



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 dipping 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