



SPRING LUNCH MENU

STARTERS AND SHAREABLES

BISON MEATBALLS

Fig Nutmeg Compote and
Blistered Heirloom Grape
Tomatoes
\$17

PRETZEL BITES

XLVII's Bakery, Thornton, Colorado
Choice of:
WeldWerks Colorado Ale Cheese Sauce
or
\$15

SOUP OF THE DAY

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

CHEESE CURDS

Hand-battered Wisconsin White Cheddar
Curds Served with our Signature Chipotle
Honey Dijonnaise
\$16

CHICKEN WINGS

Choice of:
House-made Hot Sauce, BBQ,
Sweet Thai Chili, Lemon Pepper
Choice of: Ranch or Bleu Cheese
\$16
Additional Sauces .75/each

CHILI AND CINNAMON ROLL

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

ROSEMARY PARMESAN FRIES

Hand Cut Fries Tossed in Rosemary
and Parmesan, Side of House-made
Ranch
\$12

TEMPURA MAITAKE MUSHROOMS

Hazel Dell Fried Maitake
Mushrooms, Lemon-Herb
Truffle Aioli
\$18



FROM THE GARDEN



MEEKER'S SALAD

Spring Mix, Goat Cheese, Candied
Pecans, Strawberries, Apple
Vinaigrette
\$16

BABY ICEBERG WEDGE

Iceberg, Grape Tomato, Bacon Bits,
Pickled Red Onion, Bleu Cheese
Dressing, Bleu Cheese Crumbles,
Balsamic Reduction, Fresh Chives
\$15

CAESAR SALAD

Romaine, Parmesan Cheese,
Anchovy, Lemon Caesar Dressing
and Toasted Crostini
\$14

Salad Dressings:

All Dressings are House-made: Ranch, Bleu Cheese, Lemon Caesar, Apple Cider Vinaigrette
Additional Dressing .75/each

Add a Protein to a Salad:

6 oz Chicken \$9
4 oz Salmon* \$10



**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.



ENTREES

Handhelds Served with Choice of: *French Fries, Sweet Potato Fries, Side Garden Salad, Soup of the day, Add Side Caesar Salad \$3*

FRENCH DIP*

Shaved Prime Rib, Provolone
Cheese, Au Jus, French Baguette
\$18

FISH & CHIPS

Beer-Battered Cod with Tightknit
Irish Red Ale, House-made Fries,
and Lemon Caper Tartar Sauce
\$22

ITALIAN GRINDER

Salami, Pepperoni, Capicola,
Provolone, Lettuce, Tomato, Onion,
Italian Vinaigrette, French Baguette
\$17

MEEKER'S CHEESEBURGER*

Gold Canyon Beef**
Lettuce, Tomato, Onion
Brioche Bun
\$18

Choice of Cheese: American, Smoked
Cheddar, Swiss, Provolone
Add: Bacon \$1, Mushrooms \$1

REUBEN

Corned Beef, Kraut, Thousand
Island, Swiss, Marble Rye
\$17

PASTA BOLOGNESE

Slow Simmered Beef Ragù,
Pappardelle Noodles, Marinara,
Basil Chiffonade, and Parmesan
\$22

DESSERTS

\$12

Carrot Cake

Seasonal House-made Cheesecake

Seasonal Creme Brulee

Chocolate Mousse

GRILLED CHICKEN CAPRESE

Grilled Chicken Breast, Fresh
Mozzarella, Tomato, Farm Greens,
Basil Pesto, French Baguette
\$18

Follow Meeker's



ICE CREAM & SORBET

\$5 / \$8

*We are Proud to Serve Walrus Ice
Cream made in Fort Collins,
Colorado*

**Ask Your Server for
Seasonal Ice Cream and
Sorbet Flavors**

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