

McLOONE'S BOATHOUSE

sit down lunch

Fresh Baked Rolls + Butter

salad | *choice of one*

TRADITIONAL CAESAR with Parmesan + Buttered Croutons

GARDEN SALAD with English Cucumber, Red Onion, Grape Tomatoes + Balsamic Vinaigrette

BETTY'S GARDEN with Artisanal Greens, Honey Crisp Apples,
Sun-Dried Cranberries, Candied Walnuts, Crumbled Feta + Apple Cider Vinaigrette

CAPRESE SALAD with Fresh Mozzarella, Jersey Tomatoes, Basil + Balsamic Reduction

STRAWBERRY SALAD with Baby Spinach, Red Onion, Feta, Walnuts + Honey-Balsamic Vinaigrette

entrée | *choice of one chicken, one seafood + one beef*

CHICKEN FRANCAISE topped with Lemon Butter Cream

CHICKEN MARSALA topped with Wild Mushrooms + Marsala Reduction

CHICKEN FLORENTINE stuffed with Baby Spinach + Mozzarella, topped with Garlic-Alfredo Sauce

SEARED SALMON with Pineapple Glaze

BLACKENED MAHI MAHI topped with Tomato Marmalade

FLAT IRON STEAK topped with Smoked Rosemary Compound Butter

***NEW YORK STRIP STEAK** topped with Red Wine Demi [**ADDITIONAL \$5 PER PERSON**]

***FILET MIGNON** topped with Red Wine Demi [**ADDITIONAL \$10 PER PERSON**]

Served with Truffle Whipped Potatoes & Chef's Selection of Seasonal Vegetable

dessert | *choice of one*

CHEF'S SELECTION OF Fresh Fruit *or* Assorted Pastries

\$45 per person | plus sales tax + 20% service charge

Menus to change without notice due to product seasonality

***ADD AN appetizer course FOR \$10 PER PERSON** | *choice of one*

THREE CHEESE RAVIOLI with Roasted Tomato Cream Sauce

FILET CARPACCIO with Arugula, Cracked Pepper & Shaved Asiago

BURRATA with Tomato Marmalade, Grilled Crostini, Balsamic Reduction

McLOONE'S SIGNATURE CRAB CAKE topped with Seasonal Remoulade