

Valentine's Menu

Four Course Dinner

choice of appetizer

Spicy Mango Crostini

whipped cream cheese, mango chutney, mint, cayenne,
sliced fresno pepper, french crostini baguette

Wrapped Dates

large organic medjool dates, bleu cheese, signature select bacon,
spiked maple syrup, smoked paprika

Southern Deviled Eggs

farm fresh eggs, sweet pickle relish, yellow mustard, mayo,
tabasco, paprika, pickled red onion

choice of soup or salad

Love Salad

fresh spring mix, raspberries, blackberries, candied pecans,
feta cheese, poppy strawberry vinaigrette

Lobster Bisque

lobster knuckle meat and sherry-chantilly cream

entrée course

Surf 'n Turf | 89 |

6oz beef tenderloin, lobster tail, lemon confit butter,
parmesan garlic mashed potatoes and seasonal vegetables

Chili Glazed Halibut | 79 |

wild alaskan halibut, sweet lemon chili sauce, green onions, fresno chili,
parmesan garlic mashed potatoes, seasonal vegetables

Seafood Ravioli | 69 |

colossal shrimp, crab meat, lemon confit butter, cheese ravioli,
spinach, housemade cream sauce

Lemon Caper Chicken | 54 |

grilled or lightly breaded and pan seared, finished with lemon caper beurre blanc,
parmesan garlic mashed potatoes and seasonal vegetables

choice of dessert

Raspberry Cheesecake

Espresso Chocolate Cake

Strawberry Panna Cotta

McRae's
AMERICAN
BISTRO & COCKTAILS
est. 1957

please, no split entrées | a gratuity of 20% will be added to parties of 6 or more