

THE MEATING HOUSE RESTAURANT

“A unique steak and seafood house with old world charm and comfort”

APPETIZERS:

SHRIMP COCKTAIL – JUMBO GULF SHRIMP POACHED IN OUR SPECIAL BROTH, ZESTY SAUCE	12.95
RHODE ISLAND CALAMARI – DEEP FRIED RINGS FINISHED WITH A SPICY TOMATO PEPPER SAUCE	12.95
CLAMS CASINO – TRADITIONAL RECIPE OF PEPPERS, ONIONS, AND BACON OVER SIX HALF SHELL CLAMS	12.95
CAJUN SHRIMP – PAN SEARED JUMBO GULF SHRIMP IN A CAJUN SPICED OLIVE OIL IN CASSEROLE	12.95
OYSTERS ROCKEFELLER – LOUISIANA GULF OYSTERS WITH SPINACH AND ANISETTE CREAM SAUCE	12.95
BATTERED DUCK WINGS - HALF DOZEN DEEP FRIED WINGS, ORANGE GINGER DIPPING SAUCE	12.95
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	5.95
*LOUISIANA GULF OYSTERS – FRESHLY SHUCKED ON THE HALF SHELL HALF DOZEN	12.95 DOZEN 24.95
*STEAMER BUCKET – ONE DOZEN ATLANTIC MIDDLE NECK CLAMS WITH SALTINES AND BUTTER	12.95

***BASED ON MARKET AVAILABILITY**
SOUP DU JOUR CUP 3.50 BOWL 5.95

SALADS:

CAESAR SALADS – ROMAINE LEAVES TOSSED IN OUR OWN CAESAR DRESSING WITH ASIAGO CHEESE
CHICKEN 12.95 SALMON 14.95 SHRIMP 14.95 SIRLOIN STEAK 14.95

SEAFOOD SALAD

LUMP CRABMEAT, GULF SHRIMP, DRY SEA SCALLOPS OVER ASSORTED GREENS 24.95 ADD 4oz.LOBSTER TAIL 32.95

LIGHT ENTREES:

BURGER PLATTERS –CHOICE OF 8oz GROUND CHUCK , 6oz CHICKEN CUTLET, 6oz TURKEY PATTY	12.95
SERVED ON BRIOCHE ROLL WITH CHOICE OF CHEESE, FRESH CUT FRIES, LETTUCE, TOMATO, AND PICKLE	
ADD – SLAB BACON, GRILLED ONIONS, MUSHROOMS, ROAST RED PEPPERS .95 ea	
CHICKEN VINAIGRETTE – GRILLED CHICKEN CUTLET, VEGETABLE MEDLEY, AND CHOICE OF STARCH	12.95
BARNYARD BASKET – DEEP FRIED CHICKEN TENDERLOINS WIH HOUSE CUT FRIES	10.95
NEW ENGLAND FISH N’ CHIPS – BEER BATTERED COD FILLET, FRESH CUT FRIES AND TARTAR SAUCE	15.95

ENTREES:

PARMESAN HADDOCK – BAKED HADDOCK WITH A PARMESAN CRUMB CRUST WITH LEMON BUTTER	22.95
PRETZEL SALMON – NORWEGIAN SALMON WITH A HONEY MUSTARD PRETZEL CRUMB CRUST	24.95
BROILED NEW BEDFORD SCALLOPS – DRY SEA SCALLOPS WITH LEMON BUTTER EN CASSEROLE	26.95
BROILED SEAFOOD CASSEROLE – ATLANTIC HADDOCK, SHRIMP, AND SCALLOPS, LEMON BUTTER	26.95
BRAZILLIAN LOBSTER TAIL – BROILED 12 oz. WARM WATER TAIL FINISHED WITH LEMON AND CRUMBS	38.95
SCALLOP AND CRAB MORNAY – SAUTEED SCALLOPS AND LUMP CRABMEAT IN A ASIAGO SAUCE	29.95
CHICKEN AND CRAB PICATTA – SAUTEED WITH LUMP CRABMEAT IN A FRESH 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 SACHETTI PASTA	19.95
NEW YORK STRIP STEAK – CHARBROILED 12oz. ANGUS STEAK, BEER BATTERED ONION RING GARNI	29.95
BAKED STUFFED STRIP STEAK – 12oz STEAK WITH LUMP CRABMEAT, MUSHROOMS, AND BLEU CHEESE	36.95
FILET MIGNON – TWIN 4oz FILETS OVER BORDELAISE SAUCE WITH MUSHROOM CAP AND SLAB BACON	28.95
DELMONICO STEAK –THICK CUT 16oz. BONELESS RIB STEAK WITH MUSHROOM PEPPERCORN SAUCE	32.95
BOURBON ST. SIRLOIN – CHARBROILED 10oz ANGUS FILET CUT SIRLOIN OVER BORDELAISE	26.95
NEW ZEALAND LAMB RACK – ROASTED WITH DIJON MUSTARD CRUMB CRUST CUT INTO CHOPS	29.95
VEAL MARSALA – SAUTEED VEAL SCALOPPINI IN A MARSALA WINE BROWN SAUCE WITH MUSHROOMS	24.95
PORK SCHNITZEL – PAN FRIED PANKO CRUSTED TWIN CUTLETS FINISHED WITH A LEMON CAPER SAUCE	22.95
SURF N’ TURF – 6oz. CANADIAN COLD WATER TAIL WITH CHARGRILLED TWIN 4oz. ANGUS FILET MIGNON	46.95

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

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

ROUPS OF SIX OR MORE WILL HAVE A GRATUITY OF !8% ADDED TO YOUR BILL

WE WILL BE OPEN MOTHER’S DAY SERVING A SPECIAL MENU FROM 1:00PM

DINE-IN, TAKEOUT, AND CURBSIDE. RESERVATIONS REQUESTED