

# THE MEATING HOUSE RESTAURANT

*"A unique steak and seafood house with old world charm and comfort"*

## APPETIZERS:

FRIED CALAMARI, RI STYLE – Finished with a spicy tomato, pepper, and onion blend	10.95
SHRIMP COCKTAIL – Jumbo Gulf shrimp poached in our special broth with lemon wedge	12.95
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
Add – Grilled onions, sauteed mushrooms, slab bacon, roasted red peppers, hot peppers	.95ea.
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
NEW ENGLAND FISH 'N CHIPS – Fried beer battered cod with fresh cut fries, tartar sauce	15.95

## 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	24.95
CHICKEN AND CRAB PICATTA – Sauteed with lump crabmeat in a lemon caper sauce	22.95
CHICKEN MARSALA – Sauteed with button mushrooms in a Marsala wine brown sauce	19.95
CHICKEN ALFREDO – Sauteed 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 – Sauteed 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 FOODBORNE ILLNESS"*

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