

THE MEATING HOUSE RESTAURANT

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

VALENTINE'S DAY WEEKEND

SERVED FRIDAY FEBRUARY 13th AND VALENTINE'S DAY

SATURDAY-FEBRUARY 14th, 2026

(OUR REGULAR MENU ALSO AVAILABLE ON FRIDAY ONLY)

APPETIZERS: (CHOOSE ONE):

CROCK OF CREAMY LOBSTER BISQUE

WILD MUSHROOM RAVIOLI, CREAMY MORNAY SAUCE

CHILLED GULF SHRIMP AND DRY SEA SCALLOP COCKTAIL

PAN SEARED TWIN SEAFOOD CAKES OF SHRIMP, SCALLOP, & CRAB

CHICKEN POTSTICKERS AND VEGETARIAN SPRING ROLLS-THAI DIPPING SAUCE

SPECIALTY SALAD:

SALAD OF ASSORTED TOSSED GREENS, DRIED CRANBERRIES,

MANDARIN ORANGES, CANDIED WALNUTS, AND CHEDDAR CHEESE

SERVED WITH OUR HOUSE BALSAMIC VINAIGRETTE

ENTREES: (CHOOSE ONE):

QUEEN 4oz. FILET MIGNON AND 4oz. CANADIAN LOBSTER TAIL

BROILED BRAZILIAN 12 OZ. LOBSTER TAIL (\$10.00 SURCHARGE)

MEATING HOUSE TWIN 4 oz. FILET MIGNONS, BORDELAISE SAUCE

BLACKENED PORK MEDALLIONS WITH GULF SHRIMP, CAJUN SPICE

NORWEGIAN SALMON FILLET- BACKFIN CRAB CRUST, OLD BAY SPICE

CHICKEN OF THE SEA-CHICKEN, SHRIMP, SCALLOPS, LUMP CRABMEAT

ABOVE SERVED WITH FRESH VEGETABLE MEDLEY AND WILD RICE PILAF

DESSERTS: (CHOOSE ONE):

LEMON ITALIAN CREAM LAYER CAKE

VANILLA MOUSSE, TRIPLE BERRY MEDLEY

PEANUT BUTTER PIE, CHOCOLATE CRUMB CRUST

ULTIMATE CHOCOLATE LOVERS DOUBLE LAYER CAKE

NY STYLE VANILLA CHEESECAKE, STRAWBERRY GLAZE

COMPLIMENTARY CHAMPAGNE TOAST SERVED WITH DESSERT

COMPLETE FIVE COURSE DINNER \$75.95 PLUS 6% SALES TAX AND 20% SERVICE CHARGE

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