

# McLOONE'S RUM RUNNER

## "Date Night"

EVERY FRIDAY

DINNER SERVED 4PM - 11PM

### MENU

#### ***Appetizer***

*(Choice of One Shared)*

SPINACH & ARTICHOKE DIP

BUFFALO WONTONS

SAUSAGE PUFF PASTRY

BAKED BRIE

#### ***Entrée***

*(Choice of One Per Person)*

TILAPIA OREGANATA

*Tilapia breaded with oregano, olive oil & panko crust with lemon juice & butter  
served with rice & julienne vegetables*

BETTY'S SALAD

*Baby greens topped with dried cranberries, crumbled bleu cheese, walnuts &  
sliced granny smith apples served with balsamic vinaigrette*

TOP SIRLOIN

*8oz prime grade sirloin, center cut, served with mashed potatoes & julienne vegetables  
topped with a mushroom onion demi glace*

CHICKEN LAURENA

*Pan seared chicken breasts encrusted with japanese bread crumbs, topped with tomatoes,  
an herb butter & balsamic reduction, served with rice & julienne vegetables*

#### ***Dessert***

*(Choice of One Shared from the Homemade Dessert Tray)*

ADD A CUP OF SOUP OR SALAD - \$5 EACH

**\$49.95 Per Couple**

*Plus 7% Sales Tax & 18% Gratuity*

\*PRICE INCLUSIVE OF 1 DRINK PER PERSON FROM THE MENU BELOW\*

### SPECIALTY COCKTAILS & DRINKS MENU

#### ***White Wines***

CASA LA POSTOLLE  
SAUVIGNON BLANC *(Chile)*  
RUFFINO LUMINA  
PINOT GRIGIO *(Tuscany)*

#### ***Red Wines***

POTEL AVIRON BEAUJOLAIS  
VILLAGE PINOT NOIR *(France)*  
14 HANDS MERLOT *(Washington)*

#### ***Martinis***

COSMOPOLITAN  
DIRTY MARTINI *with American Revolution Vodka*

#### ***Specialty Mixes***

SANGRIA *(White or Red)*  
CUBA LIBRE  
*(10 Cane Rum, Coke & garnished with a Lime)*

#### ***Beer***

COORS LITE  
SAM SEASONAL

\*MENU IS ONLY OFFERED THROUGH A RESERVATION INQUIRING ABOUT IT\*

CALL 732.842.2894 FOR RESERVATIONS