

Limited Dinner Menu 2018

SOUP DU JOUR CUP 5 BOWL 8

MADE FRESH DAILY, ASK YOUR SERVER FOR TODAY'S SPECIAL

FRENCH ONION SOUP 9

MADE IN HOUSE USING SWEET ONION, FRESH TOMATO, HERB FOCACCIA & SWISS CHEESE

TOMATO BRUSCHETTA 10

TOMATO, RED ONION & BASIL SET ON A CRUSTINI WITH OLIVE OIL & BALSAMIC REDUCTION

CRAB CAKES 13

SET WITH ARUGULA & CILANTRO AIOLI

TOSSED CAESAR SALAD SIDE 7 FULL 10

TOSSED WITH GARLIC CROUTONS & SHAVED PARMESAN. ADD CHICKEN OR SHRIMP 6

QUINOA ARUGULA SALAD 15 **GF**

WHOLESOME QUINOA TOSSED WITH BABY ARUGULA, GALA APPLES, RED ONION, SUN DRIED TOMATO, PINE NUTS, TOPPED WITH FETA CHEESE & GRILLED ASPARAGUS, WITH CRANBERRY VINAIGRETTE

LOFT HOUSE SALAD 12 **GF**

MIXED GREENS, JULIENNE VEGETABLES, TOASTED ALMONDS, FETA CHEESE, SUNDRIED CRANBERRIES & BALSAMIC VINAIGRETTE

CHICKEN SANDWICH 17

GRILLED CHICKEN BREAST TOPPED WITH PROSCIUTTO, ROASTED RED PEPPER, PROVOLONE CHEESE, AND PESTO MAYONNAISE ON HERB KAISER BUN

PLAIN BURGER 12 **DF**

100% PRIME RIB BURGER WITH MAYO, LETTUCE, TOMATO & RED ONION. ADD BACON 2 CARAMELIZED ONIONS 2 CHEESE 2

MEADOW GARDENS BURGER 17

100% PRIME RIB, BURGER FIRE GRILLED & SET WITH BACON, CARAMELIZED ONIONS & CHEDDAR

PAN ROASTED CHICKEN BREAST 22

MASHED POTATO, STEAMED VEGETABLES & GRAINY MUSTARD JUS

PRAWN & SCALLOP LINGUINI 24

SEARED PRAWNS & SCALLOPS TOSSED IN LINGUINI WITH DICED TOMATOES & LEMON DILL CREAM

8OZ PAN SEARED COHO SALMON 23 **GF**

WILD SALMON WITH RICE PILAF, DILL CREAM SAUCE & STEAMED VEGETABLES

10OZ LOFT SIGNATURE NEW YORK STEAK & GARLIC PRAWNS 30

GRILLED TO YOUR LIKING & SERVED WITH MASHED POTATOES & GRILLED VEGETABLES

TORTELLINI ALFREDO 17

HEAVY CREAM & PARMESAN CHEESE

SPAGHETTI BOLOGNESE 17 **DF**

GROUND BEEF WITH TOMATOES & GARLIC

SOME OF OUR DISHES MAY CONTAIN NUTS OR NUT PRODUCTS, ANY QUESTIONS PLEASE ASK YOUR SERVER. ADD \$1.50 FOR SPLIT PLATES. ALL HANDHELDS INCLUDE FRIES, GREEN SALAD OR SOUP

GLUTEN FREE ITEMS



DAIRY FREE ITEMS

