

soups

SEAFOOD CHOWDER

Daily mix of seafood in a rich white chowder 4 / 7

SOUP OF THE DAY

Chef's choice, ask your server 4 / 7

starters

LEMON GARLIC PRAWNS

Black tiger prawns in a lemon garlic cream sauce, topped with Parmesan. Garlic toast 13

CRISPY CALAMARI

Lightly floured Loligo squid with house tzatziki 12

CREAMY SPINACH & ARTICHOKE DIP

Baked cream cheese dip topped with Parmesan. Naan bread 11

SWEET POTATO FRIES

Crispy home-style sweet potato fries. Chipotle mayo 8

GARLIC FRIES

Thin cut, crispy fries topped with freshly grated Parmesan. Chipotle mayo 9

CHICKEN WINGS

Dozen wings tossed in a choice of honey garlic, teriyaki, salt and pepper, BBQ or hot sauce 10½

POTATO SKINS

Crispy baked potato shells stuffed with bacon, tomatoes and green onions. Topped with shredded cheese blend 10½

NACHOS GRANDE

Corn tortilla chips piled high with shredded cheese blend, jalapeños, olives, tomatoes and green onions. Served with sour cream and salsa 14

beef 5 guacamole 2

COUNTRY SLIDERS

Thinly sliced 'AAA' prime rib beef and horseradish mayo on three mini slider buns 12

We use HiLo "non-GMO" canola oil in our fryers
Modifications, extras, sides and splits are subject to additional charge

entrées

RED THAI CURRY SALMON

Pan seared wild B.C. Sockeye salmon served on jasmine rice with oriental vegetables and a coconut curry sauce 19

CHICKEN PARMESAN

Panko-crusted chicken breast baked with house tomato sauce and Parmesan cheese. Served with potatoes and seasonal vegetables 18

FISH & CHIPS

Two pieces of beer battered Pacific cod. Served with coleslaw, fries and tartar sauce 15

ROOSTER STRIPS

Crisp chicken tenders served with fries and a choice of honey mustard or plum sauce 11

featured cuts

all sterling silver premium beef cuts served with seasonal vegetables, potatoes and au jus

'AAA' PRIME RIB 8oz/10oz 20 / 24

8oz 'AAA' NEW YORK STRIPLOIN 19½

fresh greens

COUNTRY MEADOWS SALAD

Mixed greens topped with tomatoes, carrots, cashews, cranberries and Capriny goat cheese. House balsamic vinaigrette 10

CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed in Caesar dressing. Topped with shaved Parmesan and seasoned croutons 10

BEET & GOAT CHEESE SALAD

Mixed greens and slow cooked beets dressed in sherry vinaigrette. Topped with Capriny goat cheese and toasted walnuts 13

SALMON SALAD

Grilled wild B.C Sockeye salmon over a tossed salad of mixed greens, cucumbers, tomatoes, onions and topped with potato crisps. Dressed with a light citrus vinaigrette 16

add ons

GRILLED CHICKEN BREAST 5 GRILLED SOCKEYE SALMON 6
ATLANTIC BABY SHRIMP 5 GARLIC TIGER PRAWNS 6

pastas & bowls

SEAFOOD LINGUINE

Mixed seafood and vegetables tossed with noodles in a creamy tomato sauce, topped with Parmesan. 16
Garlic toast

SEAFOOD STIR FRY

Sautéed seasonal vegetables in a light teriyaki sauce, 16
topped with cashews and fresh bean sprouts.
Over jasmine rice

BUTTER CHICKEN

Indian chicken curry on jasmine rice with mango 15
chutney and papadum

FETTUCCINE ALFREDO

Grilled Cajun chicken breast on creamy fettuccine 14½
pasta. Served with garlic toast

WOR WONTON

Pork and shrimp wontons, tiger prawns, BBQ pork, 14
boiled egg and egg noodles in our house miso broth.
Topped with bean sprouts

CHICKEN PAD THAI

Sautéed fresh vegetables with egg noodles tossed in a 15
traditional pad Thai sauce. Topped with crushed
peanuts

burgers

All burgers are topped with fresh lettuce, tomatoes,
onions and pickles. Served with fries or salad

substitute yam fries, soup or Caesar salad 1½

FULLY LOADED MEADOWS BURGER

Grilled 'AAA' pure prime rib beef burger, topped with 13
smoked bacon, Canadian Cheddar cheese and sautéed
mushrooms

MANGO TANGO CHICKEN BURGER

Grilled chicken breast with Swiss cheese, mayonnaise 13
and savory mango chutney

SOUTHWEST BLACK BEAN BURGER

Vegetarian black bean patty with Pepper Jack cheese 12
and guacamole

WILD SALMON BURGER

Grilled wild B.C. Sockeye salmon and lemon-caper 14
mayo



Country Meadows sources seasonal local produce from
Richmond Country Farm Market. We also proudly serve
Ocean Wise seafood

All applicable taxes extra