

# **THE MEATING HOUSE RESTAURANT**

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

## **VALENTINE'S DAY WEEKEND**

**SERVED FRIDAY FEBRUARY 13<sup>th</sup> AND VALENTINE'S DAY**

**SATURDAY-FEBRUARY 14<sup>th</sup>, 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**