned Beef, Sauerkraut, Swiss Cheese Parmesan, Crouton \$8/\$13

PORT POACHED PEAR SALAD

Baby Kale, Asian Pear, Red Onion, Candied Pecans, Port Wine Vinaigrette \$9/\$14

REUBEN

Thousand Island, Marble Rye \$15

MEEKER'S SALAD

Mixed Greens, Strawberries, Candied Pecans, Goat Cheese \$9/\$14

MEEKER'S CHEESEBURGER*

Beef Patty, Lettuce, Tomato, Onion Brioche Bun \$18 Choice of Cheese: American, Cheddar, Swiss Add: Bacon \$1, Mushrooms \$1

FRENCH DIP

Shaved Prime Rib, Provolone Cheese, Au Jus, Hoagie \$16

CHICKEN SANDWICH

Grilled Chicken, Bacon, Cheddar, Avocado, Green Chili Ranch Aioli, Brioche Bun \$16

Add a Protein to a Salad: Chicken \$8 Salmon* \$10

Salad Dressings: Ranch, Bleu Cheese, Caesar, Balsamic Vinaigrette, Apple Cider Vinaigrette Handhelds Served with Choice of: French Fries, Sweet Potato Fries, Side Garden Salad, or Side Caesar Salad

COBB SALAD

Romaine, Bacon, Red Onion, Egg, Cherry Tomato, Bleu Cheese \$9/\$14



ENTREES

12 OZ RIBEYE*

7 OZ FILET*

Mashed Potatoes, Grilled Lemon Asparagus, Caramelized Onion Demi \$36 Mashed Potatoes, Grilled Lemon Asparagus, Caramelized Onion Demi \$36

10 OZ SEARED SALMON*

BABY BACK RIBS

CHICKEN FRIED STEAK

Heirloom Candied Carrots, Rice Pilaf, Beurre Blanc \$32 Mac & Cheese, Corn, BBQ Sauce \$36

Filet, Mashed Potatoes, White Country Gravy, Corn \$28

Entrees Served with Choice of: Soup, Side Garden Salad, or Caesar Salad

DESSERTS

\$10 each Peanut Butter Cake (GF) NY Cheesecake Chocolate Decadent Cake Chocolate Torte (GF) Carrot Cake

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please be advised that food prepared here may contain the ingredients milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy, sesame. Please inform server of any allergies.

INFORMATION

Meeker's Mother's Day Brunch

Celebrate Mom at Meeker's Mother's Day Brunch Treat the moms in your life to a warm, indulgent brunch crafted with local ingredients and regional charm. Enjoy chef-prepared classics like Prime Rib from the carving station, a made-to-order Omelet Station, Sourdough French Toast with Whipped Maple Brie, and Colorado Green Chili Biscuits with Sausage Gravy. Fresh pastries, seasonal salads, and sweet touches like Vanilla Greek Yogurt with Wildflower Pollen round out the experience.

Sunday, May 11 | 10:30 AM – 2:30 PM Reserve your table on OpenTable. For parties of 6 or more, please call (970) 350-5414.



The Founder's Room at Meeker's

A private space with state-of-the-art technology including a touch-screen TV with whiteboard capabilities, video conferencing, and more. Plus enjoy high-speed WiFi making this meeting space in downtown Greeley perfect for your next business meeting or event. Hosts up to: 22 people (16 people at the conference table with additional seating against the north wall)

> Join us for Happy Hour Daily 2:30 PM - 6:00 PM

\$4 Select Draft Beers\$7 Select Wines\$9 Select Craft Cocktails