



MEATING STREET

steak & seafood

SMALL PLATES STARTERS

- BAKED OYSTERS** 15.95
these boys get the "wise-guy" treatment
spinach, breadcrumbs, splash of sambuca
- STEAMED MUSSELS** 13.95
spicy tomato sauce or beer, garlic, herbs
- STEAMED CLAMS** 13.95
garlic, wine, herbs
- FRIED CALAMARI** 14.95
dusted, fried, marinara
- SEAFOOD DIP** 16.95
warm, sticky, cheesy, creamy shrimp, crab, dipping toast
- LOBSTER MAC N' CHEESE** 19.95
handmade fusilli, casino breadcrumbs
- SEAFOOD SALAD** 14.95
calamari, shrimp, scungilli, peppers, lemon, herbs, evoo
- GLAZED PORK BELLY** 13.95
cornbread
- CRAB CAKE** 15.95
mustard seed sauce

SIDES

- SHOESTRING POTATOES** 3.50
- MASHED POTATOES** 6.00
- POTATOES AU GRATIN** 7.50
- MAC N' CHEESE** 7.50
- CREAMED SPINACH** 7.50
- BRUSSELS SPROUTS** 8.50
- ROASTED CARROTS** 6.50
- SEASONAL VEGETABLE** MP
- CORNBREAD** 4.50

MS GREENS

SALADS

- WEDGE SALAD** 12.95
iceberg, gorgonzola, beefsteak tomato, pork belly
- CHOPPED SALAD** 9.95
dressings: balsamic vinaigrette, mustard vinaigrette, gorgonzola dressing
MS greens, hard-boiled egg, pork belly, tomato, cucumber
- CAESAR SALAD** 9.95
romaine, shaved parmesan, croutons

add: tuna | salmon | shrimp | chicken | skirt steak
9 9 9 6 9

RAW BAR

- BEEF CARPACCIO** 15.95
MS greens, shaved parmesan, truffle
- TUNA TARTARE** 15.95
apple, sesame, soy sauce, wasabi, microgreens

SOUPS

- FRENCH ONION** 7.95
- SEAFOOD BISQUE** 9.95
- ASIAN STEAK SALAD** 19.95
MS greens, carrot, cucumber, wontons, citrus ponzu vinaigrette, peanuts
- BEET & GOAT CHEESE** 13.95
MS greens, beets, red onion, goat cheese, candied walnuts, balsamic vinaigrette

HANDHELDS

served with shoe-string potatoes

- FRENCH DIP** 16.95
ribeye, fresh baked baguette, au jus, horseradish dripping sauce
- LOBSTER ROLL** 19.95
New England split top roll



CHEESEBURGER 14.95

brioche, lettuce, tomato, onion, sharp cheddar, provolone, dill pickle, MS sauce

THE BOARD ROOM

CUTS

mashed potatoes and seasonal vegetable
choice of red wine demi or mushroom marsala

- BONE IN RIBEYE** 38.95
- FILET 6oz** 26.95
- 9oz** 38.95
- NY STRIP** 32.95
- VEAL CHOP** 39.95

hollandaise | bearnaise 4
sinatra gorgonzola butter crust, RWD 3
add lobster | oscar 14

CLASSICS

- BIRKSHIRE BONE-IN PORK CHOP** 28.95
sage, apple, riesling wine reduction
- MUSHROOM RISOTTO** 21.95
wild mixed mushrooms
- CHICKEN MARSALA** 22.95
airline chicken, sweet marsala wine mixed mushroom
- VEAL CHOP PARM** 32.95
handmade spaghetti

SEAFOOD

- SEARED TUNA** 27.95
panko crusted, citrus beurre blanc
- SCOTTISH SALMON** 25.95
garlic, lemon, butter, wine
- SNAPPER FRANCESE** 29.95
egg batter, white wine, lemon, herbs
- SNAPPER LIVORNESE** 29.95
tomato, white wine, garlic, capers, kalamata olives, herbs
- SCALLOP RISOTTO** 26.95
diced diver scallop
- SHRIMP SCAMPI** 27.95
handmade spaghetti, garlic, capers, white wine, lemon, herbs
- CIOPPINO** 32.95
seafood stew, fish, clams, mussels, calamari, lobster, tomato broth, herbs
- BRANZINO OREGANATA** 29.95
lemon, garlic, white wine, herbs, oreganata bread crumbs
- CRISPY PRAWNS** 23.95
panko, cocktail & tartar sauce

add: caesar | MS salad 3.95