

McLOONE'S BOATHOUSE

sit down dinner

APPETIZER

choice of one

THREE CHEESE RAVIOLI with a Roasted Tomato Cream Sauce

ARANCINI topped with Béchamel

BURRATA with Quince Preserve, Toasted Crostini + Balsamic Glaze

CRAB CAKE topped with Remoulade

SALAD

choice of one

CAESAR topped with Fresh Parmesan + Croutons

GARDEN with Cucumber, Tomatoes, Onions + Olives finished with Balsamic Vinaigrette

BETTY with Mesclun Greens, Granny Smith Apples,
Walnuts, Dried Cranberries + Feta with Apple Cider Vinaigrette

FRESH MOZZARELLA + TOMATO topped with Basil + Balsamic Reduction

ENTREES

choice of three

CHICKEN FRANCAISE topped with Lemon Butter Sauce \$46

CHICKEN MARSALA topped with Mushrooms + Marsala Wine Sauce \$46

CHICKEN FLORENTINE stuffed with Spinach + Mozzarella, topped with Alfredo Sauce \$48

PEPPER CRUSTED SALMON topped with Brown Sugar Glazed Pineapples \$56

BLACKENED MAHI MAHI topped with Cognac Cream Sauce \$58

CRAB CAKES topped with Remoulade \$60

BRAISED SHORT RIBS topped with a Port Wine Demi-Glace \$56

NEW YORK STRIP STEAK topped with a Demi-Glace \$58

FILET MIGNON topped with a Demi-Glace \$60

SURF + TURF Filet Mignon + Lobster Tail \$68

SIDES

choice of two

Truffle Mashed Potatoes | Garlic Roasted Potatoes | Rice Pilaf
Mixed Vegetables | Asparagus | Haricot Vert

DESSERT

choice of one

Chef's Selection of Pastries | Custom Sheet Cake

plus sales tax + 20% service charge