

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

COBB SALAD

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



ENTREES

12 OZ RIBEYE*

Mashed Potatoes, Grilled Lemon Asparagus, Caramelized Onion Demi \$38

7 OZ FILET*

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

10 OZ SEARED SALMON*

Heirloom Candied Carrots, Rice Pilaf, Beurre Blanc \$32

BABY BACK RIBS

Riblets Served With Mac & Cheese, Corn, BBQ Sauce \$36

CHICKEN FRIED STEAK

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.

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Please inform server of any allergies.

INFORMATION

Wine Special of the Month

By the Bottle
Jordan, Cabernet Sauvignon, Alexander
Valley-Sonoma County, California, 2020
\$105
Limited Supply

Draft Beer Special Angry Orchard, Hard Cider \$3 Limited Supply

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

