



# MERIDIAN 98

*Locally Sourced Farm to Fork Texas Fare  
Offered Daily from 4pm-10pm*

## SHARABLE

**BACON WRAPPED GULF SHRIMP \$18**  
*Crispy Jalapenos/ Brûlée Grapefruit/  
Maple Gastrique/ Honeycomb*

**BACON WRAPPED JALAPENO QUAIL  
POPPERS \$20**  
*Bacon/ Quail/ Jalapeno*

**TEXAS MEAT & CHEESE CHARCUTERIE \$24**  
*Pickles/ Preserves/ Texas Toast*

**DIP TRIO \$14**  
*Roasted Green Chili Queso/ Guacamole/  
Fire Roasted Salsa*

**TRADITIONAL GUACAMOLE \$10**  
*Avocado/ Lime/ Jalapeno/ Onion/  
Tortilla Chips*

**LOADED FRENCH FRIES \$10**  
*Cheddar Cheese/ Bacon/ Jalapeno/  
Red Onion*

**ANTELOPE BBQ MEATBALLS \$18**  
*Beef/ Fennel/ Onion/ Honey BBQ Sauce*

**CHARRED BACON HONEY BRUSSELS \$12**  
*Bacon/ Honey/ Brussel Sprouts*

**BRAISED MUSHROOMS \$12**  
*Thyme & Beef Demi Glaze/ Goat Cheese/  
Balsamic Reduction*

**ANTELOPE CHILI BLACK BEAN DIP \$14**  
*Antelope/ Jalapeno/ Onion/ Chipotles/  
Chilis/ Black Bean Puree/ Cheddar Cheese*

**MUSHROOM RAVIOLI W/ BELL PEPPER  
SAUCE \$15**  
*Mushroom Ravioli/  
Bell Pepper Cream Sauce*

## SALADS

**EVERYTHING WEDGE SALAD \$14**  
*Ranch/ Everything Bagel Seasoning/ Cherry  
Tomatoes/ Dill/ Bacon*

**GARDEN SALAD \$14**  
*Citrus Vinaigrette/ Shaved Watermelon  
Radish/ Arugula/ Pecans/ Apple*

## SLIDERS

**PULLED PORK SLIDERS \$16**  
*Garlic Aioli/ Pickles*

**FRIED CHICKEN SLIDERS \$16**  
*Texas Jalapeno Coleslaw/ Pickles/  
Jalapeno Aioli*

**BURGER SLIDERS \$18**  
*Lettuce/ Tomato/ Onion/ Garlic Aioli*

**ANTELOPE PATTY MELT \$20**  
*Grilled Onions/ Thousand Island/ Provolone*

## KIDS

**44 FARM HOT DOG \$8**  
**FRIED CHICKEN STRIPS \$8**  
**PEANUT BUTTER & JELLY \$8**  
**CHEESE QUESADILLA \$8**  
**CLASSIC GRILLED CHEESE \$8**

*Served with French Fries*

## FLATBREADS

**TRADITIONAL FLATBREAD \$15**  
*Herbed Tomato Sauce/ Mozzarella/  
Pepperoni/ Peppers/ Mushrooms*

**BLACK BEAN CHICKEN FLATBREAD \$16**  
*Herbed Tomato Sauce/ Braised Chicken/  
Onion/ Bell Pepper/ Jalapeno Aioli/ Cheddar*

## TACOS

**BLACKENED FISH TACOS \$12/\$16**  
*Mahi Mahi/ Jalapeno Coleslaw/ Salsa Verde/  
Corn Tortillas*

**CARNE TACOS \$14/\$18**  
*Flank Steak/ Asadero Cheese/ Charred  
Peppers & Onions/ Flour Tortillas*

**CHICKEN TACOS \$12/\$16**  
*Guacamole/ Cotija Cheese/ Pico De Gallo/  
Corn Tortillas*

**MUSHROOM LETTUCE WRAP \$12/\$14**  
*Pico De Gallo/ Salsa Verde/  
Sautéed Mushroom*

## DESSERTS

**BROWNIE AL LA MODE \$10**  
*Vanilla Ice Cream/ Caramel Bourbon Glaze*

**CRÈME BRÛLÉE RASPBERRY MOUSSE \$12**  
*Berry Powder/ Raspberry Sauce*

**\*Automatic gratuity on parties of 6 or more\***  
Please note that consuming raw or undercooked meats,  
seafood, shellfish, or eggs may increase your risk of  
foodborne illness.

All food products are seasonal & locally sourced from  
Texas farmers & fishermen by the direction of Executive  
Chef Patrick Newman & the team of culinary artists