

THE MEATING HOUSE RESTAURANT

A unique steakhouse with old world charm and comfort

OUR LIMITED MENU OFFERINGS DURING CORONAVIRUS OUTBREAK FOR TAKEOUT ONLY

PLEASE CALL 30 MIN PRIOR TO PICK-UP FOR ORDERING AND ITEM AVAILABILITY.
ALSO HAVE PAYMENT INFORMATION AVAILABLE.

APPETIZERS:

SHRIMP COCKTAIL – Gulf shrimp poached in our special broth and chilled with lemon wedge 9.95
CLAMS CASINO – Traditional recipe of peppers, onions, and bacon over six half shell clams 10.95
OYSTERS ROCKEFELLER – Louisiana gulf oysters with spinach and Anisette cream sauce 10.95
BAKED BRIE EN CROUTE – Baked Brie cheese in phyllo dough with raspberry Merlot sauce 12.95
BAKED FRENCH ONION SOUP – Carmelized onions in a sweet, hearty beef broth with cheese 4.95

SALADS:

CAESAR SALADS – Romaine leaves tossed in our own Caesar dressing with Asiago cheese

Chicken 10.95 Salmon 12.95 Sirloin Steak 14.95

SEAFOOD SALAD

Lump crabmeat, gulf shrimp, dry sea scallops over assorted greens 22.95 with 4oz. lobster tail 29.95

LIGHT ENTREES:

BURGER PLATTERS - Choice of - 8oz. ground chuck, 6oz. chicken breast cutlet, 6oz. turkey patty

Served on Brioche roll with choice of cheese, fresh cut fries, lettuce, tomato, and pickle 11.95

CHICKEN VINAIGRETTE – Grilled chicken cutlet, vegetable medley, and choice of potato 12.95

BARNYARD BASKET – Deep fried breaded chicken tenderloins with house cut fries 10.95

BEEF AND BACON MEATLOAF – Served with vegetable medley, and choice of potato 14.95

ENTREES:

PARMESAN HADDOCK – Baked Haddock with a Parmesan crumb crust 19.95

PRETZEL SALMON – Norwegian salmon with a honey mustard pretzel crust 22.95

BROILED NEW BEDFORD SEA SCALLOPS – Served with lemon butter 22.95

CHICKEN AND CRAB PICATTA – Sautéed with lump crabmeat in a lemon caper sauce 22.95

CHICKEN MARSALA – Sautéed with button mushrooms in a Marsala wine brown sauce 19.95

CHICKEN ALFREDO – Sautéed chicken in an asiago cheese cream sauce over Sacchetti pasta 19.95

NEW YORK STRIP STEAK – Charbroiled 12oz. steak with beer battered onion ring garni 26.95

FILET MIGNON – Twin 4oz. filets over Bordelaise sauce with slab bacon and mushroom 26.95

DELMONICO STEAK – Thick cut 16oz. boneless rib steak with mushroom peppercorn sauce 28.95

NEW ZEALAND LAMB RACK – Roasted with Dijon mustard crumb crust cut into thick chops 28.95

VEAL MARSALA – Sautéed veal scaloppini in a Marsala wine brown sauce with mushrooms 19.95

ENTREES SERVED WITH HOUSE SALAD, VEGETABLE MEDLEY AND CHOICE OF POTATO

**** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS***

10 Freedom Rd., Drums, Pa. 570-788-5927