

MERIDIANS BREAKFAST

Monday-Saturday | 7:00-11:00 AM

Sunday | 7:00 AM-2:00 PM

BREAKFAST FAVORITES

Served with your choice of griddled yukon potatoes, steamed rice, or fresh fruit along with your choice of toast (whole wheat, sourdough, traditional corn rye, or english muffin).

The 2 / Two / Too | 8.5 🌱

2 eggs, two bacon, and sausage too!

The Big Ol' Breakfast | 9.25 🌱

Two eggs and a grilled thick-cut ham steak.

OMELET OR SCRAMBLE

Served with your choice of griddled yukon potatoes, steamed rice, or fresh fruit along with your choice of toast (whole wheat, sourdough, traditional corn rye, or english muffin).

Mile High Denver | 9.25 🌱

Ham, cheddar cheese, peppers, and onions.

Ferrari Ranch | 10.5 🌱

Bacon, sausage, cheese, tomatoes, and scallions.

Farms of the Foothill | 10.75 🌱 🌱

Roasted vegetables, tomatoes, and chevre cheese.

Mountain Joe's | 8.75 🌱

Ground Beef, melted cheese, spinach, and onions.

FROM THE GRIDDLE

Buttermilk Pancakes | 7 🌱

Two large fluffy pancakes served with butter and syrup.

Croissant Almandine | 9.25 🌱

Sliced croissant, dipped in almond custard, fried golden, and topped with toasted almonds.

Traditional French Toast | 8.5 🌱

Thick cut texas toast, dipped in traditional custard, fried golden, and topped with powdered sugar.

MERIDIANS SPECIALTIES

Huevos Rancheros | 9.5 🌱 🌱

Chorizo, roasted chile, and black beans, topped with two eggs. Served with corn tortillas, roasted pepper sauce, and sour cream.

Hawaiian Style Loco Moco | 13 🌱

Steamed rice topped with a burger patty, two eggs, and brown gravy.

Pastrami Hash & Eggs | 10.25 🌱

Housemade pastrami hash served with two eggs.

QUICK FARE FAVORITES

Chorizo Burrito | 9.25

Flour tortilla stuffed with three eggs, chorizo, black beans, tomatoes, and cheese.

Breakfast Sandwich | 8.5

Two soft fried eggs, bacon, melty provolone cheese, and tomato on toasted sourdough.

Oatmeal & More | 8 🌱 🌱

Bowl of oatmeal, served with raisins, walnuts, brown sugar, and butter.

BREAKFAST BASICS

Toast or English Muffin | 1.5 🌱

Fresh Fruit | 4 🌱 🌱

Griddled Yukon Potatoes | 1.5 🌱 🌱

Steamed Jasmine Rice | 1.5 🌱 🌱

Applewood Smoked Bacon | 2.5 🌱

Sausage Links | 1.75 🌱

Hamburger Patty | 5 🌱

🌱 Vegetarian | 🌱 Gluten Free | 🌱 Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. † Contains nuts.

PROUDLY FEATURING



SHAREABLES

Mezze Plate | 14

Trio of hummus (traditional, roasted pepper, and cilantro-lemon), served with seasoned pita chips, and marinated olives.

Zucchini Crisps | 9

Golden fried parmesan-panko breaded fresh zucchini, drizzled with pesto and served with avocado aioli.

Stacked Nachos | 10

Tortilla chips smothered with cheese sauce and seasoned black beans. Topped with tomatoes, sour cream, salsa, and guacamole.

SOUP & SALADS

Add Grilled Chicken: +5 Add Seared Salmon: +9
Add Herbed Bay Shrimp: +8

Minestrone Soup | 5 CUP / 8 BOWL

Soup & Salad | 10.5

Cup of Minestrone Soup and choice of Caesar, Orchard Apple, or House Salad.

Lodge Caesar Salad | 7

Romaine with parmesan and herbed croutons. Served with caesar dressing.*

Shrimp Louis | 14

Iceberg lettuce topped with herb marinated bay shrimp, hardboiled egg, tomato, cucumber, and olives. Served with thousand island dressing.

SANDWICHES & WRAPS

Served with battered fries, coleslaw, red potato salad, or house salad. Sub sweet potato fries or cup of soup: +2

Grilled Chicken Sandwich | 14

Chicken breast, bacon, lettuce, tomato, and avocado-mayo on a ciabatta roll.

19th Hole Club | 16

Turkey, ham, bacon, lettuce, tomato, and avocado-mayo layered between three slices of toasted sourdough.

Classic Reuben Sandwich | 15

Shaved corned beef, melted swiss cheese, sauerkraut, and thousand island dressing on griddled corn rye.

Calamari Strips | 13

Strips of calamari steaks, lemon, and onion breaded and golden fried. Served with roasted pepper aioli.

Pepperfin Ahi Tuna | 11

Rare-seared sesame crusted ahi tuna sliced and served with jalapeño and ponzu sauce.

Rice Paper Shrimp | 12

Golden fried and served with cilantro lime slaw, and sweet chili aioli sauce.

Spinach Artichoke Dip | 9

Creamy dip served hot with a parmesan crust and tortilla chips.

Orchard Apple Salad | 8

Shaved romaine with apples, goat cheese crumbles, grapes, and candied walnuts. Served with fuji apple dressing.†

Pan Asian Chicken Salad | 14

Shaved cabbage and romaine topped with grilled chicken, red bell pepper, cucumber, wonton crisps, mandarin oranges and toasted almonds. Served with sweet ginger soy vinaigrette †

Taco Salad | 19

Iceberg lettuce topped with seasoned ground beef, pepper jack cheese, diced onion, tomato, sour cream, salsa, and cheesy tortilla chips. Served with creamy avocado-ranch dressing.

Smokey Tri Tip Dip | 16

Shaved smoked tri tip smothered with caramelized onions and provolone on a hoagie roll. Served with natural jus.

Crispy Buffalo Chicken Wrap | 13.5

Chicken tenders tossed with spiced buffalo sauce, hardboiled egg, blue cheese, romaine, tomato, and diced cucumber wrapped in a spinach tortilla.

Veggie Wrap | 11

Roasted peppers and squash, avocado, spinach, tomato, red onion, and everything bagel-seasoned cream cheese wrapped in a spinach tortilla.

MEAT & SEAFOOD

Meridians Lemon Caper Chicken | 16

Pan seared panko-crusted chicken cutlet topped with caper beurre blanc sauce. Served with mashed potatoes and seasonal vegetables.

Mediterranean Chicken Thighs | 21

Slow braised chicken thighs with artichoke hearts, kalamata olives, tomatoes, and shallots. Butter basted and served with warm orzo and vegetables.

Bacon Seared Liver and Onions | 14

Pan seared beef liver smothered with caramelized onions and bacon. Served with mashed potatoes and vegetables.

Seared Salmon | 22 🌱

Seared 7oz Atlantic salmon fillet topped with lemon-zested dill compound butter. Served with steamed jasmine rice and seasonal vegetables.

Pork Cutlets | 16

Lightly floured pork cutlets pan seared and topped with caramelized onion and apples. Served with polenta and vegetables.

Petite Strip Steak | 25 🌱

8oz Certified Angus™ strip steak topped with mushroom hunter sauce. Served with mashed potatoes and vegetables*

FOR YOUR SWEET TOOTH

Seasonal Cheesecake | 9

Traditional vanilla cheesecake topped with seasonal compote. Ask your server for details.

Flourless Chocolate Torte | 9.5 🌱

Presented with raspberry puree, whipped cream, and chocolate shavings.

Vanilla Bean Creme Brulee | 9 🌱

Sweet vanilla custard, with a torched sugar crust, and fresh berries.

Rotating Seasonal Dessert

Featuring fresh ingredients and classic techniques. Ask your server for details.

FAN FAVORITES

Meridians Cheeseburger | 15

Half-pound Harris Ranch® Certified Angus™ burger with cheddar cheese, lettuce, tomato, onion, and thousand island on a brioche bun. Served with your choice of side.*

Sub Turkey Burger: +1

Sub Beyond® Plant Based Burger: +2.5

Meridians Fish & Chips | 16

Golden fried panko-crusted cod served with fries, coleslaw, and tartar sauce.

Boneless Tenders & Fries | 13

Golden fried breaded boneless chicken tenders served with fries, coleslaw, and ranch.

PASTA

Chicken Fettuccine Alfredo | 16

Fettuccine tossed with sliced grilled chicken, tender fresh broccoli, and garlic-parmesan cream sauce.

Tri-Cheese Tortellini | 17

Cheese tortellini tossed with garlic, spinach, sundried tomato, and basil pesto cream sauce.

Roasted Salmon Rigatoni | 18

Large tubed pasta tossed with flaked roasted salmon, charred grape tomatoes, and roasted pepper pesto. Topped with peppered ricotta.



🌱 Vegetarian | 🌾 Gluten Free | 🍆 Vegan

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DRINKS

DRAFT BEER

Domestic Pint | Pitcher

Bud Light 5.5 | 20

Craft & Import

Farmers Valle Lager. 6 | 22

Fort Rock Brown Ale 6.5 | 24

Revision IPA..... 7 | 26

BOTTLES & CANS

Domestic

Angry Orchard 5

Blue Moon 7

Bud Light 5

Budweiser 5

Coors..... 5

Coors Light 5

Michelob Ultra..... 5.5

Miller Light..... 5.5

Craft & Import

Corona..... 7

Firestone Walker 805 8

Guinness..... 7

Heineken 00..... 5.5

Knee Deep Breaking Bud. 9.75

Knee Deep Tahoe Blue ... 9.75

Modelo Especial..... 7

Negra Modelo 7

Sierra Nevada 7.5

Stella Artois 7

Hard Seltzer

White Claw..... 10

Ask Server for Flavors

Ready to Drink

The Finnish Long Drink 7

Long Drink Zero 7

Long Drink Strong 7.75

SPECIALTY COCKTAILS

Sir Walter Sangria | 10

Red wine, apricot, peach, watermelon, and raspberry liqueur, orange juice, and Sprite.

Martini Classico | 12

Grey Goose Vodka or Hendricks Gin.

OC Ol' Fashion | 12

Bulleit Bourbon, orange, Angostura Bitters and simple syrup.

Mai Tai | 11

Bacardi Rum, pineapple, orange juice, grenadine, and a float of Myers Rum.

Meridi-Rita | 12

El Jimador Silver Tequila, sweet & sour, lime and a float of Grand Marnier.

Lincoln Mule | 11

Tito's Vodka, lime juice, Bundaberg Ginger Beer.

Bourbon Sour | 12

Buffalo Trace Bourbon, lemon juice, and simple syrup

Razzberry Lemondrop | 12

Absolut Vodka, Chambord, lemon juice, and simple syrup.

Queen Marianne Press | 13

Empress Gin, St. Germain, Fever Tree Tonic, lime juice, and a rosemary sprig.

Peach Drop | 12

360 Peach Vodka, triple sec, orange, lime, and simple syrup.

Orchard Bellini | 11

360 Peach Vodka, peach, lime, and bubbles.

NON-ALCOHOLIC

Refillable Soft Drinks | 3.5

Coca-Cola, Diet Coke, Mr. Pibb, Sprite, and Minute Maid Lite Zero Sugar Lemonade

Iced Tea | 3.5

Freshly brewed blended black tea.

Add Mango, Strawberry, Raspberry,
or Kiwi Flavoring: +.5

Vaneli's Handcrafted Coffee | 3

Locally roasted in Rocklin. Featuring "Monster Italian" Regular and "Black Pearl" Decaf.

Assorted Hot Tea | 3

Variety of flavored and traditional tea bags.

WINE LIST

WHITE

		6 oz	9 oz	Bottle
J. Lohr Bay Mist White Riesling	Monterey, 2021	6.5	9.75	25
Edna Valley Pinot Grigio	California, 2018	8	12	31
Murphy Goode Sauvignon Blanc	North Coast, 2019	6.5	9.75	25
Rombauer Sauvignon Blanc	Napa/Sonoma, 2021			54
Ferrari-Carano Fume Blanc	Sonoma County, 2021	8	12	31
Edna Valley Chardonnay	Central Coast, 2020	8	12	31
Kendal Jackson Chardonnay	California, 2020			38
Michael David Chardonnay	Lodi, 2019	11	16	39
Rombauer Chardonnay	Carneros, 2021	16	20	64
Vista Point Chardonnay	California, NV	5.75	7.75	22

ROSE

		6 oz	9 oz	Bottle
Band of Roses Rose	Washington, 2019	6.5	9.75	25
Murphy Goode Rose	California, 2021	8	12	31

RED

		6 oz	9 oz	Bottle
Caramel Road Pinot Noir	Monterey, 2018	8	12	31
J Vineyards Pinot Noir	California, 2019	9	12.5	35
J. Lohr Los Osos Merlot	Paso Robles, 2019	8	12	31
Michael David Zinfandel	Lodi, 2018	8	12	31
Rombauer Zinfandel	California, 2019			64
Terra D'Oro Zinfandel	Amador County 2018	8	12	31
Bonanza Cabernet Sauvignon	California, NV	10	15	39
J. Lohr Hilltop Cabernet Sauvignon	Paso Robles, 2019			50
Kendall Jackson Vintner's Reserve Cabernet	Sonoma County, 2018			39
Silver Oak Cabernet Sauvignon	Alexander Valley, 2017			95
Silver Palm Cabernet Sauvignon	California, 2019	9	12.5	35

SPARKLING

		187 mL Bottle	750 mL Bottle
JP Chenet Brut	France	10	25
Cupcake Prosecco	Italy	10	
J Vineyards California Cuvee	California		48
Chandon Garden Spritz	Argentina	12	