

THE MEATING HOUSE RESTAURANT

“NEW YEAR’S EVE CELEBRATION 2024”

APPETIZERS:

*CROCK OF CREAMY SEAFOOD BISQUE
DEEP FRIED CALAMARI RINGS, HOUSE MARINARA SAUCE
BATTERED DUCK WINGS WITH AN ORANGE GINGER DIPPING SAUCE
FOUR CHEESE SACCHETTI PURSE PASTA POCKETS WITH ALFREDO SAUCE
SHRIMP AND DRY SEA SCALLOP COCKTAIL, SPICY CAJUN COCKTAIL SAUCE*

SALAD:

*HOLIDAY SALAD OF TOSSED GREENS WITH MANDARIN ORANGE SEGMENTS,
CANDIED WALNUTS, AND CHEDDAR CHEESE WITH BALSAMIC VINAIGRETTE*

ENTREES:

*QUEEN 4oz. FILET MIGNON AND 4oz. COLD WATER LOBSTER TAIL
MEATING HOUSE TWIN 4 oz. FILET MIGNONS, BORDELAISE SAUCE
BROILED NORTH ATLANTIC HADDOCK, BACKFIN LUMP CRAB CRUST
STUFFED 10oz ANGUS FILET CUT SIRLOIN-SPINACH, MUSHROOM, ASIAGO
CHICKEN OF THE SEA – SAUTEED CUTLET WITH SHRIMP, SCALLOPS, & CRAB
BROILED BRAZILIAN 12 oz. LOBSTER TAIL, CITRON BUTTER (\$10.00 SURCHARGE)*

ABOVE SERVED WITH FRESH VEGETABLE AND HOLIDAY BAKED POTATO

DESSERTS:

*ITALIAN TIRAMISU WITH ESPRESSO GLAZE
PEANUT BUTTER PIE, CHOCOLATE CRUMB CRUST
WHIPPED VANILLA MOUSSE, MIXED BERRY COMPOTE
CHOCOLATE TEMPTATION HAZLENUT LAYER CAKE
VANILLA NY STYLE CHEESECAKE, STRAWBERRY GLAZE*

COMPLIMENTARY CHAMPAGNE TOAST SERVED WITH DESSERT

*COMPLETE FIVE COURSE DINNER \$72.95 PER PERSON
PLUS 6% SALES TAX AND 20% SERVICE CHARGE*

10 FREEDOM RD, DRUMS, PA. 570-788-5927