This study was undertaken to estimate the prevalence of antibiotic resistance in *Salmonella* spp., *Escherichia coli*, *Enterococcus* spp. and *Staphylococcus aureus* in meat in Saudi Arabia. Samples of domestic and imported meat (beef, camel, lamb) and poultry were purchased from local retail outlets in Riyadh area. There was some contamination from each of the bacteria in all types of meat analyzed, with *E. coli* being the most prevalent overall at 72.2%, *Enterococcus* prevalence was 26.2%, *S. aureus* prevalence was 24.6% and *Salmonella* prevalence was 10.7%. Additionally, these bacteria were resistant to a number of antibiotics and some were multidrug resistant. *S. aureus* and *Enterococcus* were both either resistant or intermediate to Erythromycin (79 and 86%, respectively). *E. coli* was resistant to Ampicillin (44%). *Salmonella* was resistant to Ceftiofur (67%). Bacterial contamination of meat is a multi-country problem and consideration should be made to improve methods of decontaminating food animals and work surfaces during meat processing to reduce the levels of bacteria that are transferred to the finished product. This will also help to decrease the growing crisis of bacterial antibiotic resistance.