

soups

CLAM CHOWDER | 4 / 7

boston chowder

DAILY | 4 / 7

chef's choice, ask your server

to share

SPICY CAULIFLOWER | 9

hummus, sriracha mayo

GARLIC FRIES | 9

thin cut, parmigiano reggiano, chipotle

SWEET POTATO FRIES | 9

plank cut, chipotle mayo

BEEF CARPACCIO | 13

rare beef, arugula, truffle aioli, parmesan

SEARED OCTOPUS | 13

crispy kennebec, garlic aioli, herb vinaigrette

ITALIAN MEATBALLS | 11

pork and beef, tomato sauce, mozzarella

LEMON GARLIC PRAWNS | 13

black tiger prawns, cream sauce, parmesan

CRISPY FISH TACOS | 14

battered pacific cod, cabbage slaw, onions, spicy avocado yogurt, cilantro

CHICKEN WINGS | 11

honey garlic, teriyaki, salt and pepper, hot sauce, bbq

CALAMARI | 13

loligo squid, house tzatziki

SPINACH & ARTICHOKE DIP | 12

cream cheese, parmesan, naan bread

CHICKEN STRIPS | 12

breaded chicken tenders, thin cut fries

NACHOS | 15

jalapenos, tomatoes, olives, onions, salsa & sour cream

gauacamole + 3

chicken + 5

modifications, extras, sides and splits are subject to additional charge.

burgers

PRIME RIB BURGER | 16

brioche bun, arugula, sundried tomato pesto, avocado, smoked mozzarella, thin cut fries

CHICKEN BACON BRIE BURGER | 16

brioche bun, grilled chicken breast, bacon apple jam, brie cheese, lettuce, tomato, onion, thin cut fries

BLACKBEAN VEGGIE BURGER | 15

brioche bun, avocado, lettuce, tomato, onion, sweet potato fries

CRISPY FISH BURGER | 15

breaded pollock, focaccia bun, spicy mayo, arugula, thin cut fries

featured cuts

all canadian premium cuts of beef

10 OZ PRIME RIB | 27

'AAA' rib eye, mashed potatoes, au jus

8 OZ NEW YORK STRIPLOIN | 26

lemon herb butter, mushrooms, thin cut fries

8 OZ SIRLOIN & PRAWNS | 24

mashed potatoes, garlic prawns, chimichurri
- served medium rare

fresh greens

COBB SALAD | 15

market greens, roasted chicken breast, shredded bacon, avocado, egg, blue cheese, ranch

COUNTRY MEADOWS SALAD | 12

market greens, tomatoes, cashews, carrot, cranberries, capriny goat cheese, house balsamic

BEET & GOAT CHEESE | 13

market greens, capriny goat cheese, toasted walnuts, sherry vinaigrette

LONELY CAESAR | 12

romaine, parmesan, seasoned croutons

grilled chicken breast + 5

grilled salmon + 6

garlic prawns + 6

Country Meadows sources seasonal and local produce from Richmond Country Farms. We also proudly support sustainable seafood.

entrees

FISH & CHIPS | 15

beer battered pacific cod, coleslaw, tartar

SEAFOOD LINGUINE | 18

tomato cream sauce, parmesan

CONFIT CHICKEN SPAGHETTINI | 17

crispy chicken leg, marinara sauce, parmigiano reggiano

BUTTER CHICKEN | 16

tandoori seasoned chicken, jasmine rice, mango chutney, papadum

RED THAI SALMON | 22

pan seared sockeye salmon, jasmine rice, red coconut curry sauce

PAN SEARED LINGCOD | 26

charred greens, yam puree, exotic mushrooms

BUTTERNUT SQUASH RAVIOLI | 17

herb butter, winter squash, parmigiano reggiano

add prawns + 6

to finish

APPLE PIE A LA MODE | 7

ice cream, caramel, pecan crumble

NEW YORK CHEESE CAKE | 6

berry compote

CHOCOLATE ERUPTION | 9

chocolate heaven

CARROT CAKE | 8

spiced carrot, cream cheese icing, walnuts

Ask your server about our wines!

We are a fourth generation farm family deeply rooted in Richmond, B.C. since 1919. Currently cultivating over 300 acres of mixed crops, we have decided to branch out and hop on the wine wagon.