

THE MEATING HOUSE RESTAURANT

"A unique steak and seafood house with olde world charm and comfort"

MOTHERS' DAY WEEKEND

MAY 7TH AND 8TH, 2022

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
OYSTERS ROCKEFELLER – LOUISIANA GULF OYSTERS WITH SPINACH AND ANISETTE CREAM SAUCE	12.95
CAJUN SHRIMP – PAN SEARED JUMBO GULF SHRIMP IN A CAJUN SPICED OLIVE OIL IN CASSEROLE	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
SOUP DU JOUR	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

ENTREES:

HADDOCK, MARYLAND STYLE – BROILED HADDOCK TOPPED WITH A BACKFIN CRABMEAT CRUST	28.95
BOURBON ST. SALMON – CHARGRILLED NORWEGIAN SALMON WITH A HONEY BOURBON GLAZE	24.95
BROILED NEW BEDFORD SCALLOPS – DRY SEA SCALLOPS WITH LEMON BUTTER IASSEROLE	26.95
BROILED SEAFOOD CASSEROLE – ATLANTIC HADDOCK, SHRIMP, AND SCALLOPS, LEMON BUTTER	28.95
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 ASIAGO CHEESE SAUCE	32.95
CAJUN CHICKEN AND SHRIMP – CHARGRILLED BREAST CUTLET & GULF SHRIMP WITH CAJUN SPICE	24.95
CHICKEN AND CRAB PICATTA – SAUTEED WITH LUMP CRABMEAT IN A FRESH LEMON CAPER SAUCE	24.95
CHICKEN MARSALA – SAUTEED WITH BUTTON MUSHROOMS IN A MARSALA WINE BROWN SAUCE	24.95
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	34.95
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	32.95
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 MIGNONS	49.95
STEAK AND CAKE – A 4 OZ. FILET MIGNON WITH A 4 OZ. SHRIMP, SCALLOP, AND CRAB SEAFOOD CAKE	26.95

ENTREES SERVED WITH HOLIDAY SALAD, VEGETABLE MEDLEY, AND STARCH CHOICE

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

GROUPS OF SIX OR MORE WILL HAVE A GRATUITY OF 18% ADDED TO YOUR BILL