

THE MEATING HOUSE RESTAURANT

A unique steakhouse with old world charm and comfort

PLAN AHEAD NOW!! FOR YOU AND “THE MEATING HOUSE”

MOTHERS’S DAY - SUNDAY, MAY 10th

**SERVING TAKE OUT AND CURBSIDE DINNERS FROM NOON- 4: 00 PM
TO ENSURE AVAILABILITY, PLEASE PLACE ORDERS BY SAT – MAY 9th**

APPETIZERS:

- PORTABELLA MUSHROOM FRIES – Deep fried Panko breaded with Ranch dipping sauce 9.95
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 topped with spinach and Anisette cream 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

ENTREES:

- PARMESEAN HADDOCK – Baked Haddock topped with a savory cheese crumb crust 19.95
PRETZEL SALMON – 8 oz. Norwegian salmon finished with a honey mustard pretzel crust 22.95
NEW ZEALAND ORANGE ROUGHY – Broiled Pacific whitefish finished with a lemon butter 22.95
SCALLOP & CRAB MORNAY – Sautéed scallops and lump crabmeat in Asiago wine sauce 26.95
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
PRIME RIB AU JUS- 12 oz. slice of slow roasted boneless rib with a creamy horsey sauce 24.95
FILET MIGNON – Twin 4oz. filets over Bordelaise sauce with slab bacon and mushroom 26.95
PORK SCHNITZEL – Twin pan-fried Panko breaded pork loin filets with a lemon caper sauce 19.95
NEW ZEALAND LAMB RACK – Roasted with Dijon mustard crumb crust cut into thick chops 28.95
VEAL DIJON - Sautéed veal scaloppini with button mushrooms in a tarragon Dijon cream sauce 22.95

ENTREES SERVED WITH HOUSE SALAD, VEGETABLE MEDLEY AND WILD RICE PILAF

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

DESSERTS:

- PEANUT BUTTER PIE
CREAMY NY STYLE CHEESECAKE
ITALIAN LEMON CREAM LAYER CAKE

ALSO, DON'T FORGET FATHER'S DAY - SUNDAY, JUNE 21ST!!!!
FREEDOM RD., DRUMS, PA. 570-788-5927