

Valentine's Day

SPECIAL A LA CARTE MENU

appetizers

BAKED BRIE 12.95

Brie cheese baked in puff pastry,
served with fresh fruit & strawberry
grand marnier sauce

SHRIMP COCKTAIL 12.95

Jumbo shrimp served with our
homemade cocktail sauce

McLOONE'S MUSSELS 9.95

Prince edward island mussels
prepared in a light scampi sauce

LOBSTER & SHRIMP BISQUE 9.5

salads

WEDGE SALAD 9.95

A wedge of iceberg topped with bacon,
red onions, tomatoes & crumbled bleu cheese
finished with a creamy bleu cheese dressing

SWEETHEART BETTY SALAD 12.95

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

ADD A HOUSE OR CAESAR SALAD TO YOUR ENTRÉE 5

entrées

CRAB CAKES 28.95

Pan seared lump crab cakes served with red pepper coulis & roasted
garlic tartar sauce, accompanied by spanish rice & asparagus

PARMESAN ENCRUSTED FLOUNDER 19.95

Pan seared parmesan encrusted flounder served over spanish rice,
julienne vegetables & finished with a lemon & caper beurre blanc

SWORDFISH BRUSCHETTA 26.95

Grilled north carolina swordfish topped with tomato
bruschetta served with spanish rice & asparagus,
finished with a balsamic reduction

PAN SEARED SCALLOPS 32.95

Scallops served over mushroom risotto & finished with truffle oil

FILET MIGNON 32.95

Our tender filet, served with garlic mashed potatoes &
grilled asparagus, topped with a red wine demi,
mushrooms & caramelized onions

ADD LOBSTER TAIL 10

VEAL CHOP GIAMBOTTA 34.95

Veal chop topped with mushrooms, onions, peppers &
served with asparagus & garlic mashed potatoes

CHICKEN FLORENTINE 22.95

Pan seared chicken breasts topped with sautéed spinach
& mozzarella, finished in a light alfredo sauce

SHRIMP RAVIOLI 26.95

Shrimp stuffed ravioli served in a lobster cream sauce

VEGETABLE LASAGNA 20.95

Grilled roasted vegetables stuffed with mozzarella
served with homemade marinara

Valentine's Weekend

SPECIALS

appetizers

OYSTERS ROCKEFELLER 12.95

Six blue point oysters with sautéed spinach, onions & tomatoes topped with swiss cheese in a hollandaise sauce

WARM CRAB COCKTAIL 18.95

Jumbo lump crabmeat with sautéed spinach & tomatoes in a light scamp sauce finished with a balsamic reduction

VALENTINE BEEF KABOBS 16.95

Filet, peppers & onions with a bourbon demi glace served over rice

specialty drinks

CUPIDS ARROW 10

Belvedere, pineapple, raspberry & lime juice

CHAMPAGNE KISS 12

Belvedere, creme de cassis & moet chandon

CHERRY CRUSH 10

Belvedere & lime juice garnished with pitted cherries

ST. VALENTINE 12

Belvedere, peach schnapps & orange juice with a touch of grenadine

salads

SPINACH SALAD 10.95

Baby spinach with onions, tomatoes & blue cheese with a warm bacon vinaigrette

GOAT CHEESE SALAD 12.95

Mesclun greens with goat cheese, pecans, dried cranberries & spanish onions with a toasted sesame vinaigrette

entrées

SHRIMP RAVIOLI 24.95

Shrimp stuffed ravioli in a lobster cream sauce

SWORDFISH BRUSCHETTA 24.95

Grilled north carolina swordfish topped with tomato bruschetta served with spanish rice & asparagus, finished with a balsamic reduction

VEAL CHOP GIAMBOTTA 34.95

Veal chop topped with mushrooms, onions, peppers & served with asparagus & garlic mashed potatoes

PAN SEARED SCALLOPS 32.95

Scallops served over mushroom risotto & finished with truffle oil