

McLOONE'S BOATHOUSE

sit down dinner

Fresh Baked Rolls + Butter

appetizer | *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

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
- McLOONE'S SIGNATURE CRAB CAKES** with Seasonal Remoulade
- BRAISED SHORT RIBS** topped with Natural Jus
- NEW YORK STRIP STEAK** topped with Red Wine Demi
- *FILET MIGNON** topped with Red Wine Demi [**ADDITIONAL \$5 PER PERSON**]
- *SURF + TURF** Filet Mignon + Grilled Cold Water Lobster Tail
[**ADDITIONAL MARKET PRICE 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

\$65 per person | plus sales tax + 20% service charge

Menus to change without notice due to product seasonality