



SUMMER DINNER MENU

STARTERS AND SHAREABLES

SHRIMP SLIDERS

Fried Shrimp Patty, Lettuce,
Heirloom Tomato, House-made
Cajun Remoulade, and Pickle
\$16

PRETZEL BITES

XLVII's Bakery, Thornton, Colorado
Choice of:
Weldworks Colorado Ale Cheese Sauce
or
Truffle Cheese Sauce + \$2
\$14

FRIED SHISHITO PEPPERS

Blackened Seasoning, Ranch
\$13

CHEESE CURDS

Bite Size fried Cheese Curds Served
with House-made Chipotle Honey
Dijonnaise
\$14

CHICKEN WINGS

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

BRUSSEL SPROUTS

Flash-Fried Brussels Sprouts,
Pancetta, Candied Pecans, Bleu
Cheese Crumbles, Lemon EVOO
\$13

SPINACH ARTICHOKE DIP

House-made Gotham Spinach
Dip, Parmesan Cheese, Baby
Carrots, Celery, Corn Chips
\$14

CHILI AND CINNAMON ROLL

Cup of Beef Chili Served With
Our House-made Cinnamon Roll
with Cream Cheese Frosting
\$16

SOUP OF THE DAY

Ask Your Server About Today's Soup
\$7/\$10



FROM THE GARDEN



MEEKER'S SALAD

Gotham Greens Spring Mix, Goat
Cheese, Candied Pecans,
Strawberries, Apple Vinaigrette
\$14

Add a Protein to a Salad:

7 oz Chicken \$8
5 oz Salmon* \$10
4 oz Hanger Steak* \$15

Our Greens are sourced from:

Gotham Farms, Windsor, CO
Kalera Farms, Denver, CO

SUMMER CRUNCH SALAD

Gotham Greens Spring Mix,
Watermelon Radishes, Berries,
Avocado, Sunflower Seeds, Crispy
Beet Strips, Manchego Cheese, Red
Raspberry Vinaigrette
\$14

CAESAR SALAD

Kalera Farms Romaine, Parmesan
Cheese, Anchovy, Lemon Caesar
Dressing and Toasted Crostini
\$13

GREEK SALAD

Kalera Farms Romaine, Baby
Heirloom Tomatoes, Red Onion,
Cucumber, Kalamata Olives, Greek
Feta Dressing and Toasted Crostini
\$15

Salad Dressings:

All Dressings are House-Made
*Ranch, Bleu Cheese, Lemon Caesar,
Balsamic Vinaigrette, Apple Cider
Vinaigrette, Greek Feta Dressing,
Red Raspberry Vinaigrette*



HANDHELDS



FRENCH DIP

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

MEEKER'S CLASSIC CLUB

Sliced Turkey Breast, Bacon,
Lettuce, Tomato, Mayonnaise,
Wheat Bread
\$15

BBQ CHICKEN SANDWICH

Grilled Boulder Chicken Breast,
Mango BBQ Sauce, Smoked White
Cheddar, Bacon, Dressed on a
Toasted Sesame Seed Bun
\$16

Handhelds Served with Choice of: *French Fries, Sweet Potato Fries, Side Garden Salad, Soup of the day, or Add Onion Rings + \$2*



FLATBREADS

STEAK FLATBREAD

Gold Canyon Ranch Angus Steak,
House-Made White Sauce, Local
Hazel Dell Mushrooms, Spinach,
and Mozzarella Cheese
\$19

12 OZ RIBEYE*

GOLD CANYON BEEF

Pink Peppercorn Demi-Glace,
Marble Potatoes, Caulilini
\$39

8 OZ HANGER STEAK*

GOLD CANYON BEEF

Pink Peppercorn Demi-Glace,
Marble Potatoes, Caulilini
\$33

MARGHERITA FLATBREAD

Fresh Mozzarella, San Marzano
Pomodoro Sauce, Basil, Drizzled
with Barrel-Aged Balsamic and
EVOO
\$15

7 OZ FILET*

1855 BLACK ANGUS BEEF

Pink Peppercorn Demi-Glace,
Marble Potatoes, Caulilini
\$39

FISH

10 OZ SEARED SALMON*

Lemon Garlic Butter, Confit
Heirloom Baby Carrots, and Marble
Potatoes
\$32

RAINBOW TROUT

Fillet of Rocky Mountain Trout with
Red Pepper Coulis, Confit Heirloom
Baby Carrots, and Marble Potatoes
\$34

FISH & CHIPS

Beer-Battered Cod with Tightknit
Irish Red Ale, Sidewinder Fries, and
Sweet Chili Tartar Sauce
\$22

COMFORT

LUMP CRAB MAC N' CHEESE

Lump Crab Meat, Elbow Noodles,
House-made Cheese Sauce,
Topped with Breadcrumbs, and
Baked
\$25

MEEKER'S CHEESEBURGER*

Gold Canyon Beef
Lettuce, Tomato, Onion
Toasted Sesame Seed Bun
\$18
*Choice of Cheese: American, Smoked
Cheddar, Swiss, Provolone
Add: Bacon \$1, Mushrooms \$1*

SHRIMP POMODORO

Angel Hair Pasta, Garlic,
Heirloom Tomatoes, Parmesan,
Basil
\$22

SIDES

Mac N' Cheese \$8
Caulilini \$6
Marbled Potatoes \$8
Garden Salad \$5
Onion Rings \$8

Follow Meeker's



MEEKERSCOLORADOKITCHEN

FRIES

Sidewinder Fries \$6
Sweet Potato Fries \$7
Loaded Fries \$12
Truffle Fries
with Truffle Cheese Sauce \$12

Executive Sous Chef
Matthew Norris

Executive Chef
Travis Bailey

Sous Chef
Brenda Sandoval

*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.