

THE MEATING HOUSE RESTAURANT

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

MOTHERS’ DAY WEEKEND

MAY 11TH AND 12TH, 2024

SHRIMP COCKTAIL – JUMBO GULF SHRIMP POACHED IN OUR SPECIAL BROTH, ZESTY SAUCE	15.95
RHODE ISLAND CALAMARI – DEEP FRIED RINGS FINISHED WITH A SPICY TOMATO PEPPER SAUCE	14.95
CLAMS CASINO – TRADITIONAL RECIPE OF PEPPERS, ONIONS, AND BACON OVER SIX HALF SHELL CLAMS	14.95
OYSTERS ROCKEFELLER – LOUISIANA GULF OYSTERS WITH SPINACH AND ANISETTE CREAM SAUCE	14.95
CAJUN SHRIMP – PAN SEARED JUMBO GULF SHRIMP IN A CAJUN SPICED OLIVE OIL IN CASSEROLE	14.95
BAKED BRIE EN CROUTE – BAKED BRIE CHEESE IN PHYLLO DOUGH WITH RASPBERRY MERLOT SAUCE	16.95
BAKED FRENCH ONION SOUP – CARMELIZED ONIONS IN A SWEET, HEARTY BEEF BROTH WITH CHEESE	7.95
SOUP DU JOUR	BOWL 6.95

SALADS:

CAESAR SALADS – ROMAINE LEAVES TOSSED IN OUR OWN CAESAR DRESSING WITH ASIAGO CHEESE
CHICKEN 14.95 SALMON 16.95 SHRIMP 16.95 ANGUS 4oz FILET 18.95

SEAFOOD SALAD

LUMP CRABMEAT, GULF SHRIMP, DRY SEA SCALLOPS OVER ASSORTED GREENS 29.95 ADD 4oz.LOBSTER TAIL 38.95

ENTREES:

HADDOCK, MARYLAND STYLE – BROILED HADDOCK TOPPED WITH A BACKFIN CRABMEAT CRUST	29.95
BOURBON ST. SALMON – CHARGRILLED NORWEGIAN SALMON WITH A HONEY BOURBON GLAZE	26.95
BROILED NEW BEDFORD SCALLOPS – DRY SEA SCALLOPS WITH LEMON BUTTER CASSEROLE	29.95
BROILED SEAFOOD CASSEROLE – ATLANTIC HADDOCK, SHRIMP, AND SCALLOPS, LEMON BUTTER	32.95
BRAZILLIAN LOBSTER TAIL – BROILED 12 oz. WARM WATER TAIL FINISHED WITH LEMON AND CRUMBS	48.95
SCALLOP AND CRAB MORNAY – SAUTEED SCALLOPS AND LUMP CRABMEAT IN ASIAGO CHEESE SAUCE	34.95
CHICKEN AND CRAB PICATTA – SAUTEED WITH LUMP CRABMEAT IN A FRESH LEMON CAPER SAUCE	29.95
CHICKEN MARSALA – SAUTEED WITH BUTTON MUSHROOMS IN A MARSALA WINE BROWN SAUCE	26.95
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	42.95
FILET MIGNON – TWIN 4oz ANGUS FILETS OVER BORDELAISE SAUCE WITH MUSHROOM CAP	32.95
DELMONICO STEAK –THICK CUT 16oz. BONELESS RIB STEAK WITH MUSHROOM PEPPERCORN SAUCE	42.95
BOURBON ST. SIRLOIN – CHARBROILED 10oz ANGUS FILET CUT SIRLOIN OVER BORDELAISE SAUCE	29.95
PORK SCHNITZEL – PAN FRIED PANKO CRUSTED TWIN CUTLETS FINISHED WITH A LEMON CAPER SAUCE	26.95
SURF N’ TURF – 4oz. CANADIAN COLDWATER TAIL WITH CHARGRILLED TWIN 4oz. ANGUS FILET MIGNONS	54.95
STEAK AND CAKE – A 4 OZ. FILET MIGNON WITH A 4 OZ. SHRIMP, SCALLOP, AND CRAB SEAFOOD CAKE	29.95

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