FALL-WINTER LUNCH MENU

STARTERS AND SHAREABLES

SOUP OF THE DAY
Warm Up With a Seasonal Soup!
Please Ask for Today's Selection
Cup for **$7,** Bowl for **$9**

ROSEMARY PARMESAN FRIES
Crispy Sidewinder Fries,
Tossed with Fresh Rosemary &
Parmesan Cheese, Ranch Dressing
$12

BISON CHILI
Lean Bison, Kidney Beans,
Cheddar-Jack Cheese, Red Onion
Cup for **$8,** Bowl for **$10**

PRETZEL BITES
XLVII's Bakery, Thornton, Colorado
WeldWerks Colorado Ale Cheese Sauce
$15

WHIPPED LEMON & RICOTTA DIP
Bacon-Pepper Jam, Fine Herbs,
Cucumber, Grilled Naan
$15

PAN-ROASTED BRUSSELS
Dried Craisins, Feta Cheese,
Fine Herbs, Honey
$11

BISON CHILI &
CINNAMON ROLL
Cup of Bison Chili with Our
House-made Signature
Cinnamon Roll and
Cream Cheese Frosting
$16

JUMBO CHICKEN WINGS
Choice of:
House-made Hot Sauce, BBQ,
Mango Chili or Lemon Pepper
Choice of : Ranch or Bleu Cheese
$17
*Additional Sauces or Dressings for **$0.75 each***



EXPRESS LUNCH

These Items are Designed to Quickly Get You Back to Your Busy Day!
Each Include: Sidewinder Fries, a Petite Mixed Green & Carrot Salad, with Apple Vinaigrette and Fresh Baked Cookie

MEEKER'S CHEESEBURGER*
7 oz Gold Canyon Beef
Lettuce, Tomato, Red Onion
Brioche Bun
$19
Choice of Cheese: American, Swiss,
Smoked Cheddar, Provolone
*Add: Bacon **$1** or Mushrooms **$1***

SEARED SALMON*
4 oz Hand-Cut Pan-Seared Fillet,
Served over Sauteed Green Beans
$22

CHICKEN TENDERS
Crispy & Juicy Tenderloins,
Served with House-made Ranch or
Blue Cheese Dressing
$19

VEGETABLE WRAP
A Flour Tortilla Surrounds Carrots,
Cucumber, Lettuce, Red Onion,
Tomato, Mozzarella Cheese &
Chipotle Honey Dijonnaise
$18

*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 your server of any allergies.

FROM THE GARDEN

MEEKER'S SEASONAL SALAD
Spring Mix, Feta Cheese, Craisins,
Candied Pecans, Fuji Apples,
Apple Cider Vinaigrette
$17

BABY ICEBERG WEDGE
Quartered Iceberg, Grape Tomato,
Bacon Bits, Bleu Cheese Dressing,
Raspberry Pickled Onion,
Bleu Cheese Crumbles,
Balsamic Reduction, Chives
$15

CAESAR SALAD
Romaine, Parmesan Cheese,
Croutons, Lemon Caesar Dressing
$15

Salad Dressings:
All Dressings are House-made: *Ranch, Bleu Cheese, Lemon Caesar, Apple Cider Vinaigrette*
*Additional Dressing for **$0.75 each***

Add Protein to a Salad: *6 oz Grilled Chicken **$9** OR 4 oz Salmon* **$10***

ENTREES

Sandwiches Served with Choice of: *Sidewinder Fries, Sweet Potato Fries, Side Garden Salad or Soup of the day. Add Side Caesar Salad **$3***

FRENCH DIP*
Shaved Prime Rib, Au Jus,
Provolone Cheese, French Baguette
$18

FISH & CHIPS
Local Tightknit Irish Red Ale
Beer-Battered Cod, Sidewinder Fries,
Lemon Caper Tartar Sauce
$22

CLASSIC REUBEN
Corned Beef, Kraut, Swiss Cheese,
Thousand Island, Marble Rye
$17

BLACKENED CHICKEN MAC & CHEESE
Spiced Chicken Breast,
Cavatappi Pasta, Scallion,
House Cheese Sauce
$24

HOT & SPICY CHICKEN
Blackened Chicken Breast,
Tomato, Shredded Iceberg,
Chipotle Dijonnaisse, Spicy Pickles,
Pepper Jack Cheese, Brioche Bun
$18

DESSERTS

SEASONAL HOUSE-MADE
CHEESECAKE
$12

LOCAL WALRUS SORBET
1 Scoop **$5**, 2 Scoops **$8**

CHEF JOHN'S WORLD FAMOUS
KEY LIME PIE
$12

Follow Meeker's

LOCALLY CHURNED
WALRUS ICE CREAM
1 Scoop **$5**, 2 Scoops **$8**

CARROT CAKE
$12

CHOCOLATE MOUSSE
$12

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